

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.
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

Marinated Herring Filet | shallot cream, new potato, pickles & tumeric vinaigrette

醋漬鯡魚·紅葱忌廉·新薯·酸瓜·薑黃醋汁

Taittinger Brut Reserve, NV, Reims, FRA

SECOND COURSE

Cantaloup Melon Gazpacho | blueberry, parma ham & tomato crisp

西班牙哈密瓜凍湯·藍莓·巴馬火腿·番茄脆片

Mirabeau Pure, 2020, Grenache · Syrah, Côtes De Provence, FRA

THIRD COURSE

Hokkaido Scallops | grilled eggplant, pumpkin, eggplant caviar & Oyster mushrooms

日本北海道帶子·烤茄子·南瓜·茄子醬·秀珍菇

Tenute di Corte Giacobbe, 2020, Pinot Grigio, Veneto, ITA

FOURTH COURSE

Limestone Coast Full Blood Wagyu | Flank steak, grass-fed from South Australia, Vigneron sauce, truffled mashed potato & baked pumpkin

澳洲和牛腹扒·南澳石灰岩海岸地區草飼和牛·松露薯蓉·烤南瓜

Black Barn, 2019, Syrah, Hawkes Bay, NZL

or

Spanish Pork Cheek | braised in matured tomato sauce, pickled heirloom carrots, crisps & chives

西班牙豬面頰·番茄醬·醃復古蘿蔔·脆片·法蔥

Famille Lieubeau 'Clisson' Muscadet, 2015, Melon De Bourgogne, Loire Valley, FRA

DESSERT OR CHEESE

Choose any Dessert

自選甜品

or 或 Selection of Two Cheeses

自選 兩款 芝士 或 精緻小甜點

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

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

Marinated Herring Filet

shallot cream, new potato, pickles & tumeric vinaigrette

醋漬鯊魚 · 紅葱忌廉 · 新薯 · 酸瓜 · 薑黃醋汁

Foie Gras Royale

cep cream, shimeji mushrooms & parsley tempura (+20 per person)

鴨肝 · 牛肝菌忌廉 · 鴻禧菇 · 芫荽天婦羅 (每位 +20)

Oxtail Terrine

bone marrow mousse, grain mustard vinaigrette & mâche salad

牛尾肉凍 · 牛骨髓慕絲 · 芥末醋汁 · 野苣沙律

Cantaloup Melon Gazpacho

blueberry, parma ham & tomato crisp

西班牙哈密瓜凍湯 · 藍莓 · 巴馬火腿 · 番茄脆片

WEEKDAY LUNCH

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

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

MAIN 主菜

Spanish Pork Cheek

braised in matured tomato sauce, pickled heirloom carrots, crisps & chives

西班牙豬面頰 · 番茄醬 · 醃復古蘿蔔 · 脆片 · 法蔥

Hokkaido Scallops

grilled eggplant, pumpkin, eggplant caviar & Oyster mushrooms (+50 per person)

日本北海道帶子 · 烤茄子 · 南瓜 · 茄子醬 · 秀珍菇 (每位 +50)

Limestone Coast Full Blood Wagyu

Limestone Coast Full Blood Wagyu Flank, pasture raised, Vigneron sauce, truffled

mashed potato & baked pumpkin

澳洲和牛腹扒 · 南澳石灰岩海岸地區草飼和牛 ·

松露薯蓉 · 烤南瓜

Ricotta Cheese Spinach Ravioli

parsley emulsion & vegetable crisps

菠菜芝士意大利雲吞 · 意大利芫茜 · 蔬菜脆片

SIDES 配菜
per person 每位
(+80)

Triple Cooked Chips

三炸薯條

Witlof Salad | *lettuce, blue cheese & walnut*

菊苣沙律 配西生菜 · 藍紋芝士 · 核桃

Broccolini & Brussel Sprouts | *lemon & karasumi*

長柄西蘭花及苗球芽甘藍 配檸檬 · 烏魚子

All prices subject to 10% service charge

DESSERT

甜品

Red Berry Tiramisu

strawberry lady fingers, mascarpone, puff crumble & raspberry powder
紅莓意大利芝士蛋糕 · 士多啤梨手指餅乾 · 意大利軟芝士 · 泡芙碎 · 覆盆子粉

Chocolate Panna Cotta

macadamia crumble, whisky jelly & coco pops
意大利朱古力奶凍 · 果仁碎 · 威士忌啫喱 · 可可脆

Caramel Éclair

poached pears, caramel cream & grapefruit suzette
焦糖閃電泡芙 · 梨 · 焦糖忌廉 · 西柚醬

Two Cheeses

trolley selection
自選芝士兩款 (每款 +50) **Add more Cheese (+50 each variety)**

DRINKS 飲品

Coffee or Tea

咖啡或茶

(+50)

per person 每位

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)