



LUNCH MENU



THE “FOXTROT”

12 - 2:30pm

CREAM OF CHESTNUT (V)
Chives, croutons

OR

DUCK CRUST PATÉ
Figs jam, toasts

OR

DEEP FRIED BRIE CHEESE
Red cabbage coulis, brussel sprouts, dried cherry, mixed berries sauce



STUFFED EGGPLANT WITH RED QUINOA (V)
Raisins, apricot, cheddar cheese, tomato sauce

OR

BRAISED LAMB SHANK
Sautéed curly kale, lentiles, pomegranate, herbed crumbs

OR

ROASTED TURKEY BREAST
Root vegetables, cranberry sauce

OR

THE FOX
SEAFOOD BOUILLABAISSÉ +50
Shrimps, pan-seared fish, clams, mussels, vegetables, garlic butter toasts



CALLEBAUT WHITE CHOCOLATE MOUSSE
Salt roasted pecan

OR

PUMPKIN TIRAMISÚ
Mascarpone cream

Any 2 courses 278 · Any 3 courses 298

+\$20pp Unlimited Belu still/sparkling water



À LA CARTE

120g STEAK TARTARE <i>Grass-fed beef fillet, quail egg, toasts, fries</i>	188
ALLE VONGOLE <i>Spinach tagliatelle, clams, chilli</i>	218
ORGANIC BURRATA SALAD (V) <i>Cucumber, radish, tomato, carrot, balsamic vinaigrette</i>	178
ORGANIC MUSHROOM RISOTTO (V) <i>Sautéed cèpes, parmesan cheese, porcini cream, truffle oil, fresh truffle</i>	218
EGGPLANT LASAGNE (V) <i>Cheddar cheese, basil, tomato sauce</i>	208
CHAR-GRILLED SALMON <i>Beet root purée, baby beet root, almonds, dill yoghurt</i>	248

STEAKS & CHOPS

Dry-Aged

WHOLE SPANISH SPRING CHICKEN	268
400g CANADIAN PORK CHOP	278
340g BLACK ANGUS 1885 RIB-EYE	428
450g STRIP STEAK	558

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

SIDES

FRENCH FRIES <i>Classic / Garlic</i>	CREAMED SPINACH
BUTTER MASHED POTATO	SAUTÉED BUTTON MUSHROOM
SWEET CORN <i>Truffle cream</i>	ORGANIC LEAVES <i>House dressing</i>
MAC & CHEESE	



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

DESSERT

SPICED PEAR TRIFLE - 98
Vanilla custard

MANGO YUZU - 108
Mille feuille, vanilla cream

BAKED ALASKA - 168
Vanilla ice cream, toffee, chocolate crunch, flambée

CHOCOLATE LAVA CAKE - 98
Vanilla icecream
(Please allow us 15mins)

CRÈME BRÛLÉE - 68

SEASONAL CHEESE - 218
Chutney, walnut toast

COFFEE

40

AMERICANO

LATTE

CAPPUCCINO

ESPRESSO

FLAT WHITE

TEA

40

EARL GREY

JASMINE

PEPPERMINT

CHAMOMILE

GREEN TEA

ENGLISH BREAKFAST

Managed by east