

harbour- side grill

BAR · TERRACE

Fine de Claire oysters (6 pieces), pickled cucumber, granita gin 法國紛迪加蠔(6隻) 配醃青瓜及氈酒冰沙	258
Charcuterie platter, 3 cheeses, 3 cold cuts, 1 terrine for 2 persons 冷肉2人拼盤, 3款芝士, 3款冷肉及1份法式凍派	348
French beans, truffle aioli, watercress, parmesan, roasted hazelnuts (v) 四季豆西洋菜沙律 配松露大蒜蛋黃醬及榛子仁	148
Ribeye 肉眼扒 350g (USA 美國)	398
Sirloin 西冷扒 300g (USA 美國)	488
Iberico pork chop 黑毛豬扒	398
Poached prawns, sea bass tartare, avocado and quinoa salad 水煮蝦 配鱸魚他他、牛油果及藜麥	188
Seared Scottish salmon, broccoli purée, clams 香煎蘇格蘭三文魚 配西蘭花蓉及蛤蜊	288
Char-grilled cauliflower, coriander, mint salsa, toasted hazelnuts (v) 炭燒椰菜花 配芫荽、榛子仁及薄荷醬	188
Seafood platter – Prawns, mussels, yabby, crab mayonnaise, oysters (2), raw sliced scallop, tuna, salmon, sea bass tartare 海鮮拼盆 – 蝦、青口、小龍蝦、蟹肉沙律、生蠔(2隻)、刺身：帶子、吞拿魚、三文魚及鱸魚他他	388

Asian greens, garlic 蒜蓉雜菜 (v) 68	Triple-cooked chips 三煮炸薯條 (v) 78
French fries 薯條 (v) 68	Jalapeño mashed potatoes 78
House mix salad 雜菜沙律 (v) 68	墨西哥辣椒薯蓉 (v)

DESSERTS 甜品

Milk chocolate delice, salted caramel ice-cream 朱古力慕絲蛋糕 配海鹽焦糖雪糕	98
Selection of ice creams and sorbets 精選雪糕及雪芭	78
Selection of French and English cheeses, pear and raisin chutney 精選法國及英國芝士、配梨子及葡萄乾醬	158

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

若您有任何食物過敏，請在下單前向您的服務員查詢菜式材料。

Menu Curated Specially by Executive Chef Armand Sablon

(V) - Vegetarian 素食 10% service charge 加一服務費