

harbour- side grill

BAR · TERRACE

Starters 前菜

- Tuna tartare with soy sauce, wasabi, smashed avocado, 148
crispy shallots 吞拿魚牛油果他他 配日式醬油、芥末及乾蔥
- Scottish smoked salmon, crab, pickled beetroot, 158
Osetra caviar 煙燻蘇格蘭三文魚配魚子醬、蟹肉及紅菜頭
- Soft boiled duck egg, ratatouille, tomato gazpacho (v) 138
半熟水煮鴨蛋、燉菜及番茄凍湯
- Seared scallop, crispy pork belly, 218
curried cauliflower purée, capers, golden raisins
香煎帶子 配脆皮豬腩肉、咖喱椰菜花蓉、酸豆及金葡萄乾
- Steak tartare, grilled sourdough 牛肉他他 配酸種麵包 158
- Foie gras and chicken terrine, citrus chinotto chutney, 198
toasted sourdough 法式鵝肝與雞肉凍派 配柑橘酸辣醬及酸種麵包
- Crab and scallops lasagna, fresh sea urchin, uni sauce 228
蟹肉帶子千層麵 配鮮海膽及海膽醬
- Fine de Claire oysters, pickled cucumber, 238
granita gin (6 pieces) 法國紛迪加蠔(6隻) 配醃青瓜及氈酒冰沙

Salads 沙律

- French beans, truffle aioli, watercress, parmesan, 138
roasted hazelnuts (v)
四季豆西洋菜沙律 配松露大蒜蛋黃醬及榛子仁
- Heritage tomatoes, watermelon, Parma ham crisps, 158
basil 九層塔蕃茄 配西瓜及帕爾馬火腿
- Quinoa salad, pickled mushrooms, avocado, 128
zucchini, sweetcorn (v)
藜麥沙律 配醃製蘑菇、牛油果、翠玉瓜及甜粟米

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) 488
- T-bone T骨牛扒 1kg (UK英國) 988
- Tomahawk 斧頭扒 1kg (Australia 澳洲) 888

WET-AGED

- Ribeye 肉眼扒 350g (USA 美國) 388
- Sirloin 西冷扒 300g (USA 美國) 488
- A5 Wagyu sirloin 和牛西冷扒 200g 588
(Kagoshima 日本鹿兒島)
- Iberico pork chop 黑毛豬扒 300g 388
(Spain 西班牙)
- Lamb rack 羊架 300g (Australia 澳洲) 338

SAUCES 醬汁

- Béarnaise 香草牛油濃汁
- Bordelaise 波爾多醬
- Five-peppercorn 胡椒汁
- Chimichurri 阿根廷青醬

Mains 主菜

- Sea bass, crushed potatoes, lobster bisque 328
鱸魚 配薯蓉及法式龍蝦湯
- Native Lobster, seasonal vegetables 388
英國龍蝦 配時令蔬菜
- Whole sea bream Provençale 烤原條鯛魚 368
- Grilled Yellowfin tuna, niçoise salad 258
烤黃鱔吞拿魚法式尼斯沙律
- Quiche with spinach, Comte cheese, 198
porcini mushroom, fennel, choy sum (v)
法式菠菜芝士蛋派 配茴香及菜心
- Char-grilled cauliflower, coriander, mint salsa, 188
toasted hazelnuts (v)
炭燒椰菜花 配香菜、榛子仁及薄荷醬
- Duck breast, endive, potato terrine, red wine sauce 348
紅酒汁鴨胸 配萵苣及薯磚
- Chicken and truffle ballotine, seared foie gras, 298
hispi cabbage 法式松露雞肉卷 配香煎鵝肝及椰菜

Sides 配菜

- Zucchini, chilli, basil 香辣九層塔翠玉瓜 (v) 68
- Asian greens, garlic 蒜蓉雜菜 (v) 68
- Cauliflower couscous, toasted almonds (v) 68
杏仁椰菜花飯
- Garden peas, pancetta, baby onions 68
田園青豆 配意大利煙肉及小洋蔥
- Jalapeño mashed potatoes 墨西哥辣椒薯蓉 (v) 78
- Triple-cooked chips 薯條 (v) 68
- House mix salad 雜菜沙律 (v) 68

Desserts 甜品

- Selection of ice creams and sorbets 精選雪糕及雪芭 68
- Milk chocolate mousse, hazelnut sponge, fresh raspberries, yogurt ice-cream 98
朱古力慕絲 配榛子海棉蛋糕、紅莓及乳酪雪糕
- Buttermilk basil panna cotta, strawberry jelly 意式奶凍 配士多啤梨啫喱 88
- Mixed berries custard tart, vanilla ice cream 莓果奶油撻 配呔呢拿雪糕 98
- Apple tarte tatin, crème fraîche (for two) 反烤蘋果撻 配酸奶油(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 148