



◆◆ MAISON KAVIARI 30g / 50g / 100g ◆◆
 + Kristal Caviar 830 / 1,480 / 2,400

◆◆ MAISON PERSEUS 30g / 50g / 125g ◆◆
 + Oscietre Caviar 580 / 980 / 1,980

◆◆ SEAFOOD ◆◆

G Seafood Tower - Lobster, Prawns, Oysters, Crab, Clams and sashimi served with lemon and cocktail sauce 1,880
 Add-on Item: King Crab 980

G King Crab 1,880
 with cocktail sauce

G Spicy Tuna 358
 Tomato, tartare, coriander

G Red Prawns 288
 Italy, ponzu, yuzu

G Octopus 228
 Barbecued, tomato, chimichurri

◆◆ SMOKED & CURED SALMON ◆◆

Served with onions, egg, sour cream, shallots and Melba toast

+ Side of Salmon 280

+ Belly cut 380

+ Balik cut 380

+ Gravlax 328

◆◆ STARTER ◆◆

Prawn toast 368
 Garum, herbs and Sichuan pepper

VG Buffalo mozzarella 268
 with seasonal vegetables and aged Balsamic

G Snails gratinated with garlic 238

Crab Cake 398
 Onion, yuzu, Thousand Island dressing

+P Caesar salad 188
 with croutons and Parmesan cheese

G Lobster bisque with tarragon cream 228

VG Organic salad 168
 with herbs, flowers and house dressing

+BP Roscoff Onion Consommé 198
 with cheese and ham sandwich

G Prawn cocktail 258
 cocktail or Marie Rose sauce

◆◆ LOBSTER ◆◆

G Lobster (Grilled / Poached) 798
 with garlic butter, lemon butter or caviar butter

Lobster Roll with French Fries (Cold-Maine or Hot-Connecticut)

Lobster linguine 798
 with lobster sauce and Parmesan
 with caviar 1,098

Cold-Maine lobster roll with lobster mayonnaise, sage and celery 798

G Thermidor 798
 served with spinach and sautéed mushroom

Hot-Connecticut lobster roll with garlic butter, pickle onion and lemon 798

with caviar 1,098

B Pithivier (For two persons) * 1,088
 Lobster, sweetbread, Sichuan lobster sauce
 *45-minute preparation time

◆◆ FISH ◆◆

Served with yellow wine sauce, hollandaise or vierge sauce

G Dover Sole (Meunière / Grilled) 988

The Fish Burger 380

G Catch of the day 498

Line-caught cod filet with tartar sauce

Fish & Chips 438
 with mushy peas, tartar sauce and malt vinegar

G Grilled Mediterranean Sea bass 480

◆◆ MEAT ◆◆

Served with beef jus, Béarnaise, peppercorn or black truffle sauce

BG Sirloin (300g) 698

BG Beef Wellington (For two persons) * 1,280
 *45-minute preparation time

BG Côte de Boeuf (For two persons) * 1,280
 *45-minute preparation time

PG Whole Roasted Three Yellow Chicken 1,088
 (For two to three persons) *
 *45-minute preparation time

G Lamb Rack 598

BP Lobster Bar Burger 380
 with beef, cheese and bacon

+B Prime rib of Beef from the trolley 688
 served with Yorkshire pudding and beef jus

◆◆ SIDE ◆◆

French fries 88

G Roasted potatoes 78

G Sautéed spinach 88

G Mashed potatoes 68

G French beans 68

G Green and crudité salad 78

G New potatoes 88

G Green asparagus 98

G Sautéed mushrooms 78

G Grilled vegetables 98

Add a supplement of HK\$20 per person to enjoy unlimited serving of Sweden still and sparkling filtered Nordaq water.

N Contains nuts B Contains beef P Contains pork V Vegetarian G Gluten free + Gluten free option on request

Prices are in Hong Kong dollars and subject to 10% service charge



◆◆— MAISON KAVIARI 魚子醬 30克 / 50克 / 100克 —◆◆
 + 晶鑽魚子醬 830 / 1,480 / 2,400

◆◆— MAISON PERSEUS 魚子醬 30克 / 50克 / 125克 —◆◆
 + 奧思迦魚子醬 580 / 980 / 1,980

精選時令海鮮

G 海鮮拼盤 - 龍蝦、大蝦、時令生蠔、蟹、貝類、魚生配檸檬及雞尾酒醬 1,880
 另加菜式：帝王蟹 980

G 帝王蟹 1,880
 配雞尾酒醬

G 香辣吞拿魚 358
 番茄、他他、芫荽

G 紅蝦 288
 意大利紅蝦配柚子醋及柚子

G 燒烤八爪魚 228
 配番茄及阿根廷香草汁

煙燻及鹽醃三文魚

配洋蔥、雞蛋、酸忌廉、蔥頭及多士

+ 煙燻三文魚 280

+ 三文魚腩 380

+ 三文魚脊柳 380

+ 醃製三文魚 328

前菜

大蝦多士 368
 配魚醬、香草及川椒龍蝦汁

VG 水牛芝士 268
 配時令蔬菜及義大利陳年葡萄醋

G 蒜蓉焗田螺 238

炸蟹肉餅 398
 配洋蔥、柚子及千島醬

+P 凱撒沙律 188
 配麵包粒及巴馬臣芝士

G 法式龍蝦濃湯 228

VG 有機香草沙律 168
 配香草、食用花及秘製醬汁

+BP 洋蔥牛肉清湯 198
 配芝士火腿三文治

G 大蝦雞尾酒 258
 配雞尾酒醬或瑪麗玫瑰醬

龍蝦

G 原隻龍蝦 (燒烤或水煮) 798
 配香蒜牛油、檸檬牛油或魚子醬牛油

龍蝦軟包配薯條 (凍食或熱食)
 凍食緬因州龍蝦包配龍蝦蛋黃醬、
 鼠尾草及芹菜 798

龍蝦扁意粉 798
 配龍蝦汁及巴馬臣芝士
 配魚子醬 1,098

熱食康涅狄格州龍蝦包配
 蒜蓉牛油、醃製洋蔥及檸檬
 配魚子醬 1,098

G 傳統法式芝士焗龍蝦 798
 配菠菜及炒蘑菇

B 焗龍蝦餡餅 (兩位用) * 1,088
 配小牛胸腺及川椒龍蝦汁
 *預備時間為45分鐘

魚類

配法國黃酒醬汁、荷蘭醬或水欖檸檬汁

G 龍脷魚 (牛油煎或燒烤) 988

銀鱈魚漢堡 380
 手釣鱈魚柳配他他醬

G 時令烤魚 498

G 烤地中海海鱸魚 480

炸魚薯條 438
 配豌豆蓉、他他醬及麥芽醋

肉類

配牛肉汁、蛋黃醬、青胡椒汁或黑松露醬

BG 西冷 (300g) 698

BG 威靈頓牛柳 (兩位用) * 1,280
 *預備時間為45分鐘

BG 香烤帶骨肉眼扒 (兩位用) * 1,280
 *預備時間為45分鐘

PG 原隻烤三黃雞 (二至三位用) * 1,088
 *預備時間為45分鐘

G 香烤羊鞍 598

+B 席前餐車烤肉眼扒 688
 配約克郡布甸及牛肉汁

BP 龍蝦吧漢堡 380
 配牛肉、芝士及煙肉

配菜

薯條 88

G 烤馬鈴薯 78

G 炒菠菜 88

G 薯蓉 68

G 法邊豆 68

G 蔬菜條沙律 78

G 新薯 88

G 蘆筍 98

G 炒蘑菇 78

G 烤蔬菜 98

每位另加HK\$20可享無限供應Nordaq瑞典優質過濾純淨水或氣泡水。

N 含果仁 B 含牛肉 P 含豬肉 V 素食 G 無麩質 + 可提供無麩質選擇

價格以港幣計算，另加一服務費