



APPETIZERS

頭盤

roasted whole baby pigeon	香燒原隻乳鴿	 \$158
prawn toast	大蝦多士	 \$148
deep-fried soft shell crab garlic • chilli	避風塘軟殼蟹	 \$178
pan-fried crab cakes (3 pcs) corn salsa • wasabi mayonnaise	香煎蟹餅 (3 件) 粟米莎莎及芥末沙律醬	\$168
barbecue pork • honey	蜜汁叉燒	\$168
pan-fried green chilli • eggplant • beancurd shrimp mousse • cuttlefish mousse premium soy sauce	頭抽百花墨魚膠 煎釀三寶 (青椒 • 茄子 • 豆腐)	\$138



SALAD

沙律

prawn salad • mango

香芒大蝦沙律

 \$178

roasted u.s. beef ribeye salad
lettuce • cucumber • cherry tomato
cilantro • red onion

香茅青檸汁
燒美國肉眼沙律

 \$178

burrata • mixed cherry tomatoes • basil
olive oil

意大利布拉塔芝士
雜車厘茄欖油羅勒沙律

\$168

garden green salad • avocado
honey mustard dressing
with parma ham
with smoked salmon

牛油果田園沙律
配蜜糖芥末汁
伴巴馬火腿
伴煙三文魚

\$138

\$168

\$178

SOUP

湯

hong kong kitchen borscht

招牌羅宋湯

 \$92

baked lobster bisque • puff pastry

酥皮焗龍蝦湯

 \$148

double-boiled chicken soup
fish maw • sea whelk • chicken feet
honeydew melon

爵士湯

\$118



PASTA, NOODLES & RICE

意大利粉及各式粉麵飯

hainan chicken rice	海南雞飯	 \$165
baked iberico pork chop rice • tomato sauce sunny side up egg	太陽蛋焗西班牙 黑毛豬扒飯	 \$185
fried rice noodles • sliced beef premium swiss sauce	瑞士汁炒牛河	 \$168
pan-fried rice vermicelli • geoduck clams bell pepper • black bean sauce	豉椒爆炒象拔蚌仔 煎米粉碎	\$348
baked fried rice cream sauce with prawns tomato sauce with chicken	生焗鴛鴦飯	\$198
spaghetti carbonara seared hokkaido scallops	輕煎北海道帶子 卡邦尼意粉	\$178



SIZZLERS & ROAST

served with potato fries & vegetables
choice of gravy: garlic or black pepper

hong kong kitchen mixed grill
grilled u.s. "choice" tenderloin (80g)
lamb chop • chicken thigh (100g)
bacon • pork sausage

grilled u.s. "choice" rib eye steak (250g)

grilled u.s. "choice" beef tenderloin (250g)

roasted whole pork knuckle

roasted whole spring yellow chicken (500g)
corn on cob

鐵板及燒肉

配菜包括薯條及雜菜
醬汁可選蒜蓉汁或黑椒汁

招牌雜扒  **\$278**
美國牛柳 (80 克)
羊扒, 雞扒 (100 克)
煙肉及豬肉腸

扒美國肉眼 (250 克) **\$308**

扒美國牛柳 (250 克) **\$338**

香燒原隻脆豬脾 **\$248**

原隻燒春雞 (500 克) **\$198**
伴粟米



MAIN COURSES

主菜

“hong kong style” beef curry	港式咖喱牛筋牛肋肉 	\$180
stewed u.s. oysters • port wine	砵酒焗美國桶蠔	\$308
braised sabah giant garoupa head • belly eggplant • beancurd • preserved bean paste	麵醬茄子豆卜 炆沙巴龍躉頭腩	\$278
deep-fried pork spare ribs • salt • chilli	椒鹽排骨	\$168
HKK steak sandwich australian striploin (200g) gruyere cheese • button mushrooms • red onion rocket • french fries	HKK 牛扒三文治 澳洲西冷薄牛扒 (200 克) 瑞士芝士 • 白菌 • 紅洋蔥 火箭菜 • 幼薯條	\$208

SIDE

配菜

stir-fried french beans • bacon	煙肉炒法邊豆	\$98
stir-fried chinese lettuce preserved beancurd	廖孖記腐乳炒唐生菜	\$98
wok-fried seasonal vegetables (ginger / garlic)	清炒時蔬 (薑汁 / 蒜蓉)	\$88
potato fries	幼薯條	\$68
chicken oil rice	油飯	\$22
steamed rice	白飯	\$19



DESSERTS

甜品

classic soufflé raspberries / grand marnier / mint chocolate (please allow <u>20</u> minutes)	梳乎厘  \$128 紅桑子 / 橙酒 / 薄荷朱古力 (需時 <u>20</u> 分鐘)
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糕 \$98
homemade black & white ice-cream sundae (horlicks • ovaltine)	自家製黑白雪糕新地 \$78 (好立克 • 阿華田)
mango cream napoleon	香芒忌廉酥皮拿破崙 \$108