



**MR FOX  
LUNCH & DINNER MENU**



## SHELLFISH

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

## STARTERS

<b>Beef Steak Tartare</b> <b>Main Course Size with Fries</b> <i>Diced Prime Beef, Capers, Gherkins and Parsley, Toasted Sourdough and Pickled Beetroot</i>				\$208 <b>\$298</b>
<b>Salad of Baked Beetroots (V)(n)</b> <i>Creamed Goat's Cheese, Parsley and Walnut Pesto</i>				\$198
<b>Grilled Green Asparagus (V)</b> <i>Fried Duck Egg, Brioche Croutons, Caper and Parsley Butter</i>				\$188
<b>Cured Organic Salmon</b> <i>Confit Belly Rilletes, Pickled Cucumber, Crème Fraiche and Dill</i>				\$208
<b>Moules Marinière</b> <i>Bouchot Mussels, White Wine, Garlic, Parsley and Double Cream, Sourdough Mopping Bread</i>				\$198
<b>Salad of Winter Leaves (V)</b> <i>Shaved Pear, Roquefort Cheese, Toasted Walnuts, Celery and Sherry Vinegar Dressing</i>				\$188
<b>Smoked Ham Knuckle Terrine</b> <i>Piccaililli, Toasted Sourdough and Endive Salad</i>				\$188



## MAINS

<b>Pot-Roast Crown of Poussin</b>	<b>\$298</b>
<i>Braised Leg Pie, Savoy Cabbage, Roasted Baby Carrots, Thyme Jus</i>	
<b>Roasted Chilean Seabass</b>	<b>\$378</b>
<i>Buttered Kale, Brown Shrimp and Autumn Vegetable Boulliabaise</i>	
<b>Baked Truffle Mac and Cheese (V)</b>	<b>\$228</b>
<i>Black Truffle, Comte Cheese, Herb and Garlic Breadcrumbs, Crispy Shallots</i>	
<b>Risotto of Roasted Ceps (V)</b>	<b>\$198</b>
<i>Arborio Rice, Mushroom Stock, Red Wine Reduction and Truffle Mascarpone</i>	
<b>Grilled Red Snapper</b>	<b>\$298</b>
<i>Swiss Chard, Pomme Persilée, Diamond Shell Clams and Vermouth Cream</i>	
<b>Roasted Rump of Australian Lamb</b>	<b>\$348</b>
<i>Confit Belly, Cannellini Beans, Roasted Onions, Buttered Spinach and Rosemary Jus</i>	
<b>Roast Breast of French Duck</b>	<b>\$328</b>
<i>Cep Cannelloni, Cavolo Nero, Maitake Mushroom and Madeira Sauce</i>	

## DRY AGED BEEF

<b>1885 Black Angus Rib-Eye (350g)</b>	<b>\$548</b>
<b>Australian Prime Flat Iron (300g)</b>	<b>\$398</b>
<b>To Share</b>	
<b>Australian M5 Wagyu T-Bone (1kg)</b>	<b>\$1598</b>
<b>Australian M5 Wagyu Tomahawk (1.2kg)</b>	<b>\$1998</b>

*All Steaks served with Fries, Grilled Tomato, Garlic and Thyme  
Choice of Sauce: Brandy and Peppercorn. Tarragon Bearnaise, Café de Paris Butter*

## CATCH OF THE DAY

<b>Grilled Whole Boston Lobster (700g)</b>	<b>\$658</b>
<i>Lemon, Garlic and Parsley Butter with French Fries and Side Salad</i>	



All prices are in HK dollars & subject to 10% service charge.

## **SIDES**

<i>Side Salad</i>	<b>\$78</b>
<i>Buttered Mash Potato</i>	<b>\$78</b>
<i>Mature Cheddar Cauliflower Cheese</i>	<b>\$78</b>
<i>Creamed Spinach with Nutmeg</i>	<b>\$78</b>
<i>French Fries</i>	<b>\$78</b>
<i>Loaded Crab Fries</i>	<b>\$128</b>
<i>White Crab Meat, Shellfish Mayo, Spring Onions and Parmesan</i>	

## **Desserts**

<i>Lemon Posset, Citrus and Poppy Seed Madeleines</i>	<b>\$118</b>
<i>Sticky Toffee Pudding, Butterscotch Sauce, Chantilly Cream</i>	<b>\$128</b>
<i>Chocolate Cremieux, Banana Ice Cream, Peanut Caramel (n)</i>	<b>\$118</b>
<i>Warm Fig and Pistachio Tart, Honey Ice Cream (n)</i>	<b>\$128</b>
<i>Passionfruit Baked Alaska, Mango and Lime Sauce</i>	<b>\$128</b>
<i>Seasonal Cheese Board</i>	<b>\$228</b>
<i>Fruit Chutney, Green Grapes, Walnut Toast</i>	
<i>Mini Donuts, Cinnamon Sugar, Gianduja and Caramel Sauce (n)</i>	<b>\$88</b>
<i>Hazelnut and Coffee Ice Cream Sundae (n)</i>	<b>\$98</b>

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