LOBSTER BAR
AND GRILL

CAVIAR

MAISON KAVIARI
KRISTAL CAVIAR
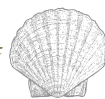
30g - 830

50g - 1,480

100g - 2,400

MAISON PERSEUS
OSCIETRE CAVIAR

30g - 580

50g - 980

125g - 1,980

SEAFOOD TOWER
1,588

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	Speciales No.2	Ebisu
92 / 268 / 468	62 / 178 / 348	72/ 208 / 408

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

Thinly Sliced - 288   Belly Cut - 388   Balik Cut - 388   Gravlax - 298

STARTERS

SALAD NICOISE
S 188 / L 298

Confit Tuna Belly, Seared Tuna Loin,
Tomato, Haricot Verts,
Baby Artichoke, Cucumber, Radish,
Boiled Eggs, Red Peppers,
Mixed Leaves & Herbs

CAESAR SALAD
S 158 / L 268

Romaine Lettuce, Caesar Dressing,
Smoked Anchovies, Brioche Croutons,
Smoked Streaky Bacon &
Lemon Zest

*Add Grilled Chicken Breast 188
or Smoked Salmon 188
or Grilled Lobster 498*

STRACCIATELLA
DI BUFALA
228

Grilled Baguette, Endive, Toasted Walnuts,
Aged Balsamic & Lime

LOBSTER COCKTAIL
498

Butter Poached Lobster, Lemon
Mayonnaise, Avocado, Romaine Lettuce,
Brined Celery, Chives, Chervil & Oyster Leaf

ARTICHOKE
198

Whole Steamed Globe Artichoke with
Garlic Butter and Garlic Mayonnaise

PANKO CRUSTED
CRAB CAKE
218

Crab meat, Frisee Salad & Tartare Sauce

BONE MARROW &
WHELKS ON TOAST
228

Roasted Bone Marrow, Parsley,
Celtuce & Pickled Seaweed

SCALLOP TARTARE
298

Raw Hokkaido Scallop, Dashi Jelly, Chili Garlic
Cucumber, Apple, Shiso & Citrus

TUNA TARTARE
318

Raw Tuna, Sesame, Chili, Garlic,
Citrus & Coriander
with Sweet Potato Chips

POLMARD BEEF
STEAK TARTARE
298

Classically Dressed, Taiyouran Egg Yolk, Shallot,
Cornichons, Lilliput Capers, Smoked Anchovies,
Flat Parsley & Grilled Baguette

With Caviar 688

LOBSTER BISQUE
228

Creamy Lobster Bisque,
Poached Lobster,
Crème Fraiche & Herbs

SOUP DU JOUR
188

Seasonal Vegetable Velouté,
Slow Cooked Egg & Brioche Croutons

SNACKS

LOBSTER ARANCINI
158
Fried Lobster Risotto Balls, Aioli & Basil

TARAMASALATA & POTATO
158
Taramasalata, Chives, Dill, & Citrus on
Crispy Potato Cake

BEETROOT & KALE
98
Beetroot & Hazelnut, Fried Kale & Parmesan

GOUGÈRES
98
Warm Choux Puffs,
36-Month-Old Comte Cheese

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

MAINS

GRILLED BLACK ANGUS TENDERLOIN STEAK
768

Seasonal Vegetables &
Peppercorn or Bearnaise Sauce

TOURNEDOS ROSSINI
898

Roasted Fillet Steak, Pan-Seared Foie
Gras, Black Truffle, Sunchoke Puree,
Roasted Baby Artichoke &
Madeira Sauce

GRILLED RED LABEL PORK CHOP
498

Mashed Potatoes, Honey Glazed Carrots &
Sauce Charcutiere

GRILLED U.S. BRANDT SIRLOIN STEAK
728

Seasonal Vegetables &
Peppercorn or Bearnaise Sauce

CLASSIC ROAST BEEF
758

Duck Fat Roasted Potatoes, Seasonal
Vegetables, Yorkshire Pudding &
Bordelaise Sauce

GRILLED HALF CHICKEN
398

Wild Rocket, Confit Tomatoes,
Preserved Lemon, Sweet Garlic,
Caper Berries,
Shallot Confit & House-Dressing

WILD ATLANTIC SEABASS
598

Olive Oil & Crab Crushed New Potatoes,
Tomato, Steamed Mussels & Shellfish
Veloute

TO SHARE

CÔTE DE BOEUF
1,498

Grilled Rib of Beef on The Bone, Roasted
Bone Marrow, Pickled Shallots & Black
Pepper, French Fries, Beef Jus, Béarnaise
Sauce, Mixed Leaves & Herbs
(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)

WILD ATLANTIC DOVER SOLE A LA GRENOBLOISE
1598

Olive Oil Crushed Potatoes with Chives,
Mixed Leaves & Herbs, Brown Butter, Lemon,
Capers, Parsley & Croutons

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

With Caviar 1098

PASTA & BURGERS

SPAGHETTI WITH MUSSELS
328

Mussels, Garlic, Olive Oil, Chili
Peppers, White Wine, Lemon
and Parsley

SPAGHETTI AGLIO OLIO E PEPERONCINO
298

Olive Oil, Chili, Garlic, Aged
Parmesan & Basil

WAGYU BEEF BURGER
388

Cheddar Cheese, Caramelized
Onions, Gherkins, Steamed Brioche
Bun, with Koffman's Chips, Mixed
Leaves & Herbs

FISH BURGER
348

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

SIDES

ROASTED WILD MUSHROOMS 288

KOFFMAN'S FRENCH FRIES 98

MIXED LEAVES, GREENS & HERBS 98

DAUPHINOISE POTATOES 188

SAUTEED SPINACH OR GREEN ASPARAGUS 98

MASHED POTATOES 98

SAUCE 58 each - Bearnaise - Charcutiere - Bordelaise - Peppercorn

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