

SIGNATURE DRINKS

a selection from the bar

COCKTAILS

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 subject to 10% service charge

CHEF'S TASTING MENU AT LUNCH

5-COURSES TASTING MENU \$580 PER PERSON 每位\$580

FIRST COURSE

Tiger Prawn Terrine | *squid ink cracker, Chinese celery velouté & dill*
法式虎蝦凍批 | 墨魚汁脆片，法式唐芹白醬，刁草

SECOND COURSE

36-Month Iberico Bellota Ham | *gazpacho, cantaloupe & cucumber*
36個月黑毛豬火腿 | 西班牙凍湯，哈密瓜，青瓜

THIRD COURSE

Jerusalem Artichoke Agnolotti | *crisp artichoke chips, peas, pearl onions & roast artichoke consommé (V)*
耶路撒冷亞枝竹意式餃子 | 亞枝竹脆片，青豆，珍珠洋蔥，烤亞枝竹清湯

FOURTH COURSE

24-Hour Braised Beef Short Rib | *heirloom beets, garlic crumble & chives*
24小時慢煮牛肋肉 | 原種紅菜頭，脆碎蒜，細蔥

or 或

Pan Seared Red Mullet | *crab mash potato, asparagus & seafood bisque*
香煎紅鰻魚 | 蟹肉薯蓉，露荀，海鮮濃湯

DESSERT

Avocado Lime Tart | *oatmeal macadamia crumble, coconut ice cream, white chocolate ganache & meringue*
牛油果青檸撻 | 燕麥夏威夷碎，椰子雪糕，白朱古力醬，蛋白餅

or 或

Rose Panna Cotta | *fresh fruit terrine, berry compote & honey yuzu sponge*
意式玫瑰奶凍 | 鮮什果凍派，糖煮什莓，蜜糖柚子海棉蛋糕

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

36-Month Iberico Bellota Ham
gazpacho, cantaloupe & cucumber

36個月黑毛豬火腿 | 西班牙凍湯、哈密瓜、青瓜

Crisp Pork Rilette

fermented apple, herb salad & pickle jus

香脆豬肉 | 發酵蘋果，香草沙律，酸瓜醬汁

Tiger Prawn Terrine

squid ink cracker, Chinese celery veloute & dill (supplement+30)

法式虎蝦凍批 | 墨魚汁脆片，法式唐芹白醬，刁草

Jerusalem Artichoke Agnolotti (V)

crisp artichoke chips, peas, pearl onions & roast artichoke consommé

耶路撒冷亞枝竹意式餃子 | 亞枝竹脆片，青豆，珍珠洋蔥，烤亞枝竹清湯

MINERAL WATER

Sparkling Antipodes 1L | Still Antipodes 1L 80

JUICE 55

Apple | Cranberry | Orange | Pineapple | Tomato

WEEKDAY LUNCH

MAIN 主菜

24-Hour Braised Beef Short Rib

heirloom beets, garlic crumble & chives (supplement+40)

24小時慢煮牛肋肉 | 原種紅菜頭，脆碎蒜，細蔥

Pan Seared Red Mullet

crab mash potato, asparagus & seafood bisque

香煎紅魷魚 | 蟹肉薯蓉，露荀，海鮮濃湯

Australian Lamb Rump

celeriac fondant, garlic chives, celeriac crumble & green peppercorn jus

澳州羊臀肉 | 汁煮芹菜頭，青蒜，脆碎芹菜頭，青胡椒肉汁

Mushroom Risotto (V)

porcini purée, maitake, truffled mascarpone & crisp enoki

蘑菇意大利飯 | 牛肝菌蓉，舞菇，松露意式軟芝士，脆金針菇

SIDES 配菜

*per person 每位
(+80)*

Triple Cooked Fat Chips | *served with lemon mayo*

三炸厚切薯條 | 配自家製檸檬蛋黃醬

Sautéed Baby Spinach | *confit shallot & garlic crumble*

炒菠菜苗 | 油蔥，蒜蓉

Heirloom Carrots | *burnt butter, orange glaze & sage*

原種紅蘿蔔 | 焦香牛油，橙釉，鼠尾草

DESSERT 甜品

Avocado Lime Tart

oatmeal macadamia crumble, coconut ice cream, white chocolate ganache & meringue
牛油果青檸撻 | 燕麥夏威夷碎，椰子雪糕，白朱古力醬，蛋白餅

Rose Panna Cotta

fresh fruit terrine, berry compote & honey yuzu sponge
意式玫瑰奶凍 | 鮮什果凍批，糖煮什莓，蜜糖柚子海棉蛋糕

Spiced Pineapple

bacon biscuit crumbs, pineapple chip, rum cake & maple ice cream
五香菠蘿 | 煙肉餅碎，菠蘿片，蘭姆酒蛋糕，楓糖雪糕

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

(+45)

per person 每位

TEA & COFFEE 咖啡或茶

Traditional European Teas 傳統歐式茶

English Breakfast, Earl Grey, Orange Root Ceylon

Chinese Teas 中國茶

Long Jing Xifeng, Golden Needle Yunnan Red, Jasmine Green

Fruit Teas 水果茶

Blue Muffin Rooibos, Persimmon Peach

Herbal Teas 草本茶

Peppermint, Chamomile, Lemongrass Ginger, Hot Lemon Water

Coffee 咖啡

Espresso | Double Espresso

Americano | Cappuccino

Macchiato | Flat White or Latte

Hot Chocolate | Mocha Chocolate

Iced 凍 +5 | Soy Milk 轉豆奶 +5 | Decaf +5 低因咖啡