

# **BAR SNACK MENU**

Available until 22:00

#### BEETROOT DID

Beetroot & Hazelnut Dip, Fried Kale & Parmesan

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# HONG KONG RAREBIT

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

98

#### **DEVILLED EGG**

Dressed Boiled Egg, Poached Lobster & Caviar 158

#### ARTISANAL CHEESE

A Selection of Artisanal Cheese & Accompaniments 188

# STEAK SLIDERS

Roast Beef, Pickled Onions & BBQ Sauce on Mini Potato Rolls
148

# SARDINE ON TOAST

Smoked Sardine, Lemon & Dill on Grilled Baguette

148

#### LOBSTER ROLL

Chilled Boston Lobster, Yuzu-Kosho Mayonnaise, Celery & Herbs on a Toasted Garlic Brioche with Koffman's Triple Cooked French Fries, Mixed Leaves & Greens

258

#### **ARTICHOKE**

Steamed Whole Artichoke with Garlic Butter and Garlic Mayonnaise 198

# GOUGÈRES

Warm Choux Puffs Filled with 36-Month-Old Comte Cheese

98

#### FRIED CHICKEN

With Chili & Sour Mayonnaise

#### ARTISANAL CURED MEATS

A selection of Cured Meats and Accompaniments 198

# WAGYU BEEF BURGER

Grilled Wagyu Beef, Mature Cheddar Cheese, Smoked Streaky Bacon, Caramelized Onions, Gherkins & Sauce on a Toasted Potato Bun, with Koffman's Triple Cooked French Fries, Mixed Leaves & Green

298

#### CRAB CAKE

Fried-Battered Crab Meat & Tartare Sauce

208

### FISH BURGER

Panko-Crusted Alaskan Pollock, American Cheese and Tartar Sauce On A Steamed Potato Roll with Minted Mushy Peas, Koffman's Triple Cooked French Fries, Mixed Leaves & Greens

318

#### **OYSTERS**

With lemon & Mignonette sauce 1/3/6 pcs Gillardeau no.2 - 92/268/468 Ebisu - 72/208/408 Speciales no.2 - 62/178/348

Prices are Subject to 10% Service Charge