

## 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\$1,188

### 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