

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	238
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
Angus beef carpaccio, aged parmesan and rocket, truffle aioli 安格斯生牛肉薄片配巴馬臣芝士及黑松露大蒜蛋黃醬	148
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
Grilled Yellowfin tuna, niçoise salad 烤黃鱔吞拿魚法式尼斯沙律	258
Heritage quinoa, asparagus, sugar snaps, avocado, kale, yuzu vinaigrette (v) 牛油果羽衣甘藍藜麥蘆筍沙律 配柚子醋	118
Ribeye 肉眼扒 350g (USA 美國)	388
Sirloin 西冷扒 300g (USA 美國)	348
Whole seabream Provençale 烤原條鯛魚	388
Red snapper, bok choy, shiitake and ginger broth 紅鯛魚 配白菜香菇薑湯	248
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

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

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
Buttermilk basil panna cotta, strawberry jelly 意式奶凍 配士多啤梨啫喱	88
Selection of ice creams and sorbets 精選雪糕及雪芭	68
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, 請在下單前向你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