SIGNATURE DRINKS

a selection from the bar

COCKTAILS

SPICE OF LIFE

Michter's Bourbon, Spiced Pumpkin,
Cinnamon, Lemon & Vanilla Cream 130

MATCHA SOUR

Ocho Tequila, Italicus, Vanilla Matcha, Apple
Citrus & Egg Whites 140

THE OLD FELLOW

Orange Infused Gin, Aperol, Acai, Luxardo
Cherry & White Lemon 120

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."

HOT MULLED WINE

Spiced Red Wine, H by Hine Brandy,
Apple, Citrus **95**

COCKTAILS FROM THE TROLLEY

Please ask to see if our cocktail trolley.
Available for bespoke Martinis,
Manhattans & Old Fashioned's.

NO ALCOHOL COCKTAILS all 90

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 580 per person

FIRST COURSE

Tartelette | *hay smoked trout, Riesling jelly & kumquat*
法式餡餅、煙燻鱒魚、雷司令白酒啫喱、金桔

SECOND COURSE

Pumpkin & Smoked Chestnut Soup
南瓜及煙燻栗子湯

THIRD COURSE

Agnolotti | *ricotta, lotus root & green pea velouté (V)*
意式雲吞、RICOTTA芝士、蓮藕、法式青豆醬

FOURTH COURSE

Rangers Valley Beef Cheek | *salt baked turnip, broccoletto & bone marrow*
RANGERS VALLEY 牛面頰肉、和牛燒汁 、鹽焗蘿蔔、椰菜花苗、牛骨髓

or

Pressed Turkey | *sourdough chestnut stuffing with burnt celeriac & red currant*
火雞、酸種栗子餡料・焦燒芹菜及紅加侖子醬汁

DESSERT

Pavlova | *macerated cherries, meringue, lemon balm & verbena*
蛋白蛋糕、酒浸車厘子、蛋白霜、檸檬香蜂草及馬鞭草

or

Custard Tart | *pain d'epice, muscovado, ginger*
吉士撻、肉桂香料鬆餅、黑糖及姜

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.

Please ask our staff for assistance or a recommendation for Vegetarian options

all prices subject to 10% service charge

WEEKDAY LUNCH

MONDAY–FRIDAY | 2-COURSES $380 (STARTER & MAIN / MAIN & DESSERT)
3-COURSES $450 (STARTER, MAIN & DESSERT)

STARTER
前菜

Pumpkin & Smoked Chestnut Soup
南瓜及煙燻栗子湯

Burrata
macadamia Dukka, cucumber, mint & parsley
*Burrata*芝士、*Dukka*香料、薄荷和香芹

Tartelette
hay smoked trout, Riesling jelly & kumquat
法式餡餅、 煙燻鱒魚、雷司令白酒啫喱、金桔

Beef Tartar *(supplement +30)*
muhammara, watercress & roast garlic
生牛肉他他、紅椒核桃醬、西洋菜、烤大蒜

MINERAL WATER
Sparkling Antipodes 1L | Still Antipodes 1L 80

JUICE 55
Apple | Cranberry | Orange | Pineapple | Tomato

FESTIVE MULLED WINE +55 with lunch
Spiced Red Wine, H by Hine Brandy, Apple, Citrus

All prices subject to 10% service charge

WEEKDAY LUNCH

MAIN
主菜

Roast Pork Belly
apple puree & kohlrabi slaw
烤豬腩肉、蘋果蓉及球莖甘藍沙律

Rangers Valley Beef Cheek
salt baked turnip, brocoletto & bone marrow
Rangers valley 牛面頰肉、和牛燒汁、鹽焗蘿蔔、椰菜花苗及牛骨髓

Hamachi
coronation sauce, celtuce & holy basil
油甘魚、白汁咖哩、萵筍、聖羅勒

Pressed Turkey *(supplement +40)*
sourdough chestnut stuffing with burnt celeriac & red currant sauce
火雞、酸種栗子餡料、焦燒芹菜、紅莓醬汁

Agnolotti
ricotta, lotus root & green pea velouté (V)
意式雲吞、意大利瑞可達芝士、蓮藕及法式青豆醬

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

Pavlova
macerated cherries, meringue, lemon balm & verbena
蛋白蛋糕、酒浸車厘子、蛋白霜、檸檬香蜂草及馬鞭草

Vanilla & FIgs
ice cream with fig compote & dark chocolate
雲尼拿雪糕、無花果醬及黑朱古力

Custard Tart
pain d'epice, muscovado & ginge
蛋吉士撻、肉桂香料鬆餅、黑糖及姜

Two Cheese Selection *(supplement+20)*
sourdough crisps with pear & walnut puree
精選芝士、酸種脆片、啤梨核桃蓉

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)*

All prices subject to 10% service charge