

# 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

Pea & Dill Croquettes | *hazelnut & pecorino*  
青豆刁草炸丸子、榛子、意大利pecorino羊奶芝士  
Taittinger Brut Reserve, NV, Reims, FRA

## SECOND COURSE

Spiced Pumpkin Velouté | *grilled chestnuts & mustard cream*  
南瓜法式白醬、烤栗子、忌廉芥末醬  
Mirabeau Pure, 2020, Grenache · Syrah, Côtes De Provence, FRA

## THIRD COURSE

Trout | *cured in citrus salt, horseradish crème fraiche & pickled cucumber*  
橘鹽醃鱒魚、法式山葵酸忌廉、漬青瓜  
Tenute di Corte Giacobbe, 2020, Pinot Grigio, Veneto, ITA

## FOURTH COURSE

Suckling Pig | *roast pineapple, scallion & apple salsa, crisp pork rinds*  
焗乳豬、烤菠蘿、蔥花蘋果莎莎醬、香脆豬皮  
Black Barn, 2019, Syrah, Hawkes Bay, NZL

or

Sea Bass | *Burnt avocado, sesame glazed carrots, coriander & mussel bisque*  
海鱸魚、焦香牛油果、麻油紅蘿蔔、芫荽及青口濃湯  
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

### Pea & Dill Croquettes

*hazelnut & pecorino*

青豆刁草炸丸子、榛子、意大利pecorino羊奶芝士

### Spiced Pumpkin Velouté

*grilled chestnuts & mustard cream*

南瓜法式白醬、烤栗子、忌廉芥末醬

### Trout

*cured in citrus salt, horseradish crème fraiche & pickled cucumber*

橘鹽醃鱒魚、法式山葵酸忌廉、漬青瓜

### Beef Tartare (*supplement +25*)

*muhammara, crispy garlic & watercress*

生牛肉他他、紅椒核桃醬、脆香蒜、西洋菜

# WEEKDAY LUNCH

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

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

## MAIN

主菜

### Potato Gnocchi (V)

Truffled ricotta, sauteed mushrooms, pine nuts & parmesan  
薯仔丸子、松露ricotta芝士、蘑菇、松仁及帕馬臣芝士

### Sea Bass

Burnt avocado, sesame glazed carrots, coriander & mussel bisque  
海鱸魚、焦香牛油果、麻油紅蘿蔔、芫荽及青口濃湯

### Iberian Black Pluma

Pressed suckling pig, caramelized kabu turnip, pineapple salsa & crackling  
西班牙黑毛豬肋眼、焦化蕪菁、菠蘿莎莎醬及脆豬皮

### Roaring Forties Lamb

Roast loin and braised neck, erengi mushrooms, miso aubergine & pickle jus  
烤澳洲和羊、杏鮑菇、味噌茄子及醬汁

### 2GR Premium Full Blood Wagyu Sirloin Marble Score 8

*(supplement +198)*

Smoked potatoes, savoy cabbage, veal tongue, black garlic & truffle jus  
高級純種和牛西冷牛扒、煙燻薯仔、皺皮椰菜、小牛舌、黑蒜及松露汁

## 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

#### Caramel Mandarin Tart

*caramel sauce, mandarin jam & mandarin mousse*

焦糖柑橙撻 · 焦糖醬、柑橙果醬、慕斯

#### Angel Cake

*maple syrup mousse, apricot curd, fresh apricots & macadamia crumble*

天使蛋糕 · 楓樹糖漿慕斯、杏桃凝乳、鮮杏桃及夏威夷果仁碎

#### Chocolate Chip Pavlova

*cinnamon spiced burnt banana & whisky cream*

蛋白霜朱古力碎蛋糕 · 焦化肉桂香蕉、威士忌忌廉

#### Two Cheeses

*trolley selection*

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

## 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)*

## DRINKS 飲品

### Coffee or Tea

咖啡或茶

(+50)

per person 每位