

DESSERT

CHESTNUT TIRAMISU ~ 88
Mascarpone

BAKED APPLE CRUMBLE ~ 88
Pecan, Crème fraîche

BAKED ALASKA ~ 138
Peanut banana ice cream, Swiss meringue, caramelised banana, flambée

RASPBERRY CHOCOLATE LAVA ~ 98
Vanilla icecream
(Please allow us 15min)

CRÈME BRÛLÉE ~ 68

SEASONAL CHEESE ~ 168
chutney, walnut toast

AFTER DINNER DRINKS

GRAHAMS LBV 2009 ~ 68

BAILEYS ~ 48

GRAHAMS 20YR TAWNY ~ 95

AMARETTO ~ 48

SAMBUCA ~ 48

JAEGERMEISTER ~ 58

YAMAZAKI ~ 238

ST NICHOLAS ABBEY RUM ~ 458

HIBIKI ~ 228

HENNESSY VSOP ~ 128

KAVALAN ~ 178

**ARMAGNAC CASTAREDO VSOP
10 YR ~ 218**

DINNER MENU



RAW

	1PC	2PC	6PC	12PC	24PC
FINE DE CLAIRE NO.2	45	• 125	• 230	• 450	• 890
OYSTER SCALLOPS CEVICHE	55	• 150	• 280	• 550	• 990
<i>Pomelo, watermelon, kalamansi juice</i>					
SHELLFISH PLATTER		S 698		L 988	
<i>Seasonal oysters, King crab leg, clams, ceviche, rope grown mussels, red prawns</i>					

STARTERS

SAUTÉED AUSTRALIAN BLUE MUSSELS	168
<i>Coconut lemongrass broth</i>	
HOKKAIDO SCALLOPS CARPACCIO	158
<i>Caavier, sea urchin, rice flakes</i>	
ROASTED BEETROOT SALAD (V)	168
<i>Baby spinach, candied beetroot, pecan, cottage cheese</i>	
STEAK TARTARE WITH BONE MARROW	178
<i>Grassfed beef fillet, slow cooked quail egg, green herb salad</i>	
FOIE GRAS DE CANARD	178
<i>Figs, mixed berry jam, toast</i>	
NICOISE SALAD	158
<i>Sesame tuna, quail eggs, olives, haricot beans, house dressing, avocado dip</i>	
CHAR-GRILLED OCTOPUS	168
<i>Black risotto, pickled radish, lemon foam</i>	
BAKED PORTOBELLO (V)	108
<i>Spinach, cheese, tomato sauce</i>	

SIDES

68
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FRENCH FRIES ~ Classic • Garlic
BUTTER MASHED POTATO
BRUSSEL SPROUTS ~ Bacon
CREAMED SPINACH
HONEY GLAZED CARROTS
ORGANIC LEAVES ~ House dressing

TASTING MENU

\$488pp
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THE TASTING MENU REQUIRES
PARTICIPATION OF THE ENTIRE
TABLE AND A MINIMUM OF 2 PEOPLE

MAINS

GRILLED SALMON	218
<i>Zucchini tagliatelle, puttanesca, black olives, capers</i>	
GRILLED BARRAMUNDI	248
<i>Crushed potato, calamansi vinaigrette, charred lemon</i>	
SEAFOOD HOTPOT	258
<i>Mussels, prawns, octopus, clams, sweet corn, chorizo, new potato, garlic butter sauce</i>	
BRAISED OSSOBUCCO	278
<i>Lentil beans, horseradish</i>	
ORGANIC MUSHROOM RISSOTTO (V)	218
<i>Sautéed cèpe, parmesan cheese</i>	
LOBSTER RICE	528
<i>Whole Boston lobster, mussels</i>	
EGGPLANT LASAGNE (V)	178
<i>Cheddar cheese, basil, tomato sauce</i>	

STEAKS & CHOPS

WHOLE SPANISH SPRING CHICKEN	248
400g CANADIAN PORK CHOP	278
ROASTED AUSTRALIAN BABY LAMB	398
340g BLACK ANGUS 1885 RIB-EYE	428

DRY-AGED

450g STRIP STEAK	558
1KG T-BONE	1298
1KG PORTERHOUSE	1498
1.6KG TOMAHAWK	2380

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.