

## 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 130*

#### S.Y.L.K. (LOW ABV)

Sake, Yuzu, Lychee & Kaffir Lime Leaves 120

*“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**, 2023, 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**, 2020, Shiraz, Grampians, AUSTRALIA | 115

*An extended drinks list is also available.  
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*All prices subject to 10% service charge*

# CHEF'S TASTING MENU AT LUNCH 五道菜嚐味菜單

Five (5) Course Tasting Menu \$580 per person | For wine pairing add \$390 per person

All parties on table must commit to tasting menu. This menu is per person and not suitable for sharing.

## FIRST COURSE

**Fine De Claire No.2** | *roast chicken jelly, seaweed, celery foam & chives*

法國紛迪加生蠔 No.2 | 烤雞啫喱、紫菜、西芹泡沫、細香蔥

🍷 *Sorelle Bronca Prosecco Superiore Docg Brut "Particella 68", NV, Glera, Bianchetta, Perera Valdobbiadene, ITALY*

## SECOND COURSE

**Wagyu Beef Tartare** | *horseradish, pickled shimeji, mustard seeds, egg yolk jam, bone marrow snow, sourdough cracker* 和牛他他 | 辣根、醃漬鴻喜菇、芥末籽、蛋黃醬、骨髓碎、酸種脆餅

🍷 *Vasse Felix, 'Filius' 2022, Chardonnay, Margaret River, AUSTRALIA*

## THIRD COURSE

**Porcini Velouté** | *morel duxelles, porcini ketchup, shiitake chips & chervil*

牛肝菌濃湯 | 羊肚菌蓉、牛肝菌茄醬、大菇餅、香葉芹

🍷 *Martinborough Vineyard 'Te Tera', 2021, Pinot Noir, Martinborough, NEW ZEALAND*

## FOURTH COURSE Please select one · 請選一

### Wagyu Hanger Steak

*mustard mash potatoes, courgette, crisp pickled onion rings & red chimichurri*

封門和牛柳 | 芥末薯蓉、意大利青瓜、脆醃漬洋蔥圈、阿根廷紅青醬

🍷 *Mount Langi Cliff Edge, 2020, Shiraz, Grampians, AUSTRALIA*

### Seared Sea Bass

*butternut squash gnocchi, piquillo, espelette pepper & smoked clam bisque*

煎封海鱸魚 | 葫蘆南瓜丸子、紅甜椒、法國紅辣椒粉、煙蜆海鮮濃湯

🍷 *Murdoch Hill, 2021, Pinot Noir, Adelaide Hills, AUSTRALIA*

## DESSERT

**Ginger Crème Brûlée** | *cinnamon sponge, whipped mascarpone, gingerbread crumble & cinnamon ice cream*

薑汁法式焦糖布丁 | 肉桂海綿蛋糕、意大利忌廉軟芝士、聖誕曲奇碎、肉桂雪糕

🍷 *Prince de Saint Aubin, 2019, Semillion/ Sav Blanc/ Moscatel/ Sauternes, FRANCE*

or 或

**Dark Chocolate Cake** | *chocolate mousse, chocolate feuilletine & toasted hazelnut ice cream*

濃郁黑朱古力蛋糕 | 朱古力蛋糕、朱古力慕斯、朱古力千層餅、烤榛子雪糕

🍷 *Mr Riggs Sticky End, 2018, Viognier McLaren, Vale, AUSTRALIA*

## CHOICE OF ANY COFFEE OR TEA

自選咖啡或茶

# FESTIVE GOURMET SET LUNCH 午餐

Monday–Friday

2 Courses \$380 (starter & main / main & dessert) | 3 Courses \$450 (starter, main & dessert)

Add a glass - Maison Mirabeau 'La Folie', Sparkling Rosé, NV, Grenache / Syrah Côtes De Provence, FRANCE

\$75 per glass | 加配一杯

## BREAD 麵包

Homemade Sourdough

whipped butter & sea salt

自製酸種麵包 | 牛油、海鹽

## STARTER 前菜

choice of one below 以下請選一

### Burrata

tomato, black olive, baked tomato vinaigrette, lemon & basil sorbet

意大利布拉塔芝士沙律 | 傳統番茄、黑橄欖、烤焗番茄香醋醬、檸檬羅勒雪葩

### Atlantic Cod Fish Cake

ratte potatoes, baby gem, cherry tomato, herbs salad, bouillabaisse sauce

大西洋鱈魚餅 | 手指薯、迷你羅馬生菜、車厘茄、香料沙律、馬賽魚醬

### Fine De Claire No.2

roast chicken jelly, seaweed, celery foam & chives (supplement +20)

法國紛迪加生蠔 No.2 | 烤雞啫喱、紫菜、西芹泡沫、細香蔥 (額外+20)

### Wagyu Beef Tartare

horseradish, pickled shimeji, mustard seeds, egg yolk jam, bone marrow snow, sourdough cracker (supplement +25)

和牛他他 | 辣根、醃漬鴻喜菇、芥末籽、蛋黃醬、骨髓碎、酸種脆餅 (額外+25)

### Porcini Velouté

morel duxelles, porcini ketchup, shiitake chips & chervil

牛肝菌濃湯 | 羊肚菌蓉、牛肝菌茄醬、大菇餅、香葉芹

# FESTIVE GOURMET SET LUNCH 午餐

## MAIN 主菜

*choice of one below* 以下請選一

### Seared Sea Bass

*butternut squash gnocchi, piquillo, espelette pepper & smoked clam bisque (supplement +30)*

煎封海鱸魚 | 葫蘆南瓜丸子、紅甜椒、法國紅辣椒粉、煙蜆海鮮濃湯 (額外+30)

### Iberico Pork Collar

*red pepper chutney, black cabbage, whisky apples, pork crackling crumble & madeira jus*

伊比利亞豬梅扒 | 紅椒甜酸醬、黑高麗菜、威士忌蘋果、炸豬皮碎、馬德里酒汁

### Wagyu Hanger Steak

*mustard mash potatoes, courgette, crisp pickled onion rings & red chimichurri (supplement +40)*

封門和牛柳 | 芥末薯蓉、意大利青瓜、脆醃漬洋蔥圈、阿根廷紅青醬 (額外+40)

### Lamb Rump

*lemon herbs crust, caper & raisins purée, roast artichoke, pickled yam & masala jus*

小羊臀肉 | 檸檬香料、酸豆提子乾蓉、烤雅枝竹、漬洋番薯、瑪撒拉汁

### Homemade Agnolotti

*caramelised onion purée, pearl onion, crispy pickled onion, onion ash & onion consommé*

自家手製意大利雲吞 | 焦化洋蔥蓉、珍珠洋蔥、醃漬洋蔥、洋蔥、洋蔥高湯

## 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

### Ginger Crème Brûlée

*cinnamon sponge, whipped mascarpone,*

*gingerbread crumble & cinnamon ice cream*

薑汁法式焦糖布丁 | 肉桂海綿蛋糕、意大利忌廉軟芝士、

聖誕曲奇碎、肉桂雪糕

### Dark Chocolate Cake

*chocolate mousse, chocolate feuilletine &*

*toasted hazelnut ice cream*

濃郁黑朱古力蛋糕 | 朱古力蛋糕、朱古力慕斯、

朱古力千層餅、烤榛子雪糕

### 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)