



## CAVIAR

### MAISON KAVIARI KRISTAL CAVIAR

30g - 830

50g - 1,480

100g - 2,400



### SEAFOOD TOWER

1,388

A Selection of Seasonal Shellfish and Crustaceans, including Lobster, Scallops and Freshly Shucked Oysters with Accompaniments

### FRESHLY SHUCKED OYSTERS

1 / 3 / 6 pc(s)

with Lemon & Mignonette Sauce

Gillardeau No.2  
92 / 268 / 468

Ebisu  
72 / 208 / 408



### SMOKED & CURED SALMON

Served with Onion, Egg, Crème Fraiche, Shallots & Toasted Rye Bread

Thinly Sliced - 288    Balik Cut - 388

## STARTERS

### CAESAR SALAD

268

Gem Lettuce, Caesar Dressing, Smoked Anchovies, Toasted Croutons, Smoked Streaky Bacon & Lemon Zest



*With Grilled Chicken Breast +188  
or Smoked Salmon +188*

### ARTICHOKE

198

Whole Steamed Globe Artichoke with Garlic Butter, Garlic Mayonnaise & Lemon

### BURRATA & SPRING VEGETABLES

288

Burrata, Spring Vegetables, Leaves & Herbs

### SAUTÉED SCALLOP

298

Sautéed Scallops, Smoked Bacon, Pea Puree, Peas & Broad Beans, Mushrooms, Pea Shoots & Parmesan Sauce

### CRAB CAKE

218

Panko Crusted Crab Cake with Tartare Sauce, Frisée Lettuce & Chives

### GRILLED OCTOPUS

398

Australian Fremantle Octopus, Romesco Sauce, Garlic Aioli, Grilled Broccolini, Toasted Almonds & Dill

### STEAK TARTARE

298

Classically Dressed with Shallot, Cornichons, Capers, Egg Yolk, Flat Parsley & Grilled Baguette



*With Caviar +390*

### CHILLI GARLIC PRAWNS

228

Prawns Sautéed with Onion, Chilli Flakes, Garlic, Parsley & Lemon

### MORELS ON TOAST

398

Braised Morels & Mushroom Puree with Sugar Snap Peas & Wild Garlic on Toasted Brioche

### LOBSTER BISQUE

228

Creamy Lobster Bisque, Poached Lobster, Crème Fraiche & Herbs

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

# MAINS

## GRILLED TENDERLOIN

768

Grilled Stockyard Gold, 200 Days, Grain-Fed  
Australian Black Angus Halal Tenderloin of Beef  
with Broccolini & Peppercorn or  
Bearnaise Sauce

## GRILLED SIRLOIN

728

Grilled Brandt Beef, 300 Days Corn-Fed  
American Sirloin of Beef  
with Broccolini & Peppercorn or  
Bearnaise Sauce

## GRILLED PORK CHOP

588

Grilled Bone in Red Label Pork Chop,  
Mashed Potatoes, Honey-Glazed Carrots &  
Sauce Charcutier

## ROASTED RACK OF LAMB

598

Roasted Rack of Roaring Fourties Grass-  
Fed Tasmanian Lamb with Minted Olive Oil  
Crushed Potatoes, Spring Onion, Peas,  
Mint Jelly & Lamb Jus

## GRILLED SEABASS

698

Grilled Seabass, Crushed Potatoes, Black  
Olives, Tapenade & Tomato Sauce  
with Chives, Tarragon, Basil & Coriander

## GRILLED TURBOT

598

Grilled Whole Local Turbot,  
Seasonal Vegetables, Concentrated  
Romesco Sauce & Lemon

## TO SHARE

### CÔTE DE BOEUF

1,598

Grilled Bone In, 300 Days Corn-Fed Rib of  
Brandt Beef, Roasted Bone Marrow with  
Pickled Shallots & Black Pepper, French Fries,  
Mixed Leaves & Herbs, Peppercorn &  
Bearnaise Sauces  
(Please Allow 45 Minutes)

### BEEF WELLINGTON

1,298

Beef Tenderloin, Mushroom Duxelles & Parma  
Ham Wrapped in Homemade Puff Pastry with  
Mashed Potatoes, Seasonal Mushrooms,  
Vegetables & Beef Jus  
(Please Allow 45 Minutes)

### DOVER SOLE MEUNIERE

Market Price

Pan Fried Wild Atlantic Dover Sole Served  
Bone-in, Baby Artichokes, Grilled Asparagus,  
Brown Butter, Lemon, Capers &  
Parsley Sauce  
(Please Allow 25 Minutes)

All Dishes Are Good to Share For  
2-3 People

# LOBSTER

## WHOLE BOSTON LOBSTER

798

Grilled or Poached Boston Lobster, Seasonal  
Vegetables, Garlic Butter & Lemon

## LOBSTER THERMIDOR

998

Boston Lobster Baked in the shell with  
Mornay Sauce, Mustard, Mire Poix,  
Mushrooms, Seasonal Vegetables & Cognac



## BOSTON LOBSTER RISOTTO

598

Aged Carnaroli Rice, Lemongrass Glaze, Basil,  
Tarragon & Pieces of Boston Lobster

## BLUE LOBSTER FETTUCCINE

798

Grilled Blue Lobster, Fettuccine, Lobster Sauce,  
Aged Parmesan & Coriander

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With Caviar +300

# PASTA & BURGERS

## SPAGHETTI AGLIO E OLIO

298

Spaghetti, Olive Oil, Chilli, Garlic,  
Aged Parmesan & Fresh Basil

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With Sautéed Garlic Prawns +188

With Sautéed Scallops +188

## WAGYU BEEF BURGER

398

Grilled Wagyu Beef, Cheddar Cheese, Caramelized  
Onions & Gherkins on a Grilled Brioche Roll  
with French Fries, Mixed Leaves & Herbs

## FISH BURGER

398

Panko-Crusted Alaskan Pollock, American  
Cheese & Tartar Sauce on a Steamed Brioche  
Bun with Minted Mushy Peas, Mixed Leaves &  
Herbs

## SIDES

98 Each

### SAUTÉED MUSHROOMS

### MIXED SALAD

### STEAMED ASPARAGUS

### FRENCH FRIES

### SAUTÉED SPINACH

### MASHED POTATOES

### CREAMED CORN

### GRILLED BROCCOLINI

### OLIVE OIL CRUSHED POTATOES

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