

BAR SNACK MENU 小食

V Gougères

Warm choux with Mornay sauce
法式芝士泡芙
HK\$88

V G Crudités

Raw seasonal vegetables,
leaves and herb emulsion
雜錦蔬菜條
HK\$98

G Freshly shucked oyster

Fresh seasonal oyster served on the
half shell, mignonette sauce and lemon
精選時令生蠔
每隻 HK\$90 each

Scallop tartare

Dashi jelly, green apple,
chilli and garlic cucumber, shiso, lime
帶子他他配昆布啫喱、青蘋果、
紫蘇葉及青檸
HK\$298

Prawn cocktail

Poached prawns, avocado purée,
gem lettuce, Marie Rose sauce, lemon
大蝦牛油果蓉生菜沙律
HK\$268

Seafood platter

A selection of seasonal shellfish,
crustaceans, marinated fish
精選時令海鮮拼盤
HK\$1,388

Fried chicken

Buffalo boneless fried chicken thighs,
blue cheese sauce, celery
無骨水牛城辣炸雞
HK\$188

V Cheese

A selection of seasonal cheese, grapes,
celery, oat cakes
精選芝士盤配葡萄、芹菜及燕麥餅
HK\$220

Lobster roll

Poached lobster, yuzu koshu
mayonnaise, herbs, toasted brioche,
French fries, mixed greens and herbs
龍蝦牛油軟飽配薯條及沙律
HK\$398

B P Bacon and cheese burger

5 oz house-made coarse ground beef
patty, cheddar cheese, smoked streaky
bacon, caramelised onions, sliced
gherkin, toasted potato bun, French
fries, mixed greens and herbs
5安士牛肉漢堡配芝士、煙肉、洋蔥、
酸青瓜、炸薯條及沙律
HK\$398

V French fries

Mayonnaise, ketchup
炸薯條配蛋黃醬及茄汁
HK\$88

N Contains nuts 含果仁 B Contains beef 含牛肉 P Contains pork 含豬肉
V Vegetarian 素食 G Gluten Free 無麩質

Subject to 10% service charge 另加一服務費