

RAW

1PC 3PC 6PC 12PC 24PC

FINE DE CLAIRE NO.2 45 | 125 | 230 | 450 | 890

OYSTER SCALLOPS CEVICHE 55 | 150 | 280 | 550 | 990

Pomelo, watermelon, kalamansi juice

SHELLFISH PLATTER (S) 698 | (L) 988

Seasonal oysters, King crab leg, clams, ceviche, rope grown mussels, red prawns

STARTERS

CLASSIC AUSTRALIAN BLUE MUSSELS 148

Butter, cream sauce, grilled baguette

BEETROOT CURED SALMON 138

Candied baby beetroot, capers, pickled onion, dill yoghurt

HEIRLOOM TOMATO SALAD (V) 168

Stracciatella cheese, basil, green salad, pinenuts, balsamic vinaigrette

STEAK TARTARE 148

Grass - fed beef fillet, slow cooked Japanese egg

FOIE GRAS DE CANARD 168

Figs, mixed berry jam, toast

HAMACHI TARTARE SALAD 158

Pomelo, grapefruit, orange, pop boba, lime zest, calamansi dressing

CHAR-GRILLED OCTOPUS 168

Black risotto, pickled radish, lemon foam

BAKED PORTOBELLO (V) 98

Spinach, cheese, tomato sauce

SIDES 68

FRENCH FRIES - Classic | - 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

CHAR-GRILLED SALMON FILLET	198
<i>Fennel purée, fennel salad, dill cream sauce, polenta cake</i>	
GRILLED WHOLE RAINBOW TROUT	248
<i>Semi cherry tomato, basil, black olive, pickled lemon, tomato coulis</i>	
SEAFOOD HOTPOT	258
<i>Mussels, prawns, octopus, clams, sweet corn, chorizo, new potato, garlic butter sauce</i>	
CHAR-GRILLED WHOLE LOBSTER	418
<i>Garlic herb butter</i>	
ORGANIC MUSHROOM RISOTTO (V)	188
<i>Poached egg, parmesan, porcini cream, truffle oil</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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