

THE "FOXTROT" - 12-2:30pm

MUSHROOM VELOUTE (V)

Raw button mushroom, mascarpone

OR

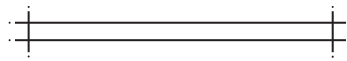
POACHED SALMON

Red quinoa, radish, spinach, watercress

OR

CONFIT DUCK CROQUETTE

Celeriac remoulade, prune, green apple



NEW SEASON ASPARAGUS & GOAT CHEESE (V)

Warm tomato dressing, pickled shallots

OR

SEARED HALIBUT

Saffron cream, cocobean ragout

OR

SLOW ROASTED LAMB RUMP

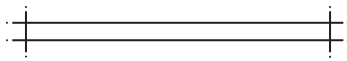
Pressed potato, early summer vegetables

OR

THE FOXCHOP

BEEF TENDERLOIN +58

Marinated carrots



TANGY LIME CHEESECAKE

Fresh lime, vanilla, cream cheese

OR

BANANA TARTINE

Brown sugar caramel sauce, clotted cream

Any 2 courses 260

Any 3 courses 280

+ \$60 FOR HOUSE WINE ONLY
+ \$20 FOR LEMONADE/ SOFT DRINK



All prices are in HK dollars
and subject to 10% service charge.

STARTERS

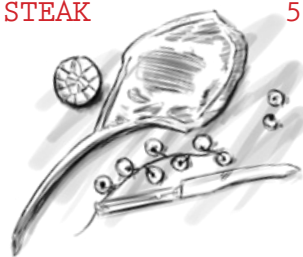
HOME SMOKED SALMON - <i>Applewood, horseradish cream, pickled fennel, apple</i>	128
FOX 'CHOPPED' SALAD (V) - <i>Seasonal raw & roasted vegetables, house dressing</i>	145
STEAMED MUSSELS & CLAMS - <i>Fregola, roasted tomato, chorizo</i>	195
SEARED HOKKAIDO SCALLOP - <i>Oxtail, spiced parsnip, crisps</i>	298

MAINS

ORGANIC MUSHROOM RISOTTO (V) - <i>Poached egg, parmesan, porcini cream</i>	158
MEDITERRANEAN SEA BASS - <i>Artichokes, peas, spring onion, butter sauce, cooked in paper</i>	218
GRILLED SEA TROUT FILLET - <i>Orzo primavera, crab, sauce choron</i>	238

STEAKS & CHOPS

340g BLACK ANGUS RIB-EYE	398	<i>Dry - Aged</i>	450g STRIP STEAK	528
280g AUSTRALIAN GRASS-FED	328			
BEEF FILLET				
400g IBERICO PORK CHOP	298			
WHOLE SPANISH SPRING CHICKEN	258			



*ALL STEAKS ARE SERVED WITH ROASTED TOMATO, GARLIC, THYME
& YOUR CHOICE OF THE BELOW SAUCES*

TOMATO SALSA | TARRAGON BEARNAISE | GREEN PEPPERCORN & COGNAC | CHIMICHURRI

SIDES 58

FRENCH FRIES - <i>Classic</i> - <i>Garlic</i>
BUTTER MASHED POTATO
CHARRED BROCCOLI & HAZELNUTS
ROASTED PORTOBELLO MUSHROOMS
CREAMED SPINACH
MAC & CHEESE
ORGANIC LEAVES, HOUSE DRESSING



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