

# harbour-side grill

BAR · TERRACE

## 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 158
- Soft boiled duck egg, ratatouille, tomato gazpacho (v) 半熟水煮鴨蛋，燉菜及番茄凍湯 138
- Seared scallop, crispy pork belly, 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 218
- Steak tartare, grilled sourdough 牛肉他他 配酸種麵包 158
- Seared foie gras, caramelised brioche, passion fruit reduction 香煎鵝肝 配牛油法包及熱情果醬 198
- Crab and scallops lasagna, fresh sea urchin, uni sauce 蟹肉帶子千層麵 配鮮海膽及海膽醬 228
- 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 238

## 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 138
- Watermelon, soft goats' cheese, heritage tomatoes, Thai basil (v) 西瓜羊奶芝士沙律 配蕃茄及九層塔 supplement Iberico ham 加西班牙火腿 \$118 158
- Heritage quinoa salad, butternut squash, sugar snaps, chestnut, kale, yuzu vinaigrette (v) 南瓜羽衣甘藍藜麥沙律 配栗子及柚子醋 118

## 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 (Kagoshima 日本鹿兒島) 588
- Iberico pork chop 黑毛豬扒 300g (Spain 西班牙) 388
- 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 鱸魚 配薯蓉及法式龍蝦湯 328
- Red snapper, bok choy shiitake and ginger broth 紅鯛魚 配白菜香菇薑湯 248
- Chicken and truffle ballotine, seared foie gras, hispi cabbage 法式松露雞肉卷 配香煎鵝肝及椰菜 298
- Char-grilled cauliflower, coriander, mint salsa, toasted hazelnuts (v) 炭燒椰菜花 配香菜、榛子仁及薄荷醬 188
- Quiche with spinach and Comte cheese, fennel, choy sum 法式菠菜芝士蛋派 配茴香及菜心 218
- Native Lobster, seasonal vegetables 英國龍蝦 配時令蔬菜 388
- Whole sea bream Provençale 烤原條鯛魚 368
- Grilled Yellowfin tuna, niçoise salad 烤黃鰹吞拿魚法式尼斯沙律 258

## Sides 配菜

- Miso hispi cabbage 麵豉醬烤椰菜 (v) 68
- Asian greens, garlic 蒜蓉雜菜 (v) 68
- Cauliflower couscous, toasted almonds (v) 杏仁椰菜花飯 68
- Garden peas, pancetta, baby onions 田園青豆 配意大利煙肉及小洋蔥 68
- 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 朱古力慕絲 配榛子海棉蛋糕、紅莓及乳酪雪糕 98
- Buttermilk basil panna cotta, strawberry jelly 意式奶凍 配士多啤梨啫喱 88
- Mango cheesecake, passion fruit, yuzu sorbet 芒果芝士蛋糕、熱情果、柚子雪芭 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

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