

All prices are in HKD and subject to 10% service charge



GREEN

RAW

- G** YELLOW FIN TUNA & SEARED SCALLOP 208
Papaya Salsa
- G** SALMON CARPACCIO 198
Rucola Salad and Calamansi Olive Oil Dressing
- BLACK ANGUS BEEF TARTARE 248
Raw Egg Yolk, Mix Salad, Toast
- PROSCIUTTO HAM WITH SEASONAL MELON 198

STARTER & SALAD

- GREEN SALAD 158
Ibérico Ham, Shrimp, Goat Cheese, Avocado, Creamy Peach Dressing
- CAESAR SALAD 148
Bacon, Anchovy, Parmesan, Quail Egg, Croutons, Caesar Dressing
- Add 48
Smoked Salmon or Chicken or Cajun Shrimps
- G** ROASTED BEETS & GOAT CHEESE SALAD 148
Balsamic, Olive Oil, Pine Nuts, Almond
- PAN-SEARED FOIE GRAS 238
Green Apple Confit, Balsamic Glaze
- GALICIAN OCTOPUS 168
Smoked Paprika, Corn Puree
- SAUTÉED CLAMS 228
Parsley, Garlic, Sauvignon Blanc
- THAI CHICKEN WINGS (5 PCS) 158
Lemongrass, Lemon, Basil
- MALAYSIAN SATAY (6 PCS) 158
Chicken or Beef, Peanut Dip

SOUP

- CLASSIC ONION SOUP 98
Slow Cooked Onion, Gruyère Croutons
- MUSHROOM SOUP 98
Wild Mushroom, Cream
- SOUP OF THE DAY 98

SEAFOOD & MEAT

- SEAFOOD PLATTER (FOR TWO TO SHARE) 488
*Live Canadian Lobster (whole)
Canadian Snow Crab Legs (2pcs)
French Sea Snails (4pcs)
South China Sea King Prawns (2pcs)
Sake-marinated Abalones (2pcs)
Pan-seared Hokkaido Scallops (2pcs)
Spanish Mussels (4pcs)
Caviar Bruschetta
Sashimi (Tuna, Salmon, Shrimp)*
- BOUILLABaisse (FOR TWO TO SHARE) 388
French Seafood Stew with King Prawn, Scallops, Cod Fish and Clams
- G** PAN-ROASTED CHILEAN SEA BASS 238
Wild Mushroom and Miso Soy Glaze
- G** SUSTAINABLE POACHED SALMON 238
Red Onion, Baby Spinach, Carrot and Avocado Salsa
- SUSTAINABLE COD AND CHIPS 198
Mushy Peas, Chunky Fries
- GRILLED AUSTRALIAN LAMB CHOPS 320
Garden Vegetables, Lamb Jus
- ROASTED FRENCH SPRING CHICKEN 228
Daily Vegetables, Liver Gravy

SIDE DISHES

- FRIES (GIANT/THIN) WITH TRUFFLE MAYO 48
- MASHED POTATOES WITH BUTTER
- MIXED VEGETABLES WITH HERBS
- CREAMY SPINACH
- GARLIC MUSHROOMS
- SAUTÉED BROCCOLI

JOSPER-CHARCOAL GRILL

Served with French Fries or Green Salad

- PRIME BLACK ANGUS BEEF TENDERLOIN
 - USDA CEDAR RIVER FARM PRIME (NATURAL) STRIPLOIN
 - USDA CEDAR RIVER FARM PRIME (NATURAL) RIB EYE
 - TOMAHAWK (900G SERVING FOR TWO PERSON)
- All Grill Dishes served with Béarnaise, Peppercorn Sauce or Red Wine Sauce*

DESSERTS

- TROPICAL FRUIT PLATTER 138
- WARM APPLE CRUMBLE, VANILLA ICE-CREAM 98
- CHOCOLATE MOELLEUX, VANILLA ICE-CREAM 98
- SOUR CREAM BLUEBERRY CHEESE CAKE 98

BURGERS & SANDWICHES

- Served with French Fries, Sweet Potato Fries or Green Salad*
- IMPOSSIBLE BURGER 2.0 168
*IMPOSSIBLE™ Burger Patty is a plant based meat consists of potato and soy protein, coconut and sunflower oil.
Choose one topping:
Fried Egg
Avocado
American or Smoked Gouda*
 - ADD 20
Any additional toppings
 - IMPOSSIBLE™ Burger Patty 60
 - ICONIC BURGER 198
Grass-fed Beef, Bacon, Tomato, Pickle, Butter Lettuce, Emmental
 - GRILLED PORTOBELLO & FALAFEL BURGER 168
Cucumber, Raita, Tomato, Avocado
 - CLUB SANDWICH 168
Dark Rye Bread, Turkey, Avocado, Bacon, Tomato, Butter Lettuce, Cheddar, Mayonnaise
 - ITALIAN SANDWICH 168
Ciabatta, Prosciutto, Salami, Tomato, Mozzarella, Balsamic Vinaigrette, Butter Lettuce

PASTA, RISOTTO & PIES

- G** SHRIMP CAPELLINI IN LOBSTER SAUCE 198
- G** LINGUINE VONGOLE 228
U.S. Manila Clams, Crispy Garlic, Sauvignon Blanc, Parsley
- SPAGHETTI BOLOGNAISE OR CARBONARA 188
- PESTO FETTUCCINE 168
- GLUTEN FREE SPAGHETTI ARRABIATA OR POMODORO 168
- ASPARAGUS RISOTTO 168
- GRILLED SEAFOOD RISOTTO 268
- SHEPHERD'S PIE 168
Minced Beef, Carrot, Onion, Celery, Mashed Potato, Baked in Casserole
- SEAFOOD MORNAI POT PIES 188
Salmon, Prawn, Mussel, Squid, Golden Pastry Lid

ASIAN SIGNATURES

- LAKSA LEMAK 178
Yellow Noodle, Rice Noodle, Shrimp, Fish Cake, Chicken, Egg, Mild Curry Soup
- THAI RED CHICKEN CURRY 178
Bell Pepper, Eggplant, Rice
- HAINANESE CHICKEN 208
Served with Flavoured Rice

LIVE BLUE MUSSELS FROM SOUTH AUSTRALIA

- Garlic Bread and French Fries (1 KG) \$260
- Choose your preferred style (500G) \$160
- Steamed with White Wine Broth
- Red Thai Curry
- Portuguese Style with Chorizo, Tomato and Coriander
- Sautéed with Black Bean Garlic Sauce
- Poached with Lime and Chilli Sauce and Garlic Saffron Mayonnaise

	8OZ	12OZ	16OZ
PRIME BLACK ANGUS BEEF TENDERLOIN	320	420	520
USDA CEDAR RIVER FARM PRIME (NATURAL) STRIPLOIN	260	360	480
USDA CEDAR RIVER FARM PRIME (NATURAL) RIB EYE	260	360	480
TOMAHAWK (900G SERVING FOR TWO PERSON)			880

SIGNATURE

Please let us know if you have any food allergies or special dietary needs