

SIGNATURE DRINKS

a selection from the bar

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

MINERAL WATER

礦泉水 80

Sparkling Antipodes 1L | Still Antipodes 1L

from New Zealand

FRESH JUICE 果汁 55

Apple 蘋果 | Cranberry 蔓越莓 | Orange 香橙 |

Pineapple 菠蘿 | Tomato 番茄

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.”*

*An extended drinks list is also available.
Please ask our staff for assistance or a recommendation.*

All prices subject to 10% service charge



WINES by the glass 葡萄酒

CHAMPAGNE & BUBBLES 意大利氣泡酒

Gosset Cuvée Extra Brut, Pinot Noir, Chardonnay, Pinot Meunier, FRANCE | 155

Sorelle Bronca Prosecco Superiore Docg Brut “Particella 68”, NV, Glera , Bianchetta, Perera
Valdobbiadene, ITALY | 120

ROSÉ AND WHITE 玫瑰紅酒及白酒

Maison Mirabeau Pure, 2022, Grenache / Syrah, Côtes De Provence, FRANCE | 105

Lucien Albrecht, 2021, Gewurztraminer, Alsace, FRANCE | 105

Rieslingfreak No.33, 2022, Riesling, Clare Valley, AUSTRALIA | 105

Auntsfield Single Vineyard, 2023, Sauvignon Blanc,

Marlborough, NEW ZEALAND | 110

Château Favray, 2022, Pouilly Fume, Loire Valley, FRANCE | 130

Vasse Felix, 'Filius' 2022, Chardonnay, Margaret River, AUSTRALIA | 115

RED 紅酒

Martinborough Vineyard 'Te Tera', 2021, Pinot Noir, Martinborough, NEW ZEALAND | 115

Murdoch Hill 2021, Pinot Noir, Adelaide Hills, AUSTRALIA | 135

Langmeil Rough Diamond Grenache , 2022, Grenache, AUSTRALIA | 105

Château Roylland Grand Cru, 2017, Merlot / Cab Franc, Saint-Émilion, FRANCE | 155

Black Barn 2020, Syrah, Hawkes Bay, NEW ZEALAND | 120

Bodegas La Horra Corimbo, 2019, Tempranillo, Ribera Del Duero, SPAIN | 125

Mount Langi Cliff Edge, 2019, Shiraz, Grampians, AUSTRALIA | 115

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CHEF'S TASTING MENU AT LUNCH

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

FIRST COURSE

Ocean Trout | *gin cured, jicama, orange ponzu & kombu oil*
海鱒魚 | 氈酒浸、沙葛、柑橘醬、海帶油

SECOND COURSE

Chicken & Ham Hock Terrine | *daikon, pickled cucumber, black garlic & tarragon emulsion*
雞肉鹹豬手肉凍 | 蘿蔔、醃青瓜、黑蒜、乳化龍蒿

THIRD COURSE

Onion Soup (V) | *garlic & thyme crouton, aged Comte & olive oil caviar*
洋蔥湯 | 香蒜百里香麵包粒、熟成康堤芝士、橄欖油魚子

FOURTH COURSE

Iberico Pork Tenderloin | *leek ash, smoked bacon, Romanesco, cauliflower & pickled jus*
伊比利黑毛豬柳 | 韭葱、煙燻煙肉、羅馬西蘭花、椰菜花、醃洋蔥汁
or 或

Sea Bass | *clams, kale, burnt sweetcorn, pickled grapes, salmon roe & beurre blanc*
鱸魚 | 蜆肉、羽衣甘藍、焦香粟米、醃提子、三文魚籽、白忌廉醬

DESSERT

Macaron | *strawberry mousseline, basil gel, strawberry tuile & strawberry gelato*
馬卡龍 | 士多啤梨慕斯、羅勒凝膠、士多啤梨薄片、士多啤梨意式雪糕
or 或

Tartlet | *Eureka lemon curd, vanilla shortbread & toasted merengue*
迷你撻 | 檸檬果醬、香草脆餅、蛋白脆餅

