



APPETIZERS



頭盤

roasted whole baby pigeon	香燒原隻乳鴿	 168
prawn toast	大蝦多士	 168
braised chicken wings • ox-tongue premium swiss sauce	瑞士汁雞翼拼牛脷	 168
crispy beer battered seafood (halibut • prawns • squid)	啤酒脆炸海鮮 (比目魚 • 大蝦 • 魷魚)	178
baked escargots • herb butter	香草牛油焗田螺	162
trio of cuttlefish mousse (eggplant • beancurd • green pepper)	煎釀墨魚膠三寶 (茄子 • 豆腐 • 青椒)	128





SALAD

沙律

prawn salad • mango	香芒大蝦沙律	 198
roasted argentinian beef sirloin salad lettuce • cucumber • cherry tomato cilantro • red onion	香茅青檸汁 燒阿根廷西冷沙律	 198
smoked salmon and quinoa salad avocado • sweetcorn • hydroponic salad mix dill mustard sauce	煙三文魚藜麥沙律 牛油果 • 粟米 • 水耕沙律菜 刁草芥末汁	188
classic caesar salad with parma ham with slow-cooked chicken breast	凱撒沙律 伴巴馬火腿 伴慢煮香草雞胸	148 178 178

SOUP

湯




hong kong kitchen borscht	招牌羅宋湯	 98
baked lobster bisque • puff pastry	酥皮焗龍蝦湯	 182
hong kong kitchen boiled soup	招牌明火靚湯	80

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PASTA, NOODLES & RICE

意大利粉及各式粉麵飯

hainan chicken rice	海南雞飯	 188
baked iberico pork chop rice tomato sauce • sunny side up egg	太陽蛋焗西班牙 黑毛豬扒飯	 188
stir-fried rice noodles • fresh ribeye beef premium swiss sauce	瑞士汁炒牛河	 168
duo of fried rice • tai o shrimp paste halibut • shrimps • crabmeat	大澳蝦醬魚蝦蟹炒脆米飯	198
pan-fried rice vermicelli elm fungus • bamboo fungus assorted vegetables	竹筍如意上素煎米粉碎	 148
fettuccine • braised oxtail • red wine	紅酒燴牛尾意大利寬條麵	188



SIZZLERS & ROAST

鐵板及燒肉

served with french fries & vegetables
choice of gravy: garlic or black pepper
(excludes*)

配菜包括薯條及雜菜
醬汁可選蒜蓉汁或黑椒汁
(除外*)

hong kong kitchen mixed grill

grilled u.s. "choice" beef tenderloin (80g)
australian lamb chop • chicken thigh (100g)
bacon • pork sausage

招牌雜扒

美國牛柳 (80 克)
澳洲羊扒, 雞扒 (100 克)
煙肉及豬肉腸

 298

argentinian sirloin steak (250g)

阿根廷西冷扒 (250 克)

308

australian angus beef tenderloin (220g)

澳洲安格斯牛柳 (220 克)

378

roasted whole pork knuckle

香燒原隻脆豬脾

 288

pan-fried egg noodles
m6 wagyu beef fillets • satay sauce*

鐵板沙嗲 M6 和牛炒麵*

198







MAIN COURSES

主菜

"hong kong style" beef curry	港式咖喱牛筋牛肋肉	 188
baked chicken • portuguese sauce onion • carrot • potato	焗葡國雞	 182
deep-fried spotted garoupa fillets sweetcorn sauce	粟米東星斑塊	278
deep-fried prawns sesame • lemon sauce	西檸芝麻蝦球	268
bbq smoked u.s baby pork ribs waffle potatoes • coleslaw	燒烤醬煙燻美國豬仔骨 格仔薯及椰菜絲沙律	268

VEGETABLES & BEANCURD

蔬菜及豆腐

simmered indian lettuce salted egg • preserved egg superior broth	金銀蛋上湯浸油麥菜	108
stir-fried chinese lettuce preserved beancurd	椒絲腐乳生菜煲	 108
braised beancurd • eggplants	紅燒茄子豆腐煲	 98
baked broccoli • cheese	芝士焗西蘭花	 88
wok-fried seasonal vegetables (ginger / garlic)	清炒時蔬 (薑汁 / 蒜蓉)	 98

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DESSERTS

甜品

classic soufflé ginger / pineapple / salted caramel (please allow <u>20</u> minutes)	梳乎厘 薑汁 / 菠蘿 / 海鹽焦糖 (需時 <u>20</u> 分鐘)	 128
homemade tofu fa	木桶豆腐花	98
egg puff homemade peanut butter ice-cream	雞蛋仔配自家製奶醬雪糕	98
"hong kong style" black forest cake	港式黑森林蛋糕	78
banana split	香蕉船	118