



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

•
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

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



魚子醬
MAISON KAVIARI

晶鑽魚子醬

30克 - 830

50克 - 1,480

100克 - 2,400



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
92 / 268 / 468

日本九州惠比壽生蠔
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

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

•
另加香烤雞胸肉\$188

另加煙燻三文魚\$188

朝鮮薊
198

朝鮮薊配香蒜牛油、香蒜蛋黃醬及檸檬

水牛芝士春天蔬菜沙律
288

配水牛芝士、時令蔬菜及香草

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

炸蟹肉餅
218

炸蟹肉餅配他他醬、生菜沙律及香蔥

烤八爪魚
398

烤澳洲弗里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

生牛肉他他
298

生牛肉他他配紅蔥頭、醃漬酸瓜、酸豆、
蛋黃、扁番茜及烤法式麵包

•
另加魚子醬\$390

香辣蒜蓉蝦
228

炒蝦配洋蔥、辣椒片、蒜蓉、番茜及檸檬

羊肚菌吐司
298

配燴羊肚菌、雜菌蓉、蜜糖豆及
蒜蓉香脆多士

法式龍蝦湯
228

法式忌廉龍蝦湯配烩龍蝦及香草

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

豬 鞍
588

香烤帶骨豬鞍配薯蓉、
蜜汁甘筍及芥末籽豬肉汁

海 鱸 魚
698

烤海鱸魚配碎薯蓉、黑水欖、
番茄橄欖醬、香蔥、龍蒿、羅勒
及芫荽

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配
薄荷橄欖油碎薯蓉、洋蔥、
青豆、薄荷醬及羊汁

烤多寶魚
598

烤原條多寶魚配時令蔬菜及
羅曼斯可醬

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
番茄汁
(製作需時25分鐘)

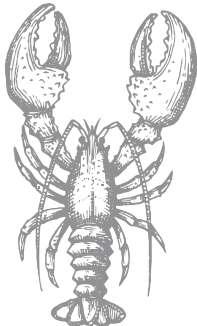
龍 蝦

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
598

法國籃龍蝦寬意大利粉
798

•
另加魚子醬 +300

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
•
另加香蒜炒蝦 +188
另加炒帶子 +188

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