



CAVIAR

MAISON KAVIARI

KRISTAL CAVIAR

30g - 830

50g - 1,480

100g - 2,400



MAISON PERSEUS

OSCIETRE CAVIAR

30g - 580

50g - 980

125g - 1,980



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

Speciales No.2

62 / 178 / 348

Ebisu

72/ 208 / 408

SMOKED & CURED SALMON

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

Thinly Sliced - 288

Balik Cut - 388

STARTERS

ASPARAGUS SALAD

288

Braised & Raw Asparagus, Cooking Juices, Pink Grapefruit Segments, Hollandaise Sauce, Dill & Nasturtium

ARTICHOKE

198

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

MORELS ON TOAST

298

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

CAESAR SALAD

268

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

STEAK TARTARE

298

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

BURRATA & SPRING VEGETABLES

288

Creamy Burrata, Radish, Asparagus, Peas, Spring Onions, Fresh Herbs & Basil Pesto

TUNA CARPACCIO

318

Raw Tuna, Vanilla & Lime Cucumber, Olives, Soy & Lime Dressing, Pickled Ginger & Preserved Lemon

CRAB CAKE

218

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

SAUTÉED SCALLOP

298

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

GRILLED OCTOPUS

318

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

CHILI GARLIC PRAWNS

228

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

LOBSTER BISQUE

228

Creamy Lobster Bisque, Poached Lobster, Crème Fraiche & Herbs

PEA SOUP

188

Pea Soup, Fresh Mint, Ricotta & Lemon

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

MAINS

GRILLED TENDERLOIN

768

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

GRILLED SIRLOIN

728

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

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

ROASTED HALF CHICKEN

544

Half Roasted Three Yellow Chicken, Mashed Potatoes, Petit Pois A la Francaise, Butter Lettuce Salad with Raw Shallot & Water Vinaigrette

GRILLED SEABASS

698

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

CHEF'S DAILY CATCH

598

Chef's Daily Selection of Fish with Complimentary Sides & Sauces. Please Ask Your Server For Today's Selection

TO SHARE

CÔTE DE BOEUF

1,598

Grilled Bone In, 300 Day 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 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

698

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

BLUE LOBSTER FETTUCCINE

798

Grilled Blue Lobster, Fettuccine, Lobster Sauce, Aged Parmesan & Coriander With Caviar 1098

PASTA & BURGERS

SPAGHETTI AGLIO E OLIO

328

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

CONCHIGLIONI PRIMAVERA

388

Conchiglioni, Broad Beans, Sugar Snap Peas, Asparagus, Spring Onions, Cream, Aged Parmesan, Toasted Cashews, Fresh Herbs & Lemon

SWEETBREAD BURGER

488

Veal Sweetbread, Braised Morels, Sugar Snap Peas, Black Truffle & Roasted Garlic Mayo on A Grilled Brioche Bun with French Fries, Mixed Leaves & Herbs

WAGYU BEEF BURGER

398

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

FISH BURGER

398

Panko-Crusted Alaskan Pollock, American Cheese & Tartar Sauce, Potato Roll, Mushy Peas, Koffman's Chips, Mixed Leaves & Herbs

