



• Burger & lobster •

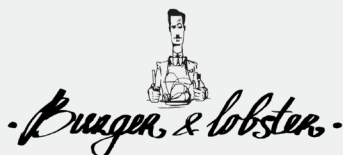


Our Story

It all began in 2011 with four school friends on a rooftop in London. They cooked up the idea to set up a restaurant where the focus was on perfecting the craft of just one or two main ingredients.

Since then, Burger & Lobster have been bringing wild lobsters and prime cut burgers to fun and passionate personalities around the world who share their appetite for creativity. Simplicity is at the core of the Burger & Lobster concept, with respect for great food and quality service.

The focus is on making two products the absolute best they can be without any other distractions.



STARTER

LOBSTER MAC & CHEESE

Lobster and macaroni in a creamy lobster bisque and three-cheese sauce.

\$168

TRUFFLE MUSHROOM CROQUETTES

Crispy fried mushroom balls with parmesan shavings and truffle mayo.

\$98

SHAOLIN CHICK

Garlic and ginger-infused chicken thigh topped with curry leaf and fried chilli.

Choose your Spice level :

Sidekick / Upper Kick / Knockout

\$138

PAN FRIED KING PRAWN

Served with smoked paprika and a garlic butter sauce.

3 pieces \$158 | 6 pieces \$278

KALE QUINOA SALAD

Kale and lobster salad with balsamic dressing, fried quinoa and lemon oil.

\$158

LOBSTER ROSTI

Pan-fried potato topped with a gently spiced guacamole, fresh lobster meat, red chilli and fresh lime.

\$168

All our lobsters are wild-caught Canadian lobsters delivered live into our restaurants daily.
Our beef comes from farmers in Nebraska, USA, who look after their cattle specifically for us.

COMBO

For when you just can't decide between a burger or wild-caught lobster, get the best of both worlds.

B&L COMBO

The Mayfair, whole lobster, either grilled or steamed, B&L fries, house salad and our signature lemon and garlic butter.

\$668

THE SHARING

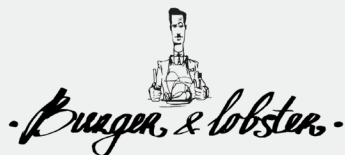
Classic Whole Lobster, either grilled or steamed, one burger of your choice, one roll of your choice, any two sides and our signature lemon and garlic butter.

Recommended for two people.

\$988

* Upgrade to the Beast Burger for \$40

All prices are in HK\$ and subject to 10% service charge.
If you have any concerns regarding food allergies, please inform your server before ordering.



BURGER

Served with a side of your choice
Add Aged Cheddar \$20 | Add Bacon \$20

THE MAYFAIR

6oz Nebraskan beef patty with pickles, onion, tomato, lettuce and B&L's secret burger sauce. All served in our sesame seed brioche burger bun.

Served with fries and salad

\$248

B&L SMASHED: BBQ

Smashed grilled Black Angus beef patty on a fluffy brioche bun with smoked provolone, tangy smoked BBQ mayo and caramelized onion.

\$228

B&L BEAST BURGER

6oz Nebraskan beef patty topped with lobster meat, brie, truffle and taragon mayo, fennel and Chinese cabbage slaw.

\$288

CRISPY CHICKEN BURGER

Crispy fried buttermilk chicken with spiced confit garlic aioli.

\$198

THE BULGOGI BURGER

6oz Nebraskan beef patty marinated in Korean sweet soya, cheddar, kimchi slaw and cucumber pickles topped with Kimchi mayo.

\$238

LOBSTER

Served with a side of your choice

CLASSIC WHOLE LOBSTER

Whole lobster, grilled or steamed and served with a lemon and garlic butter sauce.

Served with fries and salad

\$498

"TYPHOON SHELTER" LOBSTER

Whole lobster Hong Kong-style deep fried with crispy garlic, chili and spring onion.

\$478

LOBSTER ROLL

Served with a side of your choice

LOBSTER ROLL

Chilled lobster meat dressed in lemon mayo and topped with fresh chives. Served in a toasted brioche roll with a lemon and garlic butter sauce.

Served with fries and salad

\$328

CHILI LOBSTER ROLL

Freshly cooked lobster meat tossed with sweet and spicy chilli sauce and finished with beaten egg dressed on a toasted brioche roll.

\$328

SURF AND TURF ROLL

Succulent lobster meat tossed in a Japanese mayo on one side, and mini Nebraskan beef patty and cheese on the other side.

