LOBSTER BAR AND GRILL

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 **Red Prawns** 288
Italy, ponzu, yuzu

G **Spicy Tuna** 358
Tomato, tartare, coriander

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

G **Snails gratinated with garlic** 238

✢P **Caesar salad** 188
with croutons and Parmesan cheese

VG **Organic salad** 168
with herbs, flowers and house dressing

G **Prawn cocktail** 258
cocktail or Marie Rose sauce

VG **Buffalo mozzarella** 268
with seasonal vegetables
and aged Balsamic

Crab Cake 398
Onion, yuzu, Thousand Island dressing

G **Lobster bisque with tarragon cream** 228

✢BP **Roscoff Onion Consommé** 198
with cheese and ham sandwich

LOBSTER

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

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

G **Thermidor** 798
served with spinach and
sautéed mushroom

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

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

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

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

G **Catch of the day** 498

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

The Fish Burger 380
Line-caught cod filet with tartar sauce

G **Grilled Mediterranean Sea bass** 480

MEAT

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

BG **Sirloin** (300g) 698

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

G **Lamb Rack** 598

BP **Lobster Bar Burger** 380
with beef, cheese and bacon

BG **Beef Wellington** (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

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

SIDE

French fries 88

G **Mashed potatoes** 68

G **New potatoes** 88

G **Roasted potatoes** 78

G **French beans** 68

G **Green asparagus** 98

G **Grilled vegetables** 98

G **Sautéed spinach** 88

G **Green and crudité salad** 78

G **Sautéed mushrooms** 78

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

LOBSTER BAR AND GRILL

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 紅蝦 288
意大利紅蝦配柚子醋及柚子

G 香辣吞拿魚 358
番茄、他他、芫荽

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

G 蒜蓉焗田螺 238

✢P 凱撒沙律 188
配麵包粒及巴馬臣芝士

VG 有機香草沙律 168
配香草、食用花及秘製醬汁

G 大蝦雞尾酒 258
配雞尾酒醬或瑪麗玫瑰醬

VG 水牛芝士 268
配時令蔬菜及義大利陳年葡萄醋

炸蟹肉餅 398
配洋蔥、柚子及千島醬

G 法式龍蝦濃湯 228

✢BP 洋蔥牛肉清湯 198
配芝士火腿三文治

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

龍蝦扁意粉
配龍蝦汁及巴馬臣芝士 798
配魚子醬 1,098

G 傳統法式芝士焗龍蝦 798
配菠菜及炒蘑菇

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

熱食康涅狄格州龍蝦包配蒜蓉牛油、醃製洋蔥及檸檬 798

配魚子醬 1,098

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

G 時令烤魚 498

炸魚薯條 438
配豌豆蓉、他他醬及麥芽醋

銀鱈魚漢堡 380
手釣鱈魚柳配他他醬

G 烤地中海海鱸魚 480

肉類

配牛肉汁、蛋黃醬、青胡椒汁或黑松露醬

BG 西冷 (300g) 698

BG 香烤帶骨肉眼扒 (兩位用) * 1,280
*預備時間為45分鐘

G 香烤羊鞍 598

BP 龍蝦吧漢堡 380
配牛肉、芝士及煙肉

BG 威靈頓牛柳 (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

✢B 席前餐車烤肉眼扒 688
配約克郡布甸及牛肉汁

配菜

薯條 88

G 薯蓉 68

G 新薯 88

G 烤馬鈴薯 78

G 法邊豆 68

G 蘆筍 98

G 烤蔬菜 98

G 炒菠菜 88

G 蔬菜條沙律 78

G 炒蘑菇 78

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