

小食 SNACK

吞拿魚他他多士	108
吞拿魚刺身、味噌醬、白蘿蔔配烤法式甜包	
Tuna Tartar Toasts	
Raw Tuna, Miso Dressing, Shaved Daikon on Grilled Brioche	
雞尾酒蝦撻	108
酥皮撻、北極蝦、泰國羅勒	
Shrimp Cocktail Tarts	
Crispy Tarts, Cold Water Prawns, Thai Basil	
魚子醬薯仔	238
薯仔蕎麥麻花、奧賽嘉魚子醬、辣根酸奶油	
Caviar and Potato	
Potato and Buckwheat Crullers, Oscietre Prestige Caviar, Horseradish Crème Fraiche	
海膽華夫餅	288
日本海膽、蕎麥	
Uni Waffle	
Japanese Sea Urchin Roe, Buckwheat	

前菜 COLD STARTERS

時令生蠔 紅醋汁及檸檬 Seasonal Oysters Mignonette and Lemon	3 隻 3 pieces	218	6 隻 6 pieces	398
安格斯牛肉他他 黑松露、蛋黃及梅爾巴多士 Angus Beef Tartar Truffle, Egg Yolk and Melba Toast				248
原隻波士頓龍蝦 冰鎮 Whole Boston Lobster On Ice				Market Price
招牌冰鎮海鮮 1條阿拉斯加帝王蟹腿、4隻生蠔、1隻波士頓龍蝦、2隻紅蝦、2隻帶子、2隻海螺 配雞尾酒醬、紅醋汁及檸檬 Signature Seafood on Ice 1 Alaskan King Crab Leg, 4 Oysters, 1 Whole Boston Lobster, 2 Red Prawns, 2 Scallops, 2 Giant Whelks with Cocktail Sauce, Mignonette and Lemon				988

沙律及湯

SALAD AND SOUP

- 科布沙律 138
羅馬生菜、番茄、脆煙肉、雞胸肉、鵝鶉蛋、牛油果、香蔥、羅克福羊奶芝士及紅酒醋
Cobb Salad
Baby Romaine Lettuce, Tomato, Crispy Bacon, Sliced Chicken Breast, Quail Eggs, Avocado, Chives, Roquefort and Red Wine Vinegar Dressing
- 凱撒沙律 138
牛油生菜、麵豉汁、櫻桃蘿蔔片、煙燻鰻魚、陳年米莫萊特芝士、脆麵包粒
Caesar Salad
Butterhead Lettuce, Miso Dressing, Shaved Radish, Smoked Eel, Aged Mimolette Cheese, Croutons
- 野菌湯 128
香煎野菌、香草及忌廉
Wild Mushroom Soup
Sautéed Mushrooms, Herbs and Creamy Soup
- 龍蝦濃湯 148
烤波士頓龍蝦、檸檬蛋黃醬
Lobster Bisque
Charred Boston Lobster, Lemon Aioli

前菜

HOT STARTERS

勃艮第蝸牛	108
大蒜香草牛油、法國棍包	
Burgundy Escargots	
Garlic and Herb Butter, French Baguette	
荔枝木烤北海道帶子 – 2 件	188
紅辣椒、甜豌豆、菜花、伊比利亞火腿	
Lychee Wood Fire Grilled Hokkaido Scallops - 2 pieces	
Red Pepper, Sweet Peas, Cauliflower, Iberico Ham	
蟹餅	178
芹菜頭、青蘋果、XO蛋黃醬	
Crab Cake	
Celeriac, Green Apple, XO Mayo	
烤海螯蝦	248
百香果沙巴翁、海蓬子、山椒芽	
Grilled Langoustine	
Passionfruit Sabayon, Samphire, Kinome	
香煎鵝肝	198
小蔬菜、大黃、杏仁、雞汁	
Pan-Fried Foie Gras	
Baby Vegetables, Rhubarb, Almond, Chicken Jus	
烤骨髓	108
新鮮香草及烤酸麵包	
Roasted Bone Marrow	
Fresh Herbs and Grilled Sourdough	
烤手工豬肉香腸	128
豬肉濃汁及香草沙律	
Grilled Artisanal Pork Sausage	
Pork Jus and Herb Salad	

主菜 MAIN COURSE

烤紅鯛魚 檸檬、香芹、水瓜柳及焦化牛油配紫菜薯蓉 Grilled Red Sea Bream Lemon, Parsley, Capers and Brown Butter Sauce, with Seaweed Potato Puree	398
烤波士頓龍蝦 龍蝦薯蓉、香蒜牛油 Whole Grilled Boston Lobster Lobster Potato Puree, Garlic Brown Butter	Market Price
香煎澳洲海洋鱒魚 茴香及香草沙律、煙燻蜆汁 Pan-Fried Petuna Ocean Trout Fennel and Herb Salad, Smoked Clam Emulsion	228
煙燻有機春雞 烤時令蔬菜 – 需時30分鐘 Hay-Smoked Organic Baby Chicken Seasonal Roasted Vegetables - 30 minutes of preparation time	298
伊比利亞豬扒 烤粟米糊、蘑菇、豬肉汁 Iberico Pork Chop Grilled Polenta, Mushrooms, Pork Jus	268
新西蘭羊架 梅格茲香料、茄子、鹽膚木果及乳酪 New Zealand Lamb Rack Merguez Spice Rub, Eggplant, Sumac and Yogurt	278
烤肉拼盤 伊比利亞豬扒、五香羊肉串及牛肉串、上等西冷及烤蘆筍 配阿根廷青醬和法式蛋黃醬 Mixed Grill Platter Iberico Pork Chop, Spiced Lamb and Beef Skewers, Ranger's Valley Angus Striploin, & Grilled Asparagus With Chimichurri & Béarnaise Sauce	588

