

RAW

1PC 3PC 6PC 12PC 24PC

FINE DE CLAIRE NO.2	45	125	230	450	890
OYSTER SCALLOPS CEVICHE <i>Pomelo, watermelon, kalamansi juice</i>	55	150	280	550	990
SHELLFISH PLATTER <i>Seasonal oysters, King crab leg, clams, ceviche, rope grown mussels, red prawns</i>			(S) 698	(L) 988	

STARTERS

CLASSIC AUSTRALIAN BLUE MUSSELS <i>Butter, cream sauce, grilled baguette</i>	138
GRILLED CALAMARI <i>Watermelon salad, yuzu dressing, feta cheese, pomegranate seed, black olive</i>	108
HEIRLOOM TOMATO SALAD (V) <i>Stracciatella cheese, basil, green salad, pinenut, balsamic vinaigrette</i>	128
STEAK TARTARE <i>Grass - fed beef fillet, slow cooked Japanese egg</i>	138
FOIE GRAS DE CANARD <i>Figs, mixedberry jam, toast</i>	148
CRAB MEAT SALAD <i>Cucumber gazpacho, apple, avocado, mango, radish, micro greens</i>	118
BAKED PORTOBELLO (V) <i>Spinach, cheese, tomato sauce</i>	98

SIDES 58

FRENCH FRIES <i>Classic</i> - Garlic
BUTTER MASHED POTATO
TURMERIC RICE
CAULIFLOWER GRATIN
CREAMED SPINACH
MAC & CHEESE
ORGANIC LEAVES, HOUSE DRESSING

TASTING MENU

\$488pp

The tasting menu requires participation of the entire table and a minimum of 2 people



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

MAINS

CHARCOAL GRILLED SALMON FILLET	198
<i>Fennel purée, fennel salad, dill cream sauce, polenta cake</i>	
GRILLED WHOLE SNAPPER	238
<i>Fingerling potatoes, chimichurri</i>	
SEAFOOD HOTPOT	258
<i>Mussels, Prawns, Octopus, Clams, sweet corn, chorizo, new potato, garlic butter sauce</i>	
CHARCOAL GRILLED WHOLE LOBSTER	418
<i>Garlic herb butter</i>	
ORGANIC MUSHROOM RISOTTO (V)	168
<i>Poached egg, parmesan, porcini cream, truffle</i>	
BUCATINI CARBONARA	158
<i>Cloudy egg, bacon, onion cream</i>	
ROASTED SWEET CORN SPÄTZLE (V)	148
<i>Seared cèpe, baby corn, corn sauce</i>	

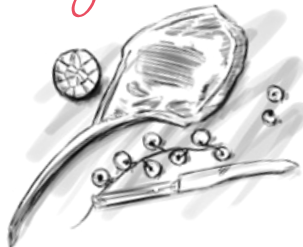


STEAKS & CHOPS

WHOLE SPANISH SPRING CHICKEN	238
400g CANADIAN PORK CHOP	278
340g BLACK ANGUS RIB-EYE	398
ROASTED AUSTRALIAN BABY LAMB	368

Dry - Aged

450g STRIP STEAK	558
1KG T-BONE	1298
1KG PORTERHOUSE	1498
1.2KG TOMAHAWK	1698



Add: Seared Foie Gras \$80

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

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



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