



## APPETIZERS

## 頭盤

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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	 \$162
baked escargots • herb butter	香草牛油焗田螺	\$162
deep-fried soft shell crabs crushed garlic	風沙軟殼蟹	\$178
braised ox-offal • turnip • five spices	五香蘿蔔牛雜	\$148

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## SALAD

## 沙律

prawn salad • mango

香芒大蝦沙律



\$192

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



\$192

pesto chicken breast salad  
avocado • cherry tomatoes  
red onion • pine nuts • basil • mesclun

香草醬雞胸沙律  
牛油果 • 車厘茄  
紅洋蔥 • 崧子仁 • 羅勒 • 法雜菜

\$168

classic caesar salad  
with parma ham  
with smoked salmon

凱撒沙律  
伴巴馬火腿  
伴煙三文魚

\$148

\$178

\$198

## 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

\$78

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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
fried rice noodles • sliced beef premium swiss sauce	瑞士汁炒牛河	 \$168
baked fried rice cream sauce with prawns tomato sauce with chicken	焗鴛鴦炒飯	\$188
pan-fried rice vermicelli • seabass fillets bell peppers • black bean sauce	豉椒鱸魚球煎米粉碎	\$298
spaghetti bolognese • cheese	芝士焗肉醬意粉	\$168

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## SIZZLERS & ROAST

## 鐵板及燒肉

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

配菜包括薯條及雜菜  
醬汁可選蒜蓉汁或黑椒汁

### 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

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

扒美國肉眼 (250 克)

\$368

australian angus beef tenderloin (220g)

扒澳洲安格斯牛柳 (220 克)

\$368

roasted whole pork knuckle

香燒原隻脆豬脾

 \$288

pan-fried halibut fillet  
white wine cream sauce

香煎比目魚柳  
配白酒忌廉汁

\$248



## MAIN COURSES

## 主菜

"hong kong style" beef curry	港式咖喱牛筋牛肋肉	 \$188
deep-fried spotted garoupa fillets sweetcorn sauce	粟米東星斑塊	\$268
braised prawns • minced pork eggplant • salted fish • broad bean sauce	魚香蝦球茄子煲	\$238
baked chicken • portuguese sauce onion • carrot • potato	焗葡國雞	\$178
house smoked beef brisket pastrami & cheese sausage platter creamed corn • roasted garlic • cornichons french fries • bbq sauce	自製煙燻黑椒牛腩 及芝士香腸拼盤 忌廉粟米 • 烤蒜頭 • 醃青瓜 薯條 • 燒烤醬	\$288

## SIDE

## 配菜

creamed spinach	忌廉菠菜	\$88
stir-fried chinese lettuce preserved beancurd	廖孖記腐乳啫啫唐生菜	\$108
wok-fried seasonal vegetables (ginger / garlic)	清炒時蔬 (薑汁 / 蒜蓉)	\$98
french fries	幼薯條	\$68
chicken oil rice	油飯	\$20
steamed rice	白飯	\$20

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## DESSERTS

## 甜品

classic soufflé ginger / grand marnier / salted caramel (please allow <u>20</u> minutes)	梳乎厘 薑汁 / 橙酒 / 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" walnut napoleon vanilla ice-cream	港式蛋白合桃拿破崙 伴雲呢噶雪糕	\$98
crème brulee • berries	法式焦糖燉蛋伴雜莓	\$108

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