精選牛扒

BEEF SELECTION FROM THE GRILL

阿根廷

Argentina

ANB 安格斯

ANB Angus

草飼・肉眼 250 克grams 298
Grass Fed • Ribeye

澳洲

Australia

JAC M9和牛

JAC M9 Wagyu

穀飼・牛腹肉 200 克grams 328
Grain Fed • Bavette

新南威爾斯州流浪谷牧場M3 安格斯

Rangers Valley M3 Angus

穀飼・西冷 250 克grams 398
Grain Fed • Striploin

穀飼・牛柳 200 克grams 698
Grain Fed • Tenderloin

穀飼・戰斧扒・28日乾式熟成
- 三成熟需時45分鐘 1500 克grams 1488
Grain Fed • Tomahawk • 28 Day's Dry Aged
- 45 minutes preparation time for Medium Rare

精選牛扒

BEEF SELECTION FROM THE GRILL

美國

United States

斯內克河牧場頂級

U.S.D.A Prime

連骨肉眼西冷 • 28日乾式熟成

- 三成熟需時45分鐘

650 克grams 898

Bone-In Striploin • 28 Day's Dry Aged

- 45 minutes preparation time for Medium Rare

T骨牛扒 • 28日乾式熟成

- 三成熟需時45分鐘

900 克grams 1288

Porterhouse • 28 Day's Dry Aged

- 45 minutes preparation time for Medium Rare

斯內克河牧場M7 和牛

Snake River Farm M7 Wagyu

連骨肉眼 • 28日乾式熟成

- 三成熟需時45分鐘

1070 克grams 1988

Bone in Ribeye • 28 Day's Dry Aged

- 45 minutes preparation time for Medium Rare

斯內克河牧場M9和牛

Snake River Farm M9 Wagyu

穀飼 • 西冷

Grain Fed • Striploin

250 克grams 588

精選牛扒

BEEF SELECTION FROM THE GRILL

日本

Japan

近江和牛

Omi Wagyu

穀飼・A4牛柳

Grain Fed • A4 Tenderloin

Per 100 克grams

718

鹿兒島

Kagoshima

穀飼・A5牛柳

Grain Fed • A5 Tenderloin

Per 100 克grams

698

穀飼・A5西冷

Grain Fed • A5 Sirloin

Per 100 克grams

408

醬汁

SAUCES

松露醬

Truffle Jus

招牌阿根廷青醬

Signature Chimichurri

法式蛋黃醬

Béarnaise

黑胡椒汁

Black Peppercorn Jus

香蒜牛油

Garlic and Butter

辣根奶油汁

Horseradish Crème Fraiche

配菜 SIDES

烤有機蘆筍 88

荷蘭醬

Grilled Organic Asparagus

Hollandaise Sauce

奶油菠菜

香蒜麵包粒

Creamed Spinach Garlic Crouton

“芝士通心粉”

貓耳朵、塔雷吉歐芝士、煙肉

“Mac N Cheese”

Orecchiette, Taleggio and Bacon

愛達荷薯蓉

Idaho Potato Purée

薯條配芥末籽醬

French Fries with Pommery Mustard Sauce

烤椰菜花苗

鯷魚、煙燻杏仁、瑞可塔芝士

Charred Broccolinis Anchovy, Smoked Almonds, Ricotta

炒野菌

百里香、蒜及牛油

Wild Mushrooms Thyme, Garlic and Butter

佐餐 ACCOMPANIMENT

烤半隻波士頓龍蝦 Market Price

Grilled Half Boston Lobster

香煎鵝肝

98

Pan-Seared Foie Gras

手工芝士 ARTISANAL CHEESE

手工芝士拼盤 138
配酸麵包及配料
Artisanal Cheese Board
with Sourdough and Condiments

甜品 DESSERT

雪糕條 - 塊 78
烤椰子雪葩、咖啡、黑朱古力、百香果及香脆曲奇
Ice Cream Bar - piece
Grilled Coconut Sorbet, Coffee, Dark Chocolate, Passionfruit and Crispy Cookie

焗芝士蛋糕 98
配水果焦糖醬
Baked Cheesecake
with Seasonal Fruit Caramel

帕芙洛娃焗蛋白 88
雲呢拿忌廉、雜莓及熱情果
Pavlova
Vanilla Bean Cream, Mixed Berry and Passion Fruit

煙流心朱古力蛋糕 88
配麥卡倫12年雪糕
Smoked Molten Chocolate Cake
with Macallan 12 Years Ice Cream

吉拿棒 88
焦糖牛奶及朱古力醬
Churros
'Dulce De Leche' and Chocolate Sauce

時令水果及雜莓 128
Sliced Seasonal Fruit and Mixed Berry

是日精選雪糕及雪葩 - 3球 88
雪糕: 北海道雲呢拿牛奶、朱古力、榛子
雪葩: 覆盆子及荔枝、柑橘、烤椰子
Daily Selection of Ice Cream and Sorbet - 3 scoops
Ice cream: Hokkaido Milk Vanilla, Chocolate, Hazelnut
Sorbet: Raspberry - Lychee, Mandarin, Grilled Coconut