

# SIGNATURE DRINKS

*a selection from the bar*

## COCKTAILS

### PEARL WHITE COLADA

Clarified Pina Colada Coconut Milk Punch &  
Taittinger Champagne 120

### PISTACHIO GREEN PUNCH

H by Hine Cognac, Ming River Baijiu, Toasted Rice,  
Jasmine Green Tea, Pineapple Leaf, Mint, Sage &  
Pandan Soy Milk 120

### CORAL PEACH ROSÉ

Star of Bombay Gin,  
Strawberry Rosé Vermouth Reduction,  
Compressed Korean Golden Peach, Lemon & Thyme  
Essence 140

*“Sunrise paints the sky with Rosé and the sunset with  
Peaches. Cool to warm. So is the progression from  
childhood to old age.” - Vera Nazarian*

### S.Y.L.K. (LOW ABV)

Sake, Yuzu, Lychee & Kaffir Lime Leaves 110  
*“Combining the best flavours from China and Japan - a  
great way to enjoy the Fragrant Harbour.”*

## COCKTAILS FROM THE TROLLEY

*Please ask to see if our cocktail trolley is  
available for bespoke Martinis, Manhattans &  
Old Fashioned's*

## NO ALCOHOL COCKTAILS

### B - A - L - Y

Blackberry, Apple, Lemongrass, Yuzu

### FIG ME UP

Burnt Fig, Lychee, Apple

### LONG DAY

Hibiscus, Passion Fruit, Very Mandarin Soda

### ASPIRATION

Roasted Pineapple, Pandan Syrup, Soda

*An extended drinks list is also available.*

*Please ask our staff for assistance or a recommendation.*

*All prices are subject to 10% service charge*

# CHEF'S TASTING MENU AT LUNCH

5 courses tasting menu HKD 550 per person | Add wine pairing +HKD 470 per person (total 500ml)

## FIRST COURSE

**Jerusalem Artichokes** | *cashew cream & Chinese celery mayonnaise*

雅枝竹，腰果忌廉，芹菜蛋黃醬

Taittinger Brut Reserve, NV, Reims

## SECOND COURSE

**North Australian Spanner Crab** | *apple cucumber slaw & preserved lemon*

北澳貴妃蟹，涼拌 蘋果黃瓜沙律，醃檸檬

Brancaia Il Bianco, 2019, Sauvignon Blanc/ Viognier, Tuscany, ITA

## THIRD COURSE

**Gnocchi** | *cauliflower, hazelnut beurre noisette & truffles*

薯仔丸子，椰菜花，榛子焦化牛油，松露

Finca Montepedroso, 2019, Verdejo, Rueda, ESP

## FOURTH COURSE

**Seared Seabass** | *eringi mushroom, pickle onions, mushroom broth*

煎海鱸魚，杏鮑菇，醃洋蔥，蘑菇高湯

or

**French Free Range Roast Chicken Breast** | *green peas, bacon and braised lettuce*

烤法國走地雞胸，青豆，煙肉，慢煮生菜

Clos Des Fous Latuffa, 2017, Pinot Noir, Maule, CHL

## DESSERT OR CHEESE

Choose any Dessert

or

Selection of Two Cheese

自選甜品 或 自選 兩款芝士 或 精緻小甜點

Mr Riggs Sticky End, 2016, Viognier McLaren, Vale, AUS

Your choice of any coffee or tea

All parties on table must commit to tasting menu. This menu is per person and not suitable for sharing.

# WEEKDAY LUNCH

MONDAY –FRIDAY | 2-COURSES \$380 (STARTER & MAIN / MAIN & DESSERT)

3-COURSES \$450 (STARTER, MAIN & DESSERT)

## STARTER 前菜

### Caesar Salad

*baby cos, egg, crisp prosciutto, Parmesan & sourdough*  
凱撒沙律 | 生菜，雞蛋，香脆火腿，巴馬臣芝士及酸種麵包

### North Australian Spanner Crab

*apple cucumber slaw & preserved lemon (+30)*  
北澳貴妃蟹 | 涼拌蘋果黃瓜沙律，醃檸檬

### Chicken Dumpling

*creamed broth, chives & chestnuts*  
雞肉餃子 | 忌廉高湯，細香蔥和栗子

### Beef Tartare

*poached quail egg, cucumber, malted onions sourdough crisps*  
牛肉他他 | 鵪鶉蛋，青瓜，酸種洋蔥脆片

### Jerusalem Artichokes

*cashew cream, celery mayonnaise (V)*  
雅枝竹，腰果忌廉，芹菜蛋黃醬

# WEEKDAY LUNCH

MONDAY – FRIDAY | 2-COURSES \$380 (STARTER & MAIN / MAIN & DESSERT)

3-COURSES \$450 (STARTER, MAIN & DESSERT)

## MAIN 主菜

**Carabineros Prawn Tagliatelle** *(supplement +60)*

*confit tomato, dill & crustacean dressing*

西班牙紅蝦意大利寬麵 | 油封番茄，蒔蘿，甲殼海鮮汁 (加配 +60)

**Confit Japanese Pumpkin (V)**

*cauliflower, hazelnuts & beurre noisette vinaigrette*

油封日本南瓜 | 椰菜花，榛子，焦牛油醋汁

**Seared Seabass**

*eringi mushroom, pickle onions, mushroom broth*

煎封海鱸魚 | 杏鮑菇，醃洋蔥，蘑菇高湯

**Roast French Free Range Chicken Breast**

*green peas, bacon and braised lettuce*

烤法國走地雞胸 | 青豆，煙肉，慢煮生菜

**Australian Wagyu Flank Steak** *(supplement +60)*

*braised onions, pomme puree, beef jus*

澳洲和牛肋腹肌扒 | 慢煮洋蔥，薯蓉，牛肉醬汁 (加配 +60)

**SIDES 配菜**  
(+80 EACH)

**Triple Cooked Chips** | 三炸薯條

**Witlof Salad** | *lettuce, blue cheese & walnut* 菊苣沙律，生菜，藍芝士，核桃

**Broccoli & Brussel Sprouts** | *lemon & karasumi*

西蘭花苗，球芽甘藍，檸檬，烏魚子

## DESSERT 甜品

**Black Forest** | *chocolate cake, chocolate cream, cherry sorbet, choco chips*  
黑森林蛋糕 | 朱古力蛋糕，朱古力忌廉，櫻桃雪葩，朱古力薄片

**Burnt Pistachio Lemon Curd** | *vanilla cream and fresh mint*  
焦香開心果檸檬凝乳 | 雲尼拿忌廉，新鮮薄荷

**Earl Grey Mousse Cake** | *white chocolate glaze, jelly, & milk sorbet*  
伯爵茶慕絲蛋糕 | 白朱古力鏡面，啫喱及牛奶雪葩

**Two Cheese** | *trolley selection*  
自選兩款芝士 (額外 每款+ 50) Add more **Cheese** + 50 each variety

## DRINKS 飲料

**Coffee Tea (+42)**  
咖啡或茶(+42)

### TEA

#### Traditional European Teas

*English Breakfast, Earl Green, Orange Root Ceylon*

#### Chinese Tea

*Long Jing Xifeng, Golden Needle Yunnan Red, Jasmine Green*

#### Fruit & Herbal Teas

*Blue Muffin Rooibos, Persimmon Peach, Hot Lemon Water, Peppermint, Chamomile, Lemongrass & Ginger*

### COFFEE

#### Espresso

**Americano, Double Espresso**

**Cappuccino, Macchiato**

**Flat White, Latte**

**Hot Chocolate, Mocha**

*Iced + 5 Soy Milk + 5*