

STARTERS, SALADS & SOUPS

Grilled Asparagus <i>Mentaiko Hollandaise / Sakura Ebi Shrimp</i> 烤蘆筍炸櫻花蝦配荷蘭醬	198	King Crab Salad <i>Romaine / Spring Onion / Toasted Peanuts / Peanut Dressing</i> 帝王蟹沙律	238
Hamachi Carpaccio <i>Passion Fruit Dressing / Basil Oil / Ikura</i> 油甘魚刺身薄片	198	Large Razor Clams (2 Way) <i>Green Apple / Wasabi / Seaweed / Caviar</i> 蜆子二食 伴青蘋果芥末海藻魚子醬	238
Broiled Alaskan King Crab Leg <i>Mustard Sauce / Tobiko / Furikake</i> 烤阿拉斯加長腳蟹腳	258	Vitello Tonnato <i>Veal Loin / Tuna Dressing / Capers Popcorn</i> 薄切意大利牛仔柳	188
Clam Chowder <i>Seasonal Vegetables / Sourdough</i> 周打蜆湯	238	Burrata Cheese <i>Grilled Asparagus / Datterino Tomato</i> 布拉塔芝士伴烤蘆筍	198
Lobster Salad <i>Datterino / Red Onion / Parsley / Basil / Celery Sorbet</i> 龍蝦沙律	238	Pan Seared Galician Octopus <i>Crushed Potatoes / 'Ndujia / Capers Dust / Aioli</i> 香煎西班牙八爪魚	280
Caesar Salad <i>Chicken / Caesar Dressing / Croutons</i> 雞肉凱撒沙律	208		

PASTAS & RISOTTOS

Wagyu Beef Ravioli <i>Veal Jus Reduction / 36m Parmigiano Foam</i> 和牛意大利餛飩	338	Lobster Linguine <i>Lobster / San Marzano</i> 龍蝦意粉	298
		Seafood Risotto <i>Clams / Mussels / Prawns and Other Fresh Delicacies</i> 海鮮意大利燴飯	398

SIGNATURES

Crab and Caviar <i>Brown Crab / Sea Urchin / Baeri Caviar</i> 麵包蟹肉海膽	The Grand Seafood Tower (For 2) <i>Lobster / Crab / Sea Urchin / Oysters and All Our Fresh Delicacies</i> <i>Served with Signature Condiments & Sauces</i> 海鮮拼盤(兩位用)	Black Angus Beef Tartare <i>Cured Egg Yolk / Truffle Crisps</i> 黑安格斯牛他他
298	988	258

THE CELLAR



FINS

Imