

Seafood Platter 海鮮拼盤

Prawns, mussels, yabby, crab mayonnaise, oysters (2) raw sliced scallop, tuna, salmon, sea bass tartare

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

Deluxe 2 tiers Prawns, mussels, yabby, crab mayonnaise, clams, salmon rillettes, oysters (6), native lobster, raw sliced scallop, tuna, salmon, sea bass tartare, sea urchins

雙層海鮮拼盆 — 蝦、青口、小龍蝦、蟹肉沙律、蛤蜊、三文魚醬、生蠔(6隻)、本地龍蝦
刺身：帶子、吞拿魚、三文魚、鱸魚他他、海膽

Starters 前菜

Tuna tartare with soy sauce, wasabi, smashed avocado, crispy shallots 吞拿魚牛油果他他 配日式醬油、芥末及乾蔥 148

Scottish smoked salmon, crab, pickled beetroot, Osetra caviar 煙燻蘇格蘭三文魚配魚子醬、蟹肉及紅菜頭 178

Tartare of angus beef fillet, grilled sourdough 安格斯牛肉他他 配酸種麵包 188

Seared scallops, pumpkin purée, crispy pork belly, truffle sauce 香煎帶子 配南瓜蓉、脆皮豬腩肉及松露醬 218

Celeriac velouté, soft boiled duck egg, shallot puree, winter truffle (v) 芹菜濃湯 配半熟水煮鴨蛋、紅蔥蓉及松露 158

Foie gras and chicken terrine, smoked eel, pickled apple purée 法式鵝肝與雞肉凍批 配煙燻鰻魚及醃製蘋果蓉 218

Fine de Claire oysters, pickled cucumber, granita gin (6 pieces) 法國紛迪加蠔(6隻) 配醃青瓜及氈酒冰沙 258

Salads 沙律

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

Poached prawns, sea bass tartare, avocado and quinoa 水煮蝦 配鱸魚他他、牛油果及藜麥 188

Tofu, kale, pickled cabbage, baby spinach and toasted almonds (v) 豆腐羽衣甘藍沙律 配酸菜、嫩菠菜及杏仁 148

Grill 肉類

Garnish, confit garlic, onion purée, espelette butter. Cooked over Japanese charcoal in our Josper oven and served with your choice of one sauce 所有扒類均由炭火烤製，並附上一款自選醬汁

DRY-AGED

Fillet 牛柳扒 300g (UK英國) 498

T-bone T骨牛扒 1kg (UK英國) 888

Tomahawk 斧頭扒 1kg (Australia 澳洲) 988

WET-AGED

Ribeye 肉眼扒 350g (USA 美國) 398

Sirloin 西冷扒 300g (USA 美國) 488

A5 Wagyu sirloin 和牛西冷扒 200g (Kagoshima 日本鹿兒島) 648

Iberico pork chop 黑毛豬扒 300g (Spain 西班牙) 398

Lamb rack 羊架 300g (Australia 澳洲) 358

SAUCES 醬汁

Béarnaise 香草牛油濃汁 Five-peppercorn 胡椒汁

Bordelaise 波爾多醬 Chimichurri 阿根廷青醬

Mains 主菜

Sea bass, crushed potatoes, lobster bisque 358
鱸魚 配薯蓉及法式龍蝦湯

Seared Scottish salmon, broccoli purée, clams 288
香煎蘇格蘭三文魚 配西蘭花蓉及蛤蜊

Braised beef cheek, spinach, chestnut mushrooms, mashed potatoes 308
燉牛頰肉 配菠菜、板栗蘑菇、薯蓉

Chicken and truffle ballotine, seared foie gras, hispi cabbage 318
法式松露雞肉卷 配香煎鵝肝及椰菜

Char-grilled cauliflower, coriander, mint salsa, toasted hazelnuts (v) 188
炭燒椰菜花 配芫荽、榛子仁及薄荷醬

Wild mushroom, broccolini, winter truffle vol-au-vent (v) 218
野菌長柄西蘭花及松露酥皮餡餅

Sides 配菜

Asian greens, garlic 蒜蓉雜菜 (v) 68

Jalapeño mashed potatoes 墨西哥辣椒薯蓉 (v) 78

Triple-cooked chips 薯條 (v) 78

House mix salad 雜菜沙律 (v) 68

Braised red cabbage, apple, crispy pork 68
燉紫椰菜、蘋果及脆皮豬肉

Desserts 甜品

Selection of ice creams and sorbets 精選雪糕及雪芭 78

Pineapple carpaccio, mango and lime salsa, coconut ice cream 薄切菠蘿片 配芒果青檸醬及椰子雪糕 78

Milk chocolate mousse, hazelnut sponge, fresh raspberries, yoghurt ice-cream 朱古力慕絲 配榛子海棉蛋糕、紅莓及乳酪雪糕 98

Mixed berries custard tart, vanilla ice cream 雜莓奶油撻 配呔呢拿雪糕 98

Apple tarte tatin, crème fraîche, caramel sauce (for two) 反烤蘋果撻 配酸奶油及焦糖醬 (二人份) 178

Selection of French and English cheeses, pear and raisin chutney 精選法國及英國芝士、梨子及葡萄乾 158