



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



SHELLFISH

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

STARTERS

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>	
Grilled Green Asparagus (v)	\$188
<i>Fried Duck Egg, Brioche Croutons, Caper and Parsley Butter</i>	
Cured Organic Salmon	\$208
<i>Confit Belly Rilletes, Pickled Cucumber, Crème Fraiche and Dill</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



MAINS

Roasted Japanese Pork Sagabuta <i>Braised Red Cabbage, Sautéed Onion & Bacon, Broccolini, Sage Butter Sauce</i>	\$298
Grilled Seabass <i>Buttered Kale, Brown Shrimp, Vegetable Boullibaisse</i>	\$298
Baked Truffle Mac and Cheese (v) <i>Black Truffle, Comté Cheese, Herb and Garlic Breadcrumbs, Crispy Shallots</i>	\$228
Risotto of Roasted Ceps (v) <i>Arborio Rice, Mushroom Stock, Red Wine Reduction and Truffle Mascarpone</i>	\$198
Grilled Red Snapper <i>Swiss Chard, Pomme Persillé, Diamond Shell Clams and Vermouth Cream</i>	\$298
Roasted Rump of Australian Lamb <i>Confit Belly, Cannellini Beans, Roasted Onions, Buttered Spinach and Rosemary Jus</i>	\$348
Roast Breast of French Duck <i>Cep Cannelloni, Cavolo Nero, Maitake Mushroom and Madeira Sauce</i>	\$328

DRY AGED BEEF

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

*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

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

Desserts

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