

## RAW

	1PC	3PC	6PC	12PC	24PC
FINE DE CLAIRE NO.2	45	125	230	450	890
OYSTER CEVICHE	55	150	280	550	990
SHELLFISH PLATTER	(S) 698   (L) 988				
<i>Seasonal oysters, King crab leg, clams, ceviche, rope grown mussels, red prawns</i>					

## STARTERS

CHEF'S MARKET SOUP (V)					88
<i>Seasonal</i>					
CRAB CAKE					148
<i>Aioli, avocado, pomelo, watermelon</i>					
STEAK TARTARE	(S) 138   (L) 188				
<i>Grass - fed beef fillet, slow cooked Japanese egg</i>					
SPRING 'CHOPPED' SALAD (V)					145
<i>Seasonal raw &amp; roasted vegetables, house dressing</i>					
STEAMED MUSSELS & CLAMS					195
<i>Fregola, roasted tomato, chorizo</i>					

## MAINS

LIGHTLY SMOKED MEDITERRANEAN SEA BASS					218
<i>Artichokes, peas, spring onion, butter sauce, cooked in paper</i>					
MARINATED BLACK COD					328
<i>Jerusalem artichoke purée, pistachio, baby carrots, golden raisin</i>					
ORGANIC MUSHROOM RISOTTO (V)					168
<i>Poached egg, parmesan, porcini cream</i>					
PAN-FRIED TRUFFLE GNOCCHI (V)					168
<i>Spring vegetables, pea butter sauce</i>					



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

## STEAKS & CHOPS

WHOLE SPANISH SPRING CHICKEN

238

400g IBERICO PORK CHOP

278

340g BLACK ANGUS RIB-EYE

398



*Dry - Aged*

*Our M5 Wagyu dry - aged steaks are from Rangers Valley farm in Australia*

450g STRIP STEAK

498

1KG T-BONE

1298

1KG PORTERHOUSE

1498

1.2KG TOMAHAWK

1698



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

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

*Add: Seared Foie Gras \$80*

## SIDES 58

FRENCH FRIES - *Classic* | - *Garlic*

BUTTER MASHED POTATO

HONEY ROASTED BABY CARROTS

CREAMED SPINACH

MAC & CHEESE

ORGANIC LEAVES, HOUSE DRESSING



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