



MRS FOX MENU



SHELLFISH

Available 12pm-2.30pm and 6pm-10pm

	3PC	6PC	9PC	12PC
Fine de Claire Oysters	\$125	• \$230	• \$350	• \$450
<i>Shallot Vinegar, Lemon and Tabasco</i>				
Grilled Hokkaido Scallop (n)	\$160	• \$290	• \$480	• \$650
<i>Black Truffle and Hazelnut Butter, Brioche Crumb</i>				
Prawn and Lobster Cocktail				\$208
<i>Marie Rose, Lemon, Shredded Iceberg and buttered Soda Bread</i>				

BAR SNACKS

Available 12pm-10pm

Herb-Infused Bella de Cerignola Olives	\$58
Mushroom Fritters, Truffle Cream Dip (V)	\$78
Roasted Almond Hummus, Pepper and Saffron Dressing, Toasted Pita Bread (V)(n)	\$78
Crab Croquettes with Shellfish Mayo and Lime	\$88
French Fries, Ketchup and Mayonnaise	\$78
Loaded Crab Fries	\$128
<i>White Crab Meat, Shellfish Mayo, Spring Onions and Parmesan</i>	
Boneless Fried Chicken Wings, Ranch Dressing	\$78
Morteau Sausage and Comte Toastie, Tomato Chutney	\$98
Charcuterie Selection	\$188
<i>Selection of Cured Meats, Home Made Pickles, Marinated Tomatoes, Crostini</i>	
Seasonal Cheese Board	\$228
<i>Chutney, Green Grape and Walnut Toast</i>	



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BIG AND SMALL PLATES

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Beef Steak Tartare	\$208
Main Course size with Fries	\$298
<i>Diced Prime Beef, Capers, Gherkins and Parsley, Toasted Sourdough and Pickled Beetroot</i>	
Salad of Baked Beetroots (V)(n)	\$198
<i>Creamed Goat's Cheese, Parsley and Walnut Pesto</i>	
Wagyu Beef Burger	\$228
<i>Home-made patty, Cheddar Cheese, Caramelized onions, Tomato and Lettuce Served with Fries</i>	
Add Bacon	\$30
Beer Battered Cod and Chips	\$198
<i>Crushed Peas, Tartare and Chip Shop Curry Sauce</i>	
1885 Black Angus Ribeye	\$548
<i>Served with Fries</i>	
<i>Choice of Sauce: Bearnaise, Peppercorn or Café de Paris Butter</i>	
Classic Caesar Salad	\$188
<i>Romaine Lettuce, Caesar Cream, Smoked Anchovies, Quails Eggs, Parmesan and Sourdough Croutons</i>	
Add Lemon and Garlic Grilled Chicken Breast	\$50
Rigatoni a la Puttanesca (V)	\$198
<i>Roasted Peppers and Tomato, Capers, Oregano, Black Olives and Pecorino</i>	
Risotto of Roasted Ceps (V)	\$198
<i>Arborio Rice, Mushroom Stock, Red Wine Reduction and Truffle Mascarpone</i>	
Baked Truffle Mac and Cheese	\$228
<i>Black Truffle, Comte Cheese, Herb and Garlic Breadcrumbs, Crispy Shallots</i>	
Salad of Winter Leaves (V)	\$188
<i>Shaved Pear, Roquefort Cheese, Toasted Walnuts, Celery and Sherry Vinegar Dressing</i>	



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SIDES

<i>Side Salad</i>	\$78
<i>Buttered Mash Potato</i>	\$78
<i>Mature Cheddar Cauliflower Cheese</i>	\$78
<i>Creamed Spinach with Nutmeg</i>	\$78
<i>French Fries</i>	\$78

DESSERTS

<i>Lemon Posset, Citrus and Poppy Seed Madeleines</i>	\$118
<i>Sticky Toffee Pudding, Butterscotch Sauce, Chantilly Cream</i>	\$128
<i>Chocolate Cremieux, Banana Ice Cream, Peanut Caramel (n)</i>	\$118
<i>Mini Donuts, Cinnamon Sugar, Gianduja and Caramel Sauce</i>	\$88
<i>Hazelnut and Coffee Ice Cream Sundae (n)</i>	\$98

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