

APPETISERS 頭盤	HK\$	MAIN COURSES 主菜	HK\$	FROM THE GRILL 燒烤	HK\$
 Seafood platter for two A selection of seasonal shellfish and crustaceans 精選時令海鮮拼盤（兩位用）	998	GV Spring risotto Acquerello carnaroli rice, braised morels, asparagus, honey peas, aged parmesan, rocket 羊肚菌青蘆筍意大利飯配蜜糖豆、巴馬臣芝士及火箭菜	298	BP Pork 豬肉 330g bone-in rib of pork 帶骨豬肋排330克 <i>Served with mashed potatoes, baby carrots, charcutière sauce</i> 配薯蓉、迷你甘筍及烤肉汁	380
+B Crab on toast Crab mayonnaise, dill, beef dripping toasted brioche, avocado, gem lettuce, lemon, lime 蟹肉牛油果醬配烤牛油軟飽 <i>A supplement of HK\$900 for Oscietre caviar 30g 配30克魚子醬另加HK\$900</i>	388	Lobster thermidor Grilled lobster, new potatoes, pickled shallots, button mushrooms, mornay sauce au gratin, bitter leaves salad 傳統法式芝士焗龍蝦配新薯、蘑菇及沙律	598	B Beef 牛肉 (choose one from the following 請選一款) 250g US deckle steak 美國牛胸肉250克 220g Australian grain-fed fillet steak 澳洲牛柳220克 280g Australian M5 Wagyu sirloin 澳洲M5西冷牛扒280克 300g USDA Black Angus boneless ribeye steak 美國無骨肉眼牛扒300克 <i>Served with French fries, mixed leaves and herbs, choice of béarnaise / peppercorn / bordelaise / charcutière sauce</i> (法式蛋黃醬/青胡椒汁/紅酒汁/烤肉汁) 配炸薯條、沙律及自選醬汁	488
+❖BN Mushrooms on toast Braised morels, beef dripping toasted brioche, mushroom purée, honey peas, pesto 羊肚菌蘑菇蓉及香草醬配烤牛油軟飽	238	Lobster rigatoni Grilled lobster, tomatoes, bell peppers, fresh basil, aged parmesan 龍蝦芝士粗管通粉配番茄、甜椒及羅勒	398	B Steak to share 牛扒 900g bone-in rib of beef 帶骨肉眼扒900克 <i>Served with roasted bone marrow, pickled shallots, Beef dripping fries, mixed leaves and herbs , choice of béarnaise / peppercorn / bordelaise / charcutière sauce</i> (法式蛋黃醬/青胡椒汁/紅酒汁/烤肉汁) 配烤牛骨髓、炸薯條、沙律、醃紅蔥及自選醬汁	1,588
GV Asparagus Braised green and white asparagus, pink grapefruit and asparagus salad, brown butter hollandaise 原條青蘆筍及白蘆筍配粉紅西柚及法式荷蘭醬	228	P Chicken Roasted chicken breast, confit chicken leg, Alsace bacon, new potatoes, girolles, broad beans, chicken gravy 烤雞胸肉及油封雞腿配法國煙肉、新薯、雞油菌及蠶豆	480	DESSERTS 甜品	
Cured salmon Citrus cured Norwegian salmon, new potatoes, pickled shallots, croutons, preserved lemon, herb emulsion, citrus dressing 柑橘醃挪威三文魚配新薯	288	G Sole Dover sole fillets en cocotte, confit and preserved lemon, radishes, fennel, olives, spring onions, baby artichokes, dried tomatoes, basil 龍脷魚柳配醃檸檬、茴香、嫩雅枝竹及番茄乾	570	Sticky toffee Warm date sponge, Earl Grey tea marinated dates, toffee sauce, clotted cream ice cream 拖肥椰棗蛋糕配濃忌廉雪糕	88
P Caesar salad Romaine and baby gem leaves, smoked anchovies, brioche croutons, aged parmesan, crispy bacon 凱撒沙律	198	Whole lobster (steamed, grilled or on a toasted brioche roll) Mixed leaves, herbs, French fries, lemon, garlic butter 原隻龍蝦(水煮、燒烤或龍蝦包)配沙律、炸薯條及香蒜牛油	598	Beignets Maple-glazed, calamansi curd, lime leaf, lemongrass custard, coriander sugar 法式楓糖炸麵包配金桔醬、檸檬葉、香茅吉士醬及芫荽砂糖	88
+❖P Artichoke salad Roasted and raw baby artichokes, black truffle, frisée, Iberico ham, soy and oyster mayonnaise 烤雅枝竹及嫩雅枝竹沙律配黑松露及西班牙火腿	248	BP Beef Wellington for two Mashed potatoes, morels, honey peas, asparagus, beef gravy 威靈頓牛柳配薯蓉、羊肚菌、蜜糖豆、青蘆筍及燒汁(兩位用)	998	Savarin Coconut rum soaked brioche, mango, pineapple, coconut chantilly cream 椰子浬酒蛋糕配芒果、菠蘿及椰子忌廉	88
+❖ Lobster bisque Lobster broth, poached lobster 龍蝦濃湯	218			N Tart Bitter chocolate tart, blackberries, honeycomb, honey ice cream 濃朱古力撻配黑莓、蜂巢及蜜糖雪糕	88
SIDES 配菜		 Signature dish 精選推介 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 ❖ Vegetarian option on request 可提供素菜選擇 + Gulten free option on request 可提供無麩質選擇		Tarte tatin to share Caramelized apples, puff pastry, Madagascan vanilla ice cream 焗焦糖蘋果批配馬達加斯加雲呢拿雪糕	188
French fries 炸薯條	88			Colston Bassett Stilton Grapes, figs, celery, oat cakes 英國史帝爾頓藍芝士配葡萄、無花果、芹菜及燕麥餅	138
+V Mixed leaves and herbs 雜菜沙律	88				
V Mashed potatoes 薯蓉	88				
GV Creamed spinach 忌廉菠菜	88				
GV Steamed asparagus 水煮青蘆筍	88				