

# Salads, Starters & Soups




## SALADS

### Papaya

Green papaya, shredded carrot,  
cucumber, fresh chili,  
white wine vinegar

**Black Angus tenderloin** 178


 **Black tiger shrimp** 198


### Caesar

Romaine lettuce, crispy bread, avocado,  
parmesan flakes with  
homemade Caesar dressing

**Grilled chicken** 268

**Norwegian smoked salmon** 278

 **Black tiger shrimp** 298

 **Boston lobster tail** 318

### Garden 158

Frisee, lolo-rossa, sucrine,  
cherry tomatoes

### Parisian 198

Frisee, poached egg, bacon,  
new potatoes, artichokes,  
garlic croutons

### Choose Your Homemade Dressing:

French, Italian, Spanish,  
Walnut or Caesar

## STARTERS

### Lobster Summer Roll 248

Boston lobster tail, avocado,  
palm heart, cucumber, carrot,  
vermicelli, rice paper.

Mango chili,

Nuoc cham sauce

### Parma Ham and Melon 228

Fine Parma ham slices,  
melon, fresh kiri cheese,  
focaccia.

Balsamic vinegar

### Vegetables Spring Roll 168

Shitake mushroom,  
white cabbage, carrots,  
fresh basil.

Soya and Worcestershire sauce

### Burrata 238

Heirloom tomato,  
basil, baby arugula

## SOUPS

### Soup of the day 128

### Mushroom Cream Soup 128

Seasonal mushrooms,  
chicken broth, light cream

 Signature

 Pork

 Shellfish

 Vegetarian

 Spicy

 Nuts

 Milk

 Gluten-free

Please advise our hosts if you have any food allergies.

All prices are in Hong Kong dollars and subject to 10% service charge.



# Main Course



## MAIN COURSE



**Wonton Noodle Soup** 188  
Pork and Shrimp



**Beef Brisket Flat Noodles** 258  
Beef brisket, flat noodles, broth

**Salmon Loin with Coconut Green Curry** 318  
Baby spinach, baby zucchini,  
cherry tomatoes, green peas,  
spring onion, plain rice

**Hainan Chicken Rice** 298  
Yellow rice,  
Dark soy sauce, ginger & chili sauce

**Black Angus Beef Filet** 398  
Pan-fried beef filet, mixed salad,  
sautéed garlic green beans & potatoes,  
Béarnaise sauce



**Supreme French Yellow Corn Fed Chicken** 368  
Black truffle chicken jus,  
fresh seasonal mushrooms, baby vegetables

**Fish and Chips** 298  
Atlantic cod filet, seaweed French fries,  
Tartare sauce

## PASTA



**Tagliatelle** 288  
Shaved summer black truffle,  
mixed vegetables strips,  
fresh seasonal mushrooms



**Rigatoni** 238  
Parmesan, bacon,  
slow-cooked eggs,  
arugula, cream

◇ Signature

🐷 Pork

🐚 Shellfish

🌿 Vegetarian

🔥 Spicy

🥜 Nuts

🥛 Milk

🚫 Gluten-free

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# Main Course








## SANDWICHES

Served with French fries

-  **Wagyu Beef Burger** 308  
Wagyu beef patty, Comté cheese,  
tomato, pickles,  
freshly baked sesame bun.  
Béarnaise sauce
-  **Boston Lobster Roll** 318  
Lobster tail, celery, parsley, carrots,  
lemon juice, mayonnaise
-  **Drawing Club** 298  
Grilled chicken, bacon,  
hard-boiled egg, lettuce, tomato,  
mayonnaise, savora

## SIDE DISHES

-  French fries 78
-  Mixed vegetables 88
-  Sautéed spinach 78
-  Green salad 78
-  Steamed rice 68






-  Signature
-  Pork
-  Shellfish
-  Vegetarian
-  Spicy
-  Nuts
-  Milk
-  Gluten-free

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-  **Vanilla Mille Feuille** 148  
 Caramelized arlette, mascarpone vanilla cream,  
 berries compote
-   **Chocolate Textures** 148  
 Oryola cremeux, praline crunch,  
 chocolate berries sauce, white chocolate tonka ice cream
-  **Burnt Basque Cheesecake** 148  
 Sour cherry compote, lemon cream,  
 mascarpone orange Chantilly
- Ice Cream & Sorbet** 108
  -  Ice Cream: Vanilla mascarpone, Tahitian vanilla,  
 chocolate, black sugar
  - Sorbet: Strawberry, mango, peach

-  Signature
-  Pork
-  Shellfish
-  Vegetarian
-  Spicy
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## STARTERS

-  **Vegetables Cream Soup** 98  
Fresh vegetables, chicken broth, cream
-  **Tomato Mozzarella** 128  
Baby mozzarella, cherry tomatoes, olive oil
- Smoked Salmon** 128  
Lemon, toast




## SIDE DISHES

-  French fries 78
-  Mixed vegetables 88
-  Sautéed spinach 78
-  Green salad 78
-  Steamed rice 68


## MAIN COURSE

-  **Wagyu Beef Burger** 188  
Wagyu beef patty, Comté cheese, tomato, pickles, freshly baked sesame bun. French fries
- Homemade Chicken Nuggets** 158  
French yellow corn fed chicken, breadcrumb. French fries
- Fish and Chips** 188  
Atlantic cod filet, French fries.



## SWEETS

-  **Carrot Cake** 88  
Whole wheat carrot sponge, whipped cream cheese, orange jelly, vanilla ice cream
-  **Chocolate Cake** 88  
Chocolate sponge, milk chocolate ganache, fruit compote, whipped cream
- Ice Cream & Sorbet** 88
  -  Ice Cream: Vanilla mascarpone, Tahitian vanilla, chocolate, black sugar
  - Sorbet: Strawberry, mango, peach

## HEALTHY

-  **Salmon Loin** 188  
Pan-fried or steamed, mixed vegetables
- Supreme French Yellow Corn Fed Chicken** 188  
Pan-fried or grilled, mixed vegetables

## PASTA

-   **Tagliatelle Penne or Rigatoni** 178  
Bolognese, carbonara or tomato sauce

-  Signature
-  Pork
-  Shellfish
-  Vegetarian
-  Spicy
-  Nuts
-  Milk
-  Gluten-free

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