

## 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>	148
BEETROOT CURED SALMON <i>Candied baby beetroot, capers, pickled onion, dill yoghurt</i>	138
HEIRLOOM TOMATO SALAD (V) <i>Stracciatella cheese, basil, green salad, pinenut, balsamic vinaigrette</i>	168
STEAK TARTARE <i>Grass - fed beef fillet, slow cooked Japanese egg</i>	148
FOIE GRAS DE CANARD <i>Figs, mixedberry jam, toast</i>	168
HAMACHI TARTARE SALAD <i>Pomelo, grapefruit, orange, pop boba, lime zest, calamansi dressing</i>	158
CHARCOAL GRILLED SPAIN OCTOPUS <i>Black risotto, pickled radish, lemon foam</i>	168
BAKED PORTOBELLO (V) <i>Spinach, cheese, tomato sauce</i>	98

## SIDES 58

FRENCH FRIES <i>Classic   - Garlic</i>
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 FRANCE WHOLE RAINBOW TROUT	248
<i>Semi cherry tomato, basil, black olive, pickled lemon, tomatocoulis</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)	188
<i>Poached egg, parmesan, porcini cream, truffle</i>	
BUCATINI CARBONARA	178
<i>Cloudy egg, bacon, onion cream</i>	
EGGPLANT LASAGNE (V)	178
<i>Cheddar cheese, basil, tomato sauce</i>	

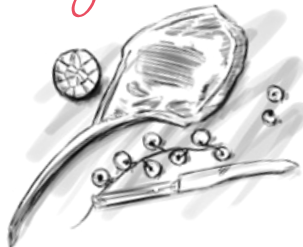


## STEAKS & CHOPS

WHOLE SPANISH SPRING CHICKEN	248
400g CANADIAN PORK CHOP	278
ROASTED AUSTRALIAN BABY LAMB	368
340g BLACK ANGUS RIB-EYE	398

*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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