



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

MUSHROOMS ON TOAST

298

Roasted Wild Mushrooms, Garlic, Flat Parsley & Mushroom Puree on Toasted Brioche

CAESAR SALAD

288

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

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

TUNA CARPACCIO

298

Raw Tuna, Preserved Lemon, Extra Virgin Olive Oil, Fresh Lemon Juice, Raw Shallot, Parsley, Capers & Wild Rocket

SAUTÉED SCALLOPS

298

Sautéed Hokkaido Scallops, Lardo di Colonnata, Pumpkin Puree, Bitter Leaves, Toasted Pumpkin Seeds, Parmesan & Yuzu Sauce

STEAK TARTARE

298

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

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With Caviar +390

ARTICHOKE

198

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

CRAB CAKE

218

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

BURRATA

298

Burrata, Warm Honey-Roasted Figs, Balsamic Reduction, Radicchio, Citrus, Toasted Walnuts & Grilled Baguette

LOBSTER BISQUE

228

Lobster Bisque, Poached Lobster, Whipped Cream & Tarragon

SUNCHOKES SOUP

188

Sunchoke Veloute, Slow Cooked Egg, Apple Batons, Brioche Croutons, Alsace Bacon, Oxalis & Toasted Hazelnuts

MAINS

GRILLED TENDERLOIN

798

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

GRILLED SIRLOIN

798

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

GRILLED PORK CHOP

588

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

GRILLED SEABASS

698

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

ROASTED LAMB RACK

598

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

GRILLED TURBOT

598

Whole Local Turbot, Mashed Potatoes &
Leeks with Preserved Black Truffle With
Champagne Beurre Blanc

TO SHARE

CÔTE DE BOEUF

1,598

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

PORTERHOUSE

1,898

Grilled Bone In 2GR
M8+Australian Full Blood Wagyu
Porterhouse, Parmesan & Lemon
Polenta, Salsa Verde, Tomato,
Basil & Onion Salad

BEEF WELLINGTON

1,298

Beef Tenderloin, Mushroom
Duxelles & Parma Ham Wrapped
in Homemade Puff Pastry with
Mashed Potatoes, Seasonal
Mushrooms, Vegetables &
Beef Jus

DOVER SOLE MEUNIERE

Mkt. 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
Please Allow 40 Minutes

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

78 Each

SAUTÉED MUSHROOMS

MIXED SALAD

HONEY GLAZED CARROTS

FRENCH FRIES

SAUTÉED SPINACH

MASHED POTATOES

CREAMED CORN

GRILLED BROCCOLINI

OLIVE OIL CRUSHED POTATOES

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