



LUNCH MENU



THE “FOXTROT”

12 - 2:30pm

CREAM OF CAULIFLOWER (V)

Croutons, chives

OR

63 ° C EGG GREEN SALAD (V)

Heirloom carrot, crispy bacon, bacon walnut vinaigrette

OR

YUZU MARINATED TUNA TARTARE

Jicama, green onions, rice wafer, mango gel



HANDMADE PASTA (V)

Porcini, portobello mushroom, lemon thyme, garlic, tomato concasse, parmesan cheese

OR

ROASTED FREE RANGE CHICKEN

Creamy polenta, sautéed vegetables, sesame, chicken jus

OR

PAN-SEARED SEA BREAM

Celery root pureé, bamboo shoots, fava beans, fried shallots, lemon butter sauce

OR

THE FOXCHOP

CHAR GRILLED IBERICO PORK PLUMA +50

Potato gratin, French beans, pommery sauce



MATCHA CHOCOLATE TART

OR

PAVLOVA PINA COLADA

Any 2 courses 278 · Any 3 courses 298

+\$10 iced peach tea



À LA CARTE

120g STEAK TARTARE <i>Grass-fed beef fillet, slow cooked quail egg, toasts, fries</i>	178
ALLE VONGOLE <i>Spinach tagliatelle, clams, chilli</i>	198
SUMMER ORGANIC 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>	188
GRILLED SALMON <i>Zucchini tagliatelle, puttanesca, black olives, capers</i>	218

STEAKS & CHOPS

Dry-Aged

WHOLE SPANISH SPRING CHICKEN	258
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>	68	CREAMED SPINACH
BUTTER MASHED POTATO		GRILLED ASPARAGUS <i>Almonds</i>
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

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

COFFEE



40
-
AMERICANO
LATTE
CAPPUCCINO
ESPRESSO
FLAT WHITE

TEA

40
-
EARL GREY
JASMINE
PEPPERMINT
CHAMOMILE
GREEN TEA
ENGLISH BREAKFAST

