

# 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."*

## 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

### THE ENGLISH ROSE

Strawberry, Basil, Citrus & 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 \$580 PER PERSON 每位\$580

## FIRST COURSE

Tartelette | *hay smoked trout, Riesling jelly & kumquat*  
法式餡餅 | 煙燻鱒魚、德國甜白酒啫喱及金桔

## 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 | 意大利瑞可達芝士、蓮藕及法式青豆濃湯

## FOURTH COURSE

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

or 或

Pressed Chicken | *confit garlic, maitake mushroom, heirloom carrots & Madeira*  
壓制雞肉 | 油封大蒜、舞茸菇、復古甘筍、馬德拉酒

## DESSERT

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

or 或

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

自選咖啡或茶

*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

**Smoked Haddock Velouté**

*sourdough herb crumble*

白汁煙燻黑線鱈濃湯 | 香草酸種麵包粒

**Hokkaido Scallop Ceviche**

*horseradish jelly, pear and parsley*

西式酸汁醃北海道帶子 | 山葵啫喱、梨、番茜

**36-month Iberico Ham**

*pea panna cotta & aged Parmesan*

36個月風乾黑毛豬火腿 | 青豆意式奶凍、陳年巴馬臣芝士

**Heirloom Tomatoes and Burrata (V)**

*black olive and basil sorbet*

溫室番茄 | 水牛芝士、黑橄欖、羅勒雪葩

## MINERAL WATER

Sparkling Antipodes 1L | Still Antipodes 1L 80

JUICE 55

Apple | Cranberry | Orange | Pineapple | Tomato

# WEEKDAY LUNCH

## MAIN 主菜

### Pressed Chicken

*confit garlic, maitake mushroom, kabu & Madeira*  
壓制雞肉 | 油封大蒜、舞茸菇、蕪菁、馬德拉酒汁

### 5 Oz Limestone Coast Wagyu Flank

*pulled ox cheek, crisp potatoes dauphinoise & carrots*  
和牛側腹扒 | 手撕牛面頰、千層薯仔、紅蘿蔔

### Tiger Prawn Risotto

*crab mascarpone & hazelnut Gremolata*  
虎蝦燉飯 | 蟹肉意式軟芝士、意式榛子醬

### Poached Sea Bream

*seaweed, fennel, tomato & basil*  
水煮鯛魚 | 紫菜、茴香、番茄、羅勒

### White Onion Assiette (V)

*white onion with Comté cheese tortellini, onion consommé & pickled pearl onions*  
白洋蔥拼盤 | 白洋蔥康提芝士意式餃子、洋蔥清湯、醃珍珠洋蔥

**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 配生菜、藍紋芝士、核桃

### Broccolini & Brussel Sprouts | *lemon & karasumi*

長柄西蘭花及孢子甘藍 配檸檬、烏魚子

## DESSERT 甜品

### Raspberry Mousse

*pistachio sponge cake, dark chocolate*  
紅桑子慕斯 | 開心果海綿蛋糕、黑朱古力

### Nut & Seed Granola & Sago Pudding

*mixed berries & yogurt ice cream*  
果仁種子燕麥片 | 西米布丁、雜莓、乳酪雪糕

### Baileys Toffee Cheesecake

*salt caramel crumb butter cake*  
百利甜酒拖肥芝士蛋糕 | 海鹽焦糖粒牛油蛋糕

### Two Cheese Selection *(supplement+20)*

*sourdough crisps with pear & walnut purée*  
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)*