

# DESSERT

**WHITE CHOCOLATE LIME MOUSSE ~ 98**

*Mango sorbet, almond tuiles*

**CRUNCHY RASPBERRY MILK CHOCOLATE STICK ~ 108**

*Raspberry sorbet*

**BAKED ALASKA ~ 168**

*Coffee ice-cream, toffee, chocolate crunch, flambée*

**LEMON AU GRATIN ~ 98**

*Red fruit & berry sauce*

**CRÈME BRÛLÉE ~ 88**

**SEASONAL CHEESE ~ 248**

*Chutney, walnut toast*

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# AFTER DINNER DRINKS

**ST NICHOLAS ABBEY  
RUM 10 YRS ~ 458**

**HENNESSY VSOP ~ 128**

**ARMAGNAC CASTAREDO  
VSOP 10 YRS ~ 218**

**YAMAZAKI ~ 238**

**HIBIKI ~ 228**

**KAVALAN ~ 178**

**MACALLAN 12 YRS ~ 128**

**MACALLAN 18 YRS ~ 418**

**BAILEYS ~ 58**

**AMARETTO ~ 58**

**JAEGERMEISTER ~ 68**



DINNER MENU

Managed by east



# RAW

	1PC	3PC	6PC	12PC	24PC
FINE DE CLAIRE NO.2	45	125	230	450	890
OYSTER SCALLOPS CEVICHE <i>Pomelo, watermelon, calamansi juice</i>	55	150	280	550	990
IRISH ROCK	48	138	248	488	988

# STARTERS

MANILA CLAMS <i>Garlic, shallot, chili, thyme, white wine, parsley, garlic bread</i>	168
ORGANIC BEETROOT SALAD (V) <i>Grapes, pine nuts, candied beetroot, radish, baby bocconcini, balsamic vinaigrette</i>	158
NEW CALEDONIAN OBSIBLUE PRAWN CARPACCIO <i>Kalamansi dip, crab roe, pickled ginger, cucumber, croutons, lime zest</i>	188
100G STEAK TARTARE <i>Grass-fed beef, arënkha caviar, quail egg, capers, potato chips</i>	178
FOIE GRAS DE CANARD <i>Figs, mixed berries jam, toasts</i>	178
DEEP FRIED CRAB CAKE <i>Avocado purée, mango salsa, chipotle mayo</i>	168
CHAR-GRILLED OCTOPUS <i>Apple mouse, curly kale, teriyaki sauce</i>	188
BAKED PORTOBELLO (V) <i>Spinach, cheese, tomato sauce</i>	118

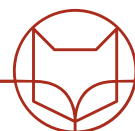
# SIDES

TRUFFLE MASHED POTATO	78
FRENCH FRIES ~ Classic / Garlic	68
BAKED EGGPLANT & MOZZARELLA CHEESE ~ Tomato sauce	68
CREAMED SPINACH	68
MAC & CHEESE	68
SAUTÉED GARLIC AUSTRALIAN BROCCOLINI & ALMOND	68
ORGANIC LEAVES ~ House dressing	68

## TASTING MENU

588 PER PERSON

THE TASTING MENU REQUIRES  
PARTICIPATION OF THE ENTIRE TABLE AND A MINIMUM OF 2 PEOPLE  
~ PLEASE CHECK WITH OUR STAFF FOR MORE DETAILS ~



# MAINS

CHAR-GRILLED RED SNAPPER <i>Bango butter, shrimp paste, pickled green mango, baby lotus, chili, roasted new potato</i>	318
CHAR-GRILLED SALMON FILLET <i>Braised fennel, pea purée, orange fennel sauce</i>	278
SEAFOOD SAFFRON BOMBA RICE (FOR 2) <i>Lobster tail, blue mussels, garlic shrimps, octopus, peas, semi-dried tomato</i>	588
ORGANIC MUSHROOM RISOTTO (V) (+80 SEARED FOIE GRAS) <i>Sautéed cèpe, parmesan cheese, truffle oil, fresh truffle</i>	238
VEGETARIAN SPECIAL <i>Please check with our staff for more details</i>	228
PAN-SEARED HOKKAIDO JUMBO SCALLOP FETTUCCINE <i>Tobiko orange roe, sea urchin cream</i>	258

# STEAKS & CHOPS

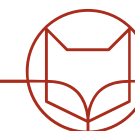
WHOLE SPANISH SPRING CHICKEN	268
400g CANADIAN PORK CHOP	298
ROASTED AUSTRALIAN LAMB CHOP	398
340g BLACK ANGUS 1885 RIB-EYE	498

## DRY-AGED AUSTRALIAN M5+

450g STRIP STEAK	628
1KG T-BONE	1598
1KG PORTERHOUSE	1798
1.2KG TOMAHAWK	2180

ADD: SEARED FOIE GRAS \$80

ALL STEAKS ARE SERVED WITH ROASTED TOMATO, GARLIC, THYME &  
YOUR CHOICE OF THE BELOW SAUCES;  
TOMATO SALSA · TARRAGON BEARNAISE · GREEN PEPPERCORN & COGNAC · CHIMICHURRI



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