

FLYING PIG

Bistro

SPECIALS

PORK CHEEK Thai style flavoursome sliced pork cheek with the chef's special Thaï salad	\$246
PRIME US PORK TENDERLOIN WRAPPED WITH SPANISH BACON served with mashed potato and rosemary sauce	\$248
** IBERICO PORK CHOP with roasted mixed vegetables & roasted garlic	\$285
WHOLE ORANGE GLAZED USA BBQ RIBS baby back ribs with homemade orange glazed sauce and red coleslaw salad & fries	HALF 198 ⁵

BURGERS

ADDITIONAL \$14 PER FILLING

ALL SERVED WITH FRIES AND KALE SALAD	
KFC BURGER Korean fried chicken, pickle coleslaw, smoked cheddar cheese	\$168
surf & Turf Burger served with English beef, smoked cheddar cheese, lobster salad, Devil ketchup, mixed greens, caramelized onions and spicy mayo	\$248
PIG'S BURGER Slow cooked pulled pork with JD BBQ sauce, topped with smoked cheedar cheese, coleslaw	\$178
MINI PULLED PORK SLIDERS Pulled BBQ pork (3 pieces), smoked cheddar cheese & coleslaw salad	\$138
BUILD YOUR OWN BURGER CHOOSE: ENGLISH BEEF / IMPOSSIBLE (V) with lettuce, tomatoes and red onions & ADD 2 FILLINGS Eggs, bacon, smashed avocado, jalapeño, sauteed mushrooms, American cheese, smoked cheddar	\$178

KALE CAESAR SALAD Kale, garlic, crispy bacon, parmesan cheese & croutons	\$158
ARUGULA SALAD with creamy parmigiana dressing, shaved egg, and bacon bits	\$158
SOURDOUGH PANZANELLA SALAD with fresh basil, tomato, balsamic and burrata cheese	\$158
SMOKED DUCK FENNEL AND ORANGE SALAD with citrus dressing, pistachio, and shallot	\$168
TRUFFLE POTATO SALAD with crispy onion chive oil creamy truffle dressing	\$168
BROCCOLI SALAD with yogurt dressing, dry cranberry, almonds, cheddar, apple, and sunflower seed	\$148

ROASTED CHICKEN +45\$ /ROAST BEEF +60\$

SMOKED SALMON +45\$ /AVOCADO +35\$/ HARDBOILED EGG +25\$

TO SHARE

OYSTERS ROCKEFELLER CREAMED SPINACH (6 PCS) with parmesan cheese and bacon	\$188
CRAB CAKE SLIDERS (3 PCS) with tartar sauce	\$148
MUSSELS POT WITH FRIES Sweet flavour and soft texture of the seasonal	\$198
mussels cooked in shallots & white wine sauce, tartar sauce, pickles & fries	42 /0
BACON MAC N CHEESE FRITTERS with spicy tomato sauce	\$118
BUFFALO WINGS with blue cheese dressing, celery stick, franks red hot sauce	\$98
STEAK TARTAR FASSONA BEEF TARETARE - ITALIAN BEEF with fries and sourdough chips	\$198

ROAST SPRING CHICKEN Tender and flavourful with rosemary and garlic, served with fries and salad	HALF 158 FULL 218
CHICKEN SCHNITZEL Pan-fried chicken breast in homemade breadcrumbs, chips & tomato salsa	\$188
GRILLED SALMON with fresh pomegranate and spinach	\$218
CRISPY PORK BELLY with mashed potato and roast vegetables	\$218
HADDOCK FISH & CHIPS Mushy peas, hand cut chips & homemade tartar sauce	\$218
LAMB WELLINGTON No.1 favourite by our regulars served with eggplant, creamed leeks, roasted potatoes & rosemary juice	\$298
FLYING BANGERS & MASH Homemade sausages with shallots, red wine & creamy mashed potato	\$168
HALIBUT with mussels and green peas	\$238

PASTAS

MAC N CHEESE cheddar cheese and macaroni pasta CHOOSE: - PLAIN - KIMCHI AND BACON	\$148
MUSHROOM PAPPARDELLE(V) Pappardelle pasta with wild mushrooms in cream sauce & parmesan cheese	\$155
PIGGY CARBONARA Served with linguine pasta, crispy bacon & creamy Parmesan cheese	\$158
MIXED SEAFOOD SCAMPI with squid ink pasta and lemon butter sauce	\$188
ANGRY LOBSTER RED CHILLI PASTA with spicy tomato sauce, parmigiana cheese and parmigiana crisp	\$288
SALMON PAPPARDELLE with diced fresh salmon, dill sauce and smoked salmon	\$188
TYPHOON CRAB TRUFFLE PASTA with truffle pasta, crispy garlic fried chili and crispy basil	\$168

CHOICES OF TWO SAUCES PEPPER SAUCE OR ROSEMARY WITH GARLIC

RIB EYE STEAK WITH FRIES AND SALAD	\$328
HANGER STEAK WITH FRIES AND SALAD	\$288

SIDES

. Sautéed mushroom . Basket of fries . Roasted potatoes . Green peas	. Red coleslaw . Sauerkraut cabbage . Mashed potatoes . Spinach	\$58

CHEESE FROM FRANCE | SERVED WITH CRACKERS AND GRAPES

. Saint Nectaire . Stilton Blue Cheese . ST Maure Goats Cheese	. Comte 12 Months	\$198
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DESSERTS

AFFOGATO

WARM CHOCOLATE PUDDING (10 MINUTES TO PREPARE) This warm pudding has a marvelous deep chocolate delicious flavor LEMON TART with strawberries and whipped cream HOMEMADE CRUNCHY APPLE STRUDEL	
with strawberries and whipped cream HOMEMADE CRUNCHY APPLE STRUDEL	\$98
APPLE STRUDEL	\$98
(15 MINUTES TO PREPARE) Crisp sheets of phyllo dough surrounded by tender slices of apple topped with whipped cream	\$98

OPEN FOR BREAKFAST

WEEKDAYS & WEEKENDS FROM 9AM - 4PM



JUST FOR YOU TO KNOW ALL THE PRICES ARE IN HONG KONG DOLLARS +10% SERVICE CHARGE



CONTACT US

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