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 SET LUNCH

MONDAY-FRIDAY

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

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

House Baguette

rosemary & soy butter

自家製法式長麵包 | 迷迭香、植物牛油

STARTER 前菜

Onion Soup (V)

garlic & thyme crouton, aged Comte & olive oil caviar

洋蔥湯 | 香蒜百里香麵包粒、熟成康堤芝士、橄欖油魚子

Heirloom Tomato (V)

marinated tomato, olive, lime leaf & basil sorbet & roast tomato vinaigrette

溫室蕃茄 | 醃番茄、橄欖、青檸葉、羅勒雪葩、烤番茄油醋汁

Chicken & Ham Hock Terrine

daikon, pickled cucumber, black garlic & tarragon emulsion

雞肉鹹豬手肉凍 | 蘿蔔、醃青瓜、黑蒜、乳化龍蒿

Ocean Trout

gin cured, jicama, orange ponzu & kombu oil

海鱒魚 | 氈酒浸、沙葛、柑橘醬、海帶油

Hokkaido Scallop

ginger gel, burnt avocado, finger lime & radish salad (supplement +35)

北海道帶子 | 薑凝膠、焦香牛油果、手指青檸、蘿蔔仔沙律 (額外+35)

WEEKDAY SET LUNCH

MAIN 主菜

Iberico pork Tenderloin

leek ash, smoked bacon, Romanesco, cauliflower & pickled jus
伊比利黑毛豬柳 | 韭葱、煙燻煙肉、羅馬西蘭花、椰菜花、醃洋蔥汁

Orecchiette

Nduja, smoked Stracciatella, fresh peas, lime & shallot crumble
豬肉醬貓耳朵意大利麵 | 辣肉腸、煙絲網軟芝士、青豆、青檸、紅蔥碎

Lamb Rump

white asparagus purée, glazed pearl onion, button mushroom, black garlic & red chimichurri
(supplement +50)
羊後腿肉 | 白蘆筍蓉、珍珠洋蔥、小蘑菇、黑蒜、阿根廷紅辣醬 (額外 +50)

Sea Bass

clams, kale, burnt sweetcorn, pickled grapes, salmon roe & beurre blanc (supplement +30)
鱸魚 | 蜆肉、羽衣甘藍、焦香粟米、醃提子、三文魚籽、白忌廉醬 (額外 +30)

Pearl Barley (V)

roast celeriac purée, leek, puffed quinoa, hazelnut Gremolata & aged Parmesan
烤芹菜蓉 | 韮菜、藜麥爆谷、榛子香草醬、熟成巴馬臣芝士

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

TEA & COFFEE 咖啡或茶

Black Teas 紅茶

English Breakfast 英式早餐茶

Floral Earl Grey 藍花伯爵茶

Rose Red 玫瑰紅茶

Green Teas 綠茶

Long Jing Xifeng 龍井

Jasmine Green 茉莉綠茶

Strawberry Fields 士多啤梨綠茶

Ginger Peach Green 香桃薑綠茶

Fruit Teas 水果茶

Blue Muffin Rooibos 藍莓博士茶

Persimmon Peach 柿子香桃茶

Herbal & Other Teas 香草茶及其他

White Peony 白牡丹茶

Fresh mint 薄荷 *Chamomile* 洋甘菊

Hot Lemon Water 熱檸水

Coffee 咖啡

Espresso 濃縮 | *Double Espresso* 雙倍濃縮

Americano 美式 | *Cappuccino* 泡沫

Macchiato 瑪奇朵

Flat White or Latte 醇白或拿鐵

Hot Chocolate 熱朱古力 | *Mocha* 朱古力咖啡

Iced 凍 +5 | *Soy Milk* 轉豆奶 +5

Decaf +5 低因咖啡

Coffee (+50) or Tea (+55)

咖啡或茶 *per person* 每位

DESSERT 甜品

Macaron

strawberry mousseline, basil gel, strawberry tuile

& strawberry gelato

馬卡龍 | 士多啤梨慕斯、羅勒凝膠、士多啤梨薄片、士多啤梨意式雪糕

Tartlet

Eureka lemon curd, vanilla shortbread

& toasted merengue

迷你撻 | 檸檬果醬、香草脆餅、蛋白脆餅

Pavlova

mango & cayenne pepper, whipped mascarpone

& coconut ice cream

蛋白脆餅 | 芒果、辣椒、意式軟芝士、椰子雪糕

Two Cheese Selection (*supplement+20*)

sourdough crisps with pear & walnut purée

精選芝士 | 酸種脆片、啤梨核桃蓉 (額外 +20)