

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.
Please ask our staff for assistance or a recommendation.*

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

Torched Tuna | *burnt cucumber, pickled turnips & ginger, avocado purée, orange ponzu*

炙燒吞拿魚 | 燒青瓜、醃蘿蔔、生薑、牛油果蓉、香橙醬油

🍷 Riesling Freak No.33, 2022, Riesling, Clare Valley, AUSTRALIA

SECOND COURSE

Seared Scallop | *fermented cabbage purée, salmon roe, kadaif, smoked clams sauce*

煎封帶子 | 發酵高麗菜蓉、三文魚子、卡達耶夫酥皮絲、煙燻蛤肉醬

🍷 Château Favray, 2022, Pouilly Fume, Loire Valley, FRANCE

THIRD COURSE

Local Chicken Terrine | *tarragon mousse, pear chutney, whipped chicken liver pâté,*

pine nut salsa, crispy sourdough

本地雞肉凍 | 龍蒿慕斯、梨子酸辣醬、雞肝醬、松子莎莎醬、脆酸種麵包

🍷 Vasse Felix 'Fillius', 2022, Chardonnay, Margaret River, AUSTRALIA

FOURTH COURSE | Please select one · 請選一

Wagyu Flank Steak

*baby king oyster mushroom, maitake mushroom,
hen's egg, kale, Madeira mushroom jus*

側腹和牛牛排 | 有機迷你杏鮑菇、舞茸、雞蛋、
羽衣甘藍、馬德拉菇汁

🍷 Mount Langi Cliff Edge, 2019, Shiraz, Grampians,
AUSTRALIA

Aged Market Fish

razor clams, romanesco, rouille, champagne sauce

熟成魚 | 蜆子、羅馬青花菜、肉醬、香檳醬

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

DESSERT | Please select one · 請選一

Apple Tarte Tartin | *carmelised apple, vanil-
la cremeux & milk ice cream*

反烤蘋果撻 | 焦糖蘋果、香草忌廉、牛奶雪糕

🍷 Prince de Saint Aubin, 2019, Sémillon/Savage
Blanc/Moscatel/ Sauternes, FRANCE

Pavlova | *yuzu & thyme curd, raspberry jelly &
crispy raspberry*

蛋白餅 | 柚子百里香凝乳、覆盆子果凍、脆覆盆子

🍷 Mr Riggs Sticky End, 2016, Viognier, McLaren,
Vale, AUSTRALIA

CHOICE OF ANY COFFEE OR TEA 自選咖啡或茶

WEEKDAY 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 Focaccia

rosemary & cherry tomatoes

自製意式香草麵包 | 迷迭香、車厘茄

STARTER 前菜

Burrata

cherry vine tomatoes, baby gem, baked tomatoes vinaigrette, tomato cracker

意大利布拉塔芝士 | 車厘茄、迷你羅馬生菜、烤焗番茄香醋醬、番茄薄脆

Torched Tuna

burnt cucumber, pickled turnips & ginger, avocado purée, orange ponzu

炙燒吞拿魚 | 燒青瓜、醃蘿蔔、生薑、牛油果蓉、香橙醬油

Local Chicken Terrine

tarragon mousse, pear chutney, whipped chicken liver pâté, pine nut salsa, crispy sourdough

本地雞肉凍 | 龍蒿慕斯、梨子酸辣醬、雞肝醬、松子莎莎醬、脆酸種麵包

Organic Peas Velouté

citrus peas and beans salad, mint crème fraîche foam, green peas powder

有機青豆濃湯 | 柑橘青豆、豆沙律、薄荷忌廉泡沫、青豆粉

Seared Scallop

fermented cabbage purée, salmon roe, kadaif, smoked clams sauce

煎封帶子 | 發酵高麗菜蓉、三文魚子、卡達耶夫酥皮絲、煙燻蛤肉醬

WEEKDAY SET LUNCH 午餐

MAIN 主菜

Aged Market Fish

razor clams, romanesco, rouille, champagne sauce

熟成魚 | 蜆子、羅馬青花菜、肉醬、香檳醬

Wagyu Flank Steak

baby king oyster mushroom, maitake mushroom, hen's egg, kale, Madeira mushroom jus

側腹和牛牛排 | 有機迷你杏鮑菇、舞茸、雞蛋、羽衣甘藍、馬德拉菇汁

Glazed Iberico Pork Collar

sweetcorn and cured pork belly salsa, baby spinach, chicken jus

伊比利亞豬梅扒 | 粟米醃製五花肉沙沙醬、小菠菜、雞肉汁

Homemade Agnolotti

onion purée, crispy onion rings, pickled pear onion, onion consommé

自家手製意大利雲吞 | 焦化洋蔥蓉、珍珠洋蔥、醃漬洋蔥、洋蔥高湯

Grilled Octopus

potatoes gnocchi, spiced pumpkin purée, crispy oregano, squid ink, Parmesan sauce

烤八爪魚 | 薯仔丸子、五香南瓜蓉、脆牛至、墨魚汁、巴馬臣芝士醬

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

COFFEE & TEA 咖啡或茶

Coffee (+50) or Tea (+55) per person
咖啡每位+50或茶每位+55

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

DESSERT 甜品

Apple Tarte Tartin

caramelised apple, vanilla cremeux & milk ice cream

反烤蘋果撻 | 焦糖蘋果、香草忌廉、牛奶雪糕

Pavlova

yuzu & thyme curd, raspberry jelly & crispy raspberry

蛋白餅 | 柚子百里香凝乳、覆盆子果凍、脆覆盆子

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)