SIDES

98 Each

SAUTÉED MUSHROOMS

MIXED SALAD

STEAMED ASPARAGUS

FRENCH FRIES

SAUTEED SPINACH

MASHED POTATOES

CREAMED CORN

GRILLED BROCCOLINI

OLIVE OIL CRUSHED POTATOES

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



魚子醬

MAISON KAVIARI

晶鑽魚子醬

30g - 830

50g - 1,480

100g - 2,400



MAISON PERSEUS

奧思迦魚子醬

30g - 580

50g - 980

125g - 1,980

海鮮拼盤

1,388

精選時令海鮮、龍蝦、蜆子、帶子、
生蠔、魚生刺身及醬料

新鮮即開生蠔

1/3/6隻

配檸檬及木犀草醬



法國吉拉多生蠔 NO.2

Gillardeau No.2

92 / 268 / 468

法國仕帕斯生蠔 NO.2

Speciales No.2

62 / 178 / 348

日本九州惠比壽生蠔

Ebisu

72 / 208 / 408

煙燻及鹽醃三文魚

配洋蔥、雞蛋、酸忌廉、紅蔥頭及裸麥多士

薄切

288

三文魚脊柳

388

頭盤

露筍沙律

288

配燴露筍、鮮露筍、粉紅葡萄柚片、
荷蘭醬、蒔蘿及早金蓮

朝鮮薊

198

香蒜蛋黃醬

羊肚菌吐司

298

配燴羊肚菌、雜菌蓉、蜜糖豆及
蒜蓉香脆多士

凱撒沙律

268

羅馬生菜配凱撒沙律醬、煙燻鯉魚、
麵包粒、煙燻脆煙肉及檸檬碎

生牛肉他他

298

生牛肉他他配紅蔥頭、醃漬酸瓜、酸豆、
蛋黃、扁蕃茜及扒法式麵包

水牛芝士春天蔬菜沙律

288

配水牛芝士、時令蔬菜及香草

另加香烤雞胸肉\$188

另加煙燻三文魚\$188

另加魚子醬\$688

吞拿魚魚生片

318

生吞拿魚配雲呢拿、青檸、青瓜、橄欖、
豉油青檸汁、醃製生薑及及醃漬檸檬

炸蟹肉餅

218

炸蟹肉餅配他他醬、生菜沙律及香蔥

炒帶子

318

配煙燻煙肉、青豆蓉、青豆、蠶豆、本菇、
豆苗及巴馬臣芝士汁

烤八爪魚

398

烤澳洲佛李曼特爾八爪魚配羅梅斯科醬、
大蒜蒜泥蛋黃醬、烤西蘭花苗、
烤杏仁及蒔蘿

香辣蒜蓉蝦

228

炒蝦配洋蔥、辣椒片、蒜蓉、番茜及檸檬

法式龍蝦湯

228

法式忌廉龍蝦湯配烩龍蝦及香草

青豆蓉湯

188

配新鮮薄荷葉、瑞可塔芝士及檸檬

主 菜

牛 柳
768

香烤澳洲黑安格斯牛柳配
西蘭花苗及黑胡椒汁或賓利士汁

西 冷 牛 扒
728

香烤美國玉米飼西冷牛扒配
西蘭花苗及黑椒汁或賓尼士汁

羊 架
598

香烤塔斯曼尼亞草飼羊架沛沛
薄荷橄欖油碎薯蓉、洋蔥、
青豆、薄荷醬及羊汁

烤 雞
544

烤半隻三黃雞配火箭菜沙律、
油封蕃茄、腌漬檸檬、甜蒜頭、
水瓜柳、燴紅蔥頭及自家製醬汁

海 鱸 魚
698

扒海鱸魚配碎薯蓉、黑水欖、
蕃茄橄欖醬、香蔥、龍蒿、羅勒
及芫荽

時 令 烤 魚
598

廚師精選烤魚配時令配菜及醬汁

牛 扒 (兩位用)

帶 骨 肉 眼 扒
1,598

帶骨肉眼扒配香烤牛骨髓、醃製紅
蔥頭、黑胡椒、薯條、沙律菜及香草、
黑胡椒汁及賓利士汁
(製作需時45分鐘)

威 靈 頓 牛 扒
1,298

酥皮威靈頓牛柳配蘑菇蓉、巴馬火
腿、薯蓉、時令蘑菇、時令蔬菜及
牛肉汁
(製作需時45分鐘)

香 煎 龍 脷 柳 配 牛 油 汁
市場價格

香煎帶骨龍脷魚配迷你朝鮮薊、
烤露筍、焦香牛油汁、檸檬、酸豆及
番茜汁
(製作需時25分鐘)

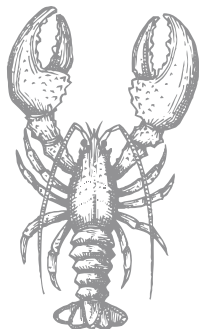
龍 蝦

原 隻 波 士 頓 龍 蝦
798

燒烤或水煮配時令蔬菜、蒜蓉牛油及
新鮮檸檬

芝 士 焗 龍 蝦
998

焗原隻波士頓龍蝦
配莫內芝士醬、芥末、調味蔬菜、
野菌及干邑



波 士 頓 龍 蝦 意 式 燉 飯
698

法 國 籃 龍 蝦 寬 意 大 利 粉
798

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加配魚子醬 1,098

意 粉 、 漢 堡 類

蒜 香 辣 椒 意 粉
328

配橄欖油、辣椒、蒜蓉、
陳年巴馬臣芝士及新鮮羅勒

雜 菜 貝 殼 意 粉
388

配蠶豆、蜜糖豆、露筍、
洋蔥、忌廉、陳年巴馬臣
芝士、烤腰果、新鮮香草
及檸檬

小 牛 胸 腺 漢 堡
488

配燴羊肚菌、蜜糖豆、
黑松露、烤蒜蓉蛋黃醬、
炸薯條及蔬菜沙律

和 牛 漢 堡
398

香烤和牛漢堡配熟成
車打芝士、焦糖洋蔥、
醃青瓜、炸薯條及蔬菜
沙律

鱈 魚 漢 堡
398

吉列阿拉斯加狹鱈魚
漢堡配美式芝士、
他他醬、薄荷碗豆蓉、
炸薯條及蔬菜沙律

配 菜

98

炒 蘑 菇

雜 菜 沙 律

露 筍

炸 薯 條

炒 菠 菜

薯 蓉

忌 廉 粟 米

烤 西 蘭 花 苗

橄 欖 油 碎 薯 蓉