



CAVIAR

MAISON KAVIARI

KRISTAL CAVIAR

30g - 830

50g - 1,480

100g - 2,400



MAISON PERSEUS

OSCIETRE CAVIAR

30g - 580

50g - 980

100g - 1,980

SNACKS

CRAB CAKE

208

Fried-Breaded Crab Meat & Tartare Sauce

SARDINE ON TOAST

148

Smoked Sardine, Lemon & Dill on Grilled Baguette

DEVILLED EGG

158

Dressed Boiled Egg, Poached Lobster & Caviar

BEETROOT DIP

98

Beetroot & Hazelnut Dip, Fried Kale & Parmesan

ARTICHOKE

198

Steamed Whole Artichoke with Garlic Butter and Garlic Mayonnaise

GOUGÈRES

98

Warm Choux Puffs,
36-Month-Old Comte Cheese

HONG KONG RAREBIT

98

Mornay Sauce, Mustard,
Ale & Oyster Sauce, Toasted White Bread

STARTERS

STEAK TARTARE

388

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

◆
With Caviar 688

CAESAR SALAD

228

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

CHEF'S SALAD

228

Cos Lettuce Hearts,
Creamy Roquefort Dressing,
Maple-Glazed Pecans, Dried Shiitake
Mushrooms, Grapes, Croutons, Dill & Chives

TOMATO SALAD

288

Marinated Tomatoes, Burrata,
Shallots, Sweet Garlic, Chives,
Basil, Dill, Extra Virgin Olive Oil &
Aged Balsamic



SEAFOOD TOWER

1,288

A Selection of Season Shellfish,
Crustaceans,
Raw & Marinated Fish
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, Sour
Cream, Shallots and
Toasted Rye Bread

Thinly Sliced - 280

◆
Belly Cut - 380

◆
Balik Cut - 380

◆
Gravlax - 328



SALAD NICOISE

288

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

CRAB ON TOAST

388

Crab Mayonnaise & Dill
on Beef Dripping
Toasted Brioche, Avocado,
Gem lettuce, Lemon & Lime

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With Caviar 688

TUNA TARTARE

388

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

LOBSTER BISQUE

228

Creamy Lobster Bisque,
Poached Lobster,
Crème Fraiche & Herbs

ASPARAGUS SOUP

188

Asparagus Velouté, Slow Cooked Egg,
Braised & Raw Asparagus,
Brioche Croutons & Nasturtium

Add a supplement of HK\$20 per person to enjoy unlimited serving of Sweden still and sparkling filtered Nordaq water.

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

MEAT

CHICKEN

448

Grilled Half Three Yellow Chicken,
Wild Rocket, Confit Tomatoes,
Preserved Lemon, Sweet Garlic,
Caper Berries,
Shallot Confit & House-Dressing

LAMB

598

Grilled Australian Lamb Rack,
Lamb Jus & Mint Jelly

BEEF FILLET

688

Grilled Fillet of Stockyard Beef,
With One Sauce of Your Choice

SIRLOIN

888

Grilled Brandt Sirloin,
With One Sauce of Your Choice

ROAST BEEF

688

Roasted Rib of Beef in a Peppercorn
Crust, Yorkshire Pudding & Beef Jus

BEEF FOR 2

CÔTE DE BOEUF

1,488

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

BEEF WELLINGTON

1,288

Beef Tenderloin,
Mushroom Duxelles, Parma Ham,
Puff Pastry & Beef Jus



SAUCE

Bearnaise - Charcutiere - Choron - Bois Boudran - Peppercorn - Chimichurri

SEAFOOD

SEABASS

498

Grilled Fillet of French Seabass,
Oyster Velouté & Lemon

SALMON

498

Grilled Fillet of Norwegian Salmon,
Citrus Velouté & Lemon

SOLE A LA MEUNIÈRE

988

Pan-seared Wild Atlantic Dover Sole,
Brown Butter, Lemon,
Capers & Parsley



LOBSTER

798

Grilled or Poached Boston Lobster,
Garlic or Lemon Butter

LOBSTER THERMIDOR

988

Boston Lobster Baked in the shell with
Mornay Sauce, Mustard, Mire-poix,
Mushrooms & Cognac

LOBSTER LINGUINE

798

Blue Lobster, Linguine,
Lobster Sauce, Aged Parmesan & Coriander

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With Caviar 1,098

PASTA

SPAGHETTI AGLIO OLIO E PEPERONCINO

288

Spaghetti with Garlic, Olive Oil,
Chili Peppers,
Aged Parmesan & Basil

RIGATONI & CHEESE

288

Rigatoni & Four-Cheese Sauce,
Shallot Confit, Aged Parmesan,
Breadcrumbs & Lemon Zest

SPAGHETTI PUTTANESCA

288

Spaghetti, Garlic, Chili, Olives,
Smoked Anchovies, Capers,
Flat Parsley & Aged Parmesan

RISOTTO MILANESE

288

Aged Carnaroli Rice, Chicken Stock,
Saffron, Butter & Fried Courgette
Flowers

SIDES

SALAD 88

Mixed Leaves, Herbs & House Vinaigrette

POTATOES 158

Crushed & Crispy New Potatoes & Brown Butter Hollandaise

SAUTÉED SPINACH 98

Baby Spinach, Garlic & Olive Oil

ASPARAGUS 98

Steamed Green Asparagus & Olive Oil

FRENCH FRIES 98

Koffman's Triple-cooked Fries, Ketchup & Mayonnaise

MASHED POTATOES 98

Mashed Potatoes, Milk & Butter

Add a supplement of HK\$20 per person to enjoy unlimited serving of Sweden still and sparkling filtered Nordaq water.

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