

## 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.*

# CHEF'S TASTING MENU AT LUNCH

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

## FIRST COURSE

Mackerel | *cured mackerel, cucumber chutney, avocado & ajo blanco*  
漬鯖魚 | 青瓜酸辣醬、牛油果、香蒜汁

## SECOND COURSE

Chestnut | *roasted chestnut velouté, organic egg, shaved chestnut & Italian truffle*  
烤栗子濃湯 | 有機蛋、栗子、意大利松露

## THIRD COURSE

Gnocchi (V) | *sweet potato & butternut squash gnocchi, smoked squash purée, asparagus tempura, pine nuts & 24 month Comté*  
薯仔丸子 | 蕃薯南瓜薯仔丸子、煙燻南瓜蓉、蘆筍天婦羅、松子、24個月康提芝士

## FOURTH COURSE

Turkey | *slow roasted turkey breast, smoked bacon Brussels sprouts, Savoy cabbage, cranberry jam & smoked chicken jus*

慢煮火雞胸 | 煙肉抱子甘藍、皺葉椰菜、紅莓醬及煙燻雞肉汁

or 或

Wagyu Flap | *crusted roast potatoes, Ratte potato foam, Swiss chard & Bordelaise sauce*

牛腰扒 | 烤薯仔、法國薯仔泡沫、瑞士甜菜及法式紅酒汁

## DESSERT

Blueberry Mousse | *lavender ice cream, macaron, Butterfly pea jelly & blueberry gin coulis*

藍莓慕斯 | 薰衣草雪糕、馬卡龍、蝴蝶花啫喱及藍莓酒醬

or 或

Pistachio Tiramisu | *coffee Kahlua sponge, mascarpone & pistachio Dukkah*

開心果提拉米蘇 | 咖啡海綿蛋糕、意大利軟芝士及開心果杜卡香料

## 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.*

*All prices subject to 10% service charge*

# FESTIVE GOURMET SET LUNCH

MONDAY-FRIDAY

2-COURSES \$380 (STARTER & MAIN / MAIN & DESSERT)

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

## Homemade Sourdough

*whipped smoked butter & pepper berry salt*

自家製酸種麵包、煙燻牛油、胡椒雜莓鹽

## STARTER 前菜

### Chestnut

*roasted chestnut velouté, organic egg, shaved chestnut & Italian truffle*

烤栗子濃湯 | 有機蛋、栗子、意大利松露

### Mackerel

*cured mackerel, cucumber chutney, avocado, ajo blanco (supplement +35)*

漬鯖魚 | 青瓜酸辣醬、牛油果、香蒜汁 (額外+35)

### Duck Ham

*house smoked duck ham, heirloom beetroot, Earl Grey date purée & raspberry vinaigrette*

煙燻鴨火腿 | 紅菜頭、伯爵茶紅棗蓉及紅莓醋汁

### Wagyu Beef Tartare

*beer pickled onion, egg yolk jam, horseradish jelly, sourdough cracker & burnt leek ash (supplement +45)*

和牛他他 | 啤酒漬洋蔥、蛋黃醬、蘿蔔啫喱、酸種脆片及香焦韮蔥粉 (額外+45)

### Mille-Feuille (V)

*walnut cream, macadamia purée, crisps & hazelnut snow*

千層酥 | 合桃忌廉、夏威夷果蓉、榛子碎

## MINERAL WATER

Sparkling Antipodes 1L | Still Antipodes 1L 80

## JUICE 55

Apple | Cranberry | Orange | Pineapple | Tomato

# FESTIVE WEEKDAY SET LUNCH

## MAIN 主菜

### Turkey

*slow roasted turkey breast, smoked bacon Brussels sprouts, Savoy cabbage, cranberry jam & smoked chicken jus*

慢煮火雞胸 | 煙肉孢子甘藍、皺葉椰菜、紅莓醬及煙燻雞肉汁

### Dover Sole

*crab mash potato, tarragon & mint (supplement +60)*

龍脷魚 | 蟹肉薯蓉、龍蒿、薄荷 (額外 +60)

### Lamb Loin

*chestnut, apricot & raisins, kale, garlic crumb & lamb jus*

羊扒 | 栗子、杏桃、提子乾、羽衣金藍、大蒜及肉汁

### Wagyu Flap

*crusted roast potatoes, Ratte potato foam, Swiss chard & Bordelaise sauce (supplement +50)*

牛腰扒 | 烤薯仔、法國薯仔泡沫、瑞士甜菜及法式紅酒汁 (額外 +50)

### Gnocchi (V)

*sweet potato & butternut squash gnocchi, smoked squash purée, asparagus tempura, pine nuts & 24 month Comté*

薯仔丸子 | 蕃薯南瓜薯仔丸子、煙燻南瓜蓉、蘆筍天婦羅、松子、24個月康提芝士

## 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*

炒菠菜苗 | 油蔥

**Heirloom Carrots** | *burnt butter & sage*

原種紅蘿蔔 | 焦香牛油、鼠尾草

## DESSERT 甜品

### Pumpkin Ice Cream

*pumpkin seed nougat, dark rum pumpkin syrup, financier & lemon soil*  
南瓜雪糕 | 南瓜籽牛軋糖、秣酒南瓜糖水、金磚蛋糕及檸檬碎

### Blueberry Mousse

*lavender ice cream, macaron, Butterfly pea jelly & blueberry gin coulis*  
藍莓慕斯 | 薰衣草雪糕、馬卡龍、蝴蝶花啫喱及藍莓酒醬

### Pistachio Tiramisu

*coffee Kahlua sponge, mascarpone & pistachio Dukkah*  
開心果提拉米蘇 | 咖啡海綿蛋糕、意大利軟芝士及開心果杜卡香料

### Two Cheese Selection (supplement+20)

*sourdough crisps with pear & walnut purée*  
精選芝士 | 酸種脆片、啤梨核桃蓉 (額外 +20)

## DRINKS 飲品

Coffee (+50) or Tea (+55)  
咖啡或茶

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*