



**MR FOX  
A-LA-CARTE MENU**



## SHELLFISH

	3PC	6PC	9PC	12PC
<b>Fine de Claire Oysters</b>	\$125	\$230	\$350	\$450
<i>Shallot Vinegar, Lemon and Tabasco</i>				
<b>Prawn and Lobster Cocktail</b>				\$208
<i>Marie Rose, Lemon, Shredded Iceberg and buttered Wholemeal Bread</i>				

## STARTERS

<b>Beef Steak Tartare</b>	\$208
<b>Main Course Size with Fries</b>	\$298
<i>Diced Prime Beef, Capers, Gherkins and Parsley, Toasted Sourdough and Pickled Beetroot</i>	
<b>Salad of Baked Beetroots (v)(n)</b>	\$198
<i>Creamed Goat's Cheese, Parsley and Walnut Pesto</i>	
<b>Grilled Green Asparagus (v)</b>	\$188
<i>Fried Duck Egg, Brioche Croutons, Caper and Parsley Butter</i>	
<b>Cured Organic Salmon</b>	\$208
<i>Confit Belly Rilletes, Pickled Cucumber, Crème Fraiche and Dill</i>	
<b>Classic Caesar Salad</b>	\$188
<i>Romaine Lettuce, Caesar Cream, Smoked Anchovies, Quails Eggs, Parmesan and Sourdough Croutons</i>	
<b>Add Lemon and Garlic Grilled Chicken Breast</b>	\$50



## MAINS

<b>Roasted Japanese Pork Sagabuta</b>	<b>\$298</b>
<i>Braised Red Cabbage, Sautéed Onion &amp; Bacon, Broccolini, Sage Butter Sauce</i>	
<b>Grilled Seabass</b>	<b>\$298</b>
<i>Buttered Kale, Brown Shrimp, Vegetable Boullibaisse</i>	
<b>Baked Truffle Mac and Cheese (v)</b>	<b>\$228</b>
<i>Black Truffle, Comté 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 Persillé, 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*



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

## **SIDES**

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

## **Desserts**

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