All served in our signature brioche roll.

\$248

SIDE

TRUFFLE FRIES

\$88

GARLIC SPINACH

\$78

SAUTEED MUSHROOM

\$78

FRIES

\$68

HOUSE SALAD

\$68

DESSERT

PISTACHIO TRES LECHES

Light and airy pistacho milk cake, soaked in rich pistachio flavored milk sauce, and topped with lightly sweetened whipped cream.

\$118

DOUBLE CHOCOLATE STICKY BROWNIE

Sticky brownie topped with salted caramel sauce, hazelnut nougatine and finished with salted caramel ice cream.

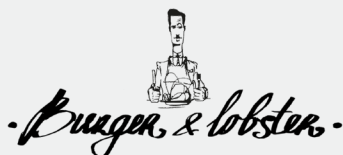
\$128

HONG KONG STYLE FRENCH TOAST

Deep fried toast stuffed with peanut butter and topped with vanilla ice-cream.

\$128

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COCKTAIL

THE PEACH CLUB

Ketel One Vodka, peach liqueur,
raspberry puree, yuzu juice
and egg white

\$198

VICTORIA HARBOUR

Plantation 3 Star Rum, Mancino Rosso,
mixberry tea infused campari and London
Essence grapefruit & rosemary tonic

\$198

MILO-OLD FASHIONED

Milo infused Bourbon Bulleit and
Angostura Bitters

\$198

JU HUA CHA

Chrysanthemum gin Tanqueray,
ginseng gin Tanqueray and tonic

\$198

NON ALCOHOLIC

KOWLOON PUNCH

Lyre's Italian Orange, grenadine,
pineapple juice, yuzu juice and soda

\$168

B&L PINEAPPLE ICED TEA

Black tea, pineapple puree and lemon juice

\$98

FIVE ELEMENTS COCKTAIL

Drawing inspiration from a different spectrum of ingredients that represent
the five forces of nature.

WATER

\$198

METAL

\$198

EARTH

\$198

FIRE

\$198

WOOD

\$198

**ZERO-PROOF FIVE ELEMENTS MOCKTAIL
IS ALSO AVAILABLE AT \$168**

DRAUGHT BEER

	Half	Full
ASAHI (JAPAN)	\$118	\$158
YAU (HONG KONG)	\$118	\$158

BOTTLE BEER

THE RITZ-CARLTON, HONG KONG SIGNATURE BEER	\$128
YARDLEY BROTHERS LAMMA ISLAND IPA	\$128
KRONENBOURG 1664 BRUT SPARKLING LAGER	\$128

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	glass	bottle
CHAMPAGNE		
NV Veuve Clicquot, Yellow Label Brut	\$248	\$1,628
2012 Dom Pérignon Vintage Brut	\$598	\$3,888

SPARKLING WINE		
NV Torresella Prosecco Extra Dry	\$138	\$658



WHITE WINE		
2021 Bodega Garzón Reserva Albariño, Uruguay	\$168	\$878
2021 Vaglio, Torrontes , Valle De Vco , Mendoza, Argentina	\$198	\$948
2020 Hugel, Gentil , Alsace, France	\$208	\$928
2018 La Chablisienne, Chablis La Pierrelée, Burgundy, France	\$258	\$1,108
2020 Joseph Mellot, Sancerre La Gravelière, Loire, France	\$258	\$1,108

RED WINE		
2019 Poggiotondo, Chianti Organic , Italy	\$168	\$878
2020 Marques de Casa Concha, Carmenere , Peumo, Chile	\$178	\$988
2019 Pinot Noir, Cloudy Bay, Marlborough, New Zealand	\$258	\$1,108
2021 Massale Pinot Noir , Mornington Peninsula, Australia	\$288	\$1,358
2018 Bodegas Roda, Sela, Rioja , Spain	\$308	\$1,388

NON ALCOHOLIC SPARKLING		
NV Lyres Classico Grande	\$138	\$658

SPARKLING TEA COLD-BREWED		
Saicho Jasmin (China)	\$118	\$598
Saicho Hojicha (Japan)	\$118	\$598
Saicho Darjeeling (India)	\$118	\$598

FOR RESERVATIONS OR ENQUIRIES 如欲預約或查詢更多詳情

 (852) 2263 2270  restaurantreservation.hk@ritzcarlton.com.

Level 118, The Ritz-Carlton, Hong Kong 香港麗思卡爾頓酒店118樓



The Ritz-Carlton, Hong Kong



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