

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

Hokkaido Scallop | *ginger gel, burnt avocado, finger lime & radish salad*
北海道帶子 | 薑凝膠、焦香牛油果、手指青檸、蘿蔔仔沙律

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

Egg Yolk Raviolo (V) | *ricotta, spinach, organic egg, capers, sage & nut butter*
蛋黃意式雲吞 | *ricotta*芝士、菠菜、有機雞蛋、酸豆、鼠尾草、果仁醬

FOURTH COURSE

Sea Bass | *clams, kale, charred 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
or 或

French Quail | *roasted broccolini purée, snap peas, lemon confit & Masala wine*
法國鵪鶉 | 烤西蘭花苗蓉、豌豆、油封檸檬豌豆、瑪莎拉酒

DESSERT

Opera Cake | *pistachio Chantilly cream, pistachio parfait & apricot jelly*
歌劇院蛋糕 | 開心果香緹忌廉、開心果芭菲、杏仁啫哩
or 或

Pavlova | *passion fruit curd, 5 spice pandan marinated pineapple, tarragon & passion fruit ice cream*
蛋白脆餅 | 熱情果凝乳、五香班蘭醃菠蘿、龍蒿、熱情果雪糕

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 SET LUNCH

MONDAY-FRIDAY

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

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

Sourdough Baguette

rosemary & soy butter

自家製法式長麵包 | 迷迭香、植物牛油

STARTER 前菜

French Onion Soup

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

Oysters

mignonette dressing of fresh lemon, apple & raspberry (supplement +30)

新鮮生蠔 | 檸檬、蘋果、紅桑子木犀草醬 (額外+30)

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

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)

Egg Yolk Raviolo (V)

ricotta, spinach, organic egg, capers, sage & nut butter

蛋黃意式雲吞 | ricotta芝士、菠菜、有機雞蛋、酸豆、鼠尾草、果仁醬

WEEKDAY SET LUNCH

MAIN 主菜

Smoked Wagyu Brisket

*butternut squash, heirloom tomato, edamame beans, marinated mustard seeds
& cognac jus (supplement +50)*

煙燻和牛牛腩 | 澳洲南瓜蓉、溫室蕃茄、枝豆、醃芥末籽、干邑醬 (額外 +50)

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

House Gnocchi (V)

morel & fermented black bean purée, asparagus, shiitake, black truffle & port wine

自家製薯仔丸子 | 羊肚菌及豆鼓蓉、蘆筍、椎茸、黑松露、砵酒

Sea Bass

clams, kale, charred sweetcorn, pickled grapes & salmon roe beurre blanc (supplement +35)

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 +35)

French Quail

roasted broccolini purée, snap peas, lemon confit & Marsala wine

法國鵪鶉 | 烤西蘭花苗蓉、豌豆、油封檸檬豌豆、瑪莎拉酒

SIDES 配菜

per dish 每款 (+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

Opera Cake

pistachio Chantilly cream, pistachio parfait & apricot jelly

歌劇院蛋糕 | 開心果香緹忌廉、開心果芭菲、杏仁啫哩

Profiteroles

oolong tea mousseline, white peach compote

& candied peach

泡芙 | 烏龍茶慕斯、白桃蜜餞、蜜餞桃

Pavlova

passion fruit curd, 5 spice pandan marinated pineapple,

tarragon & passion fruit ice cream

蛋白脆餅 | 熱情果凝乳、五香班蘭腌菠蘿、龍蒿、熱情果雪糕

Two Cheese Selection

(supplement +20)

thyme crispbreads, sourdough crackers,

saffron pear chutney & truffled honey

精選芝士 | 百里香脆餅、酸種麵包脆餅、

番紅花梨酸辣醬、松露蜂糖 (額外 +20)