



LUNCH MENU



# THE “FOXTROT”

12 - 2:30pm

**CREAM OF MUSHROOM (V)**

*Croutons, chives*

OR

**FRIED SOFT SHELL CRAB**

*Green papaya, pomelo, peanut, coriander, chilli mayo*

OR

**HOUSE CURED SALMON**

*Capes, dill, lemon aioli, pickled cucumber, toast*



**CREAMY BARLEY RISOTTO (V)**

*Beetroot, goat cheese, walnut, arugula*

OR

**ROASTED FRENCH DUCK BREAST**

*Pea purée, baby carrots, radish, crusted herbs, duck jus*

OR

**MARINATED SEABASS**

*Miso, confit onion, ling chi mushroom, fried green shiso*

OR

**THE FOXCHOP**

**CHAR GRILLED SPANISH ANGUS PICANHA +50**

*Butter mashed potato, sautéed spinach, pickled shallots, truffle jus*



**MAPLE PANNA COTTA**

*Brown sugar syrup, salty pecan*

OR

**LADYFINGERS**

*Mascarpone chantilly cream, yuzu*

Any 2 courses 278 · Any 3 courses 298

+\$10 Iced peach tea



# À LA CARTE

<b>120g STEAK TARTARE</b> <i>Grass-fed beef fillet, slow cooked quail egg, toasts, fries</i>	178
<b>ALLE VONGOLE</b> <i>Spinach tagliatelle, clams, chilli</i>	198
<b>SUMMER ORGANIC SALAD (V)</b> <i>Cucumber, radish, tomato, carrot, balsamic vinaigrette</i>	178
<b>ORGANIC MUSHROOM RISOTTO (V)</b> <i>Sautéed cèpes, parmesan cheese, porcini cream, truffle oil, fresh truffle</i>	218
<b>EGGPLANT LASAGNE (V)</b> <i>Cheddar cheese, basil, tomato sauce</i>	188
<b>GRILLED SALMON</b> <i>Zucchini tagliatelle, puttanesca, black olives, capers</i>	218

# STEAKS & CHOPS

Dry-Aged

<b>WHOLE SPANISH SPRING CHICKEN</b>	258
<b>400g CANADIAN PORK CHOP</b>	278
<b>340g BLACK ANGUS 1885 RIB-EYE</b>	428
<b>450g STRIP STEAK</b>	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

<b>FRENCH FRIES</b> <i>Classic / Garlic</i>	68
<b>BUTTER MASHED POTATO</b>	
<b>SWEET CORN</b> <i>Truffle cream</i>	
<b>MAC &amp; CHEESE</b>	
<b>CREAMED SPINACH</b>	
<b>GRILLED ASPARAGUS</b> <i>Almonds</i>	
<b>ORGANIC LEAVES</b> <i>House dressing</i>	



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

# DESSERT

<b>IRISH CREAM CHEESE CAKE - 88</b>
<b>TROPICAL MERINGUE BOMBS - 108</b> <i>Bavarian cream, mango sorbet</i>
<b>BAKED ALASKA - 158</b> <i>Lemon ice cream, Swiss meringue, caramelised banana, flambée</i>
<b>CHOCOLATE LAVA CAKE - 98</b> <i>Vanilla icecream</i> <i>(Please allow us 15mins)</i>
<b>CRÈME BRÛLÉE - 68</b>
<b>SEASONAL CHEESE - 168</b> <i>Chutney, walnut toast</i>

# COFFEE

40
-
AMERICANO
LATTE
CAPPUCCINO
ESPRESSO
FLAT WHITE

# TEA

40
-
EARL GREY
JASMINE
PEPPERMINT
CHAMOMILE
GREEN TEA
ENGLISH BREAKFAST

Managed by east.