

## BAR SNACKS

ASIAN & WESTERN INSPIRED SNACKS

## GUAC-A-MAME [V]

Avocado and edamame mash, Chiu Chow chilli oil, wonton chips

HK\$

88

## HOUSE-MADE SOUP OF THE DAY

98

## SEASONED FRIES [V]

Mala aioli

98

## CALAMANSI ROASTED BROCCOLINI [V]

Locally-sourced broccolini, calamansi aioli, parmesan cheese, crispy garlic chips

118

## EAST-MEETS-WEST WINGS

Crispy fried wings, crispy garlic chips, sesame, Korean Gochujang buffalo dip

118

## SWEET AND SOUR PRAWNS

Batter fried prawns, sweet and sour Gochujang sauce, spring onion

128

## CAESAR A LA TOSCANA

Romaine lettuce, Caesar dressing, parmesan crisps, foccaccia croutons, black pepper

148

## WONTON TACOS

Sustainable yellowfin tuna poke, guac-a-mame, sesame-soy marinade

148

## UMAMI BOMB SALAD

Kumato tomatoes, cucumbers, avocado, radish, mixed greens, soya vinaigrette, seaweed  
Add HK\$ 188 for sliced Wagyu flat Iron steak [4 OZ]

168

## SUSTAINABLE YELLOWTAIL KINGFISH

Yuzu, jalapeno, watermelon radish, avocado crema, pickled Ikura, shichimi pepper

168

## DAN DAN BURRATA [V]

Italian burrata cheese, plant-based mince, peanut, chilli sauce

188

## SMOKING TAKO

Grilled whole octopus leg, potato foam, paprika, chilli oil, apple wood smoke

188

## ICHIBAN TARTARE

French Polmard beef, soy sauce, spring onion, cage-free egg, togarashi spice, bonito flakes, crispy toast

208

Monday – Friday 2:30 p.m. – 11:30 p.m.

Saturday, Sunday &amp; Public Holidays 12:00 p.m. – 11:30 p.m.

[V] Vegetarian items

All prices are subject to 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

<b><u>EAST-MEETS-WEST BAO BUNS</u></b>	HK\$
<b>CAULIFLOWER BAO [V]</b>	118
Roasted cauliflower, romesco, arugula	
<b>FRIED CHICKEN BAO</b>	128
Crispy fried chicken, Korean Gochujang, pickled radish, local microgreens	
<b>DYNASTY CHAR SIU BAO</b>	138
Dynasty sliced char siu, watercress, Cantonese char siu sauce	
<b>TRIO OF BOOTY</b>	138
A combo of Dynasty char siu bao, fried chicken bao, cauliflower bao	
<b><u>SANDWICHES &amp; BURGERS</u></b>	
<b>ALL SERVED WITH SEASONED FRIES</b>	
<b>FUTURE BURGER [V]</b>	198
Plant-based burger patty, grilled onions, Tomato, lettuce, vegenaïse	
<b>K.F.C. KOREAN FRIED CHICKEN BURGER</b>	228
Crispy Korean fried chicken, Korean Gochujang, aioli, watercress, pickled radish, spring onions	
<b>CHEF'S SMASH BURGER</b>	248
Two crispy smashed all beef patties, bacon, cheddar, aioli, ketchup, grilled onions, pickles	
<b>BOSTON LOBSTER GRILLED GRUYÈRE CHEESE WITH LOBSTER BISQUE</b>	258
Half butter-poached lobster, sourdough, seasoned fries	

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## À LA CARTE

MAINS

SAKE STEAMED CLAMS	HK\$ 188
Chorizo, shallots, garlic served with grilled sourdough	
BLACK GARLIC PORTOBELLO MUSHROOM RIGATONI [V]	188
Artisanal rigatoni, black garlic cream, crispy garlic chips	
JAPANESE UDON CARBONARA	208
Parmesan, cream, pancetta, cage-free egg yolk, ikura, spring onions	
SEARED SEA SCALLOPS	248
Confit leek, potato espuma, walnuts vinaigrette	
GRILLED SUSTAINABLE ATLANTIC SALMON	298
Broccolini, whipped potatoes, ikura beurre blanc	
SPANISH DUROC BONE-IN PORK CHOP	348
Morunos marinade, cumin gravy, grilled zucchini, eggplant	
BOSTON LOBSTER TAGLIATELLE	428
Fresh tagliatelle, lobster cream, confit tomato, basil	
AUSTRALIAN WAGYU FLAT IRON STEAK [7 OZ]	468
Seasoned fries, watercress salad, mala aioli	

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FOR SHARING

HK\$

Please allow minimum 30 minutes food preparation time

## ROASTED CAULIFLOWER STEAK [V]

208

Caramelized roasted cauliflower, romesco, parmesan, pine nuts, arugula

## HALF-ROASTED TANDOORI CHICKEN

298

Indian spices, sautéed Garam masala chickpeas, greens, cashews, raisins, chutney

## PAN-FRIED WHOLE SEABASS

428

Locally sourced seabass, fresh herbs, fennel, pickled beetroot, citrus salad

## MALA BEEF SHORT RIB

468

Slow-cooked Australian beef short rib, Sichuan pepper gravy, sautéed kale

## SUSTAINABLE CANADIAN SNOW CRAB LEG

488

Classic cocktail sauce, lemon

## USDA BONE-IN COWBOY STEAK [35 OZ]

1,288

Angus ribeye, roasted shallots, salt, mustard

EAST-MEETS-WEST DESSERT

## MIRAGE STYLE TIRAMISU

108

Espresso, Renaissance Chocolate

## CLASSIC CRÈME BRÛLÉE

108

Mixed berries

## OOLONG TEA CHOCOLATE CAKE

108

## MANDARIN PAVLOVA

108

Tangerine peel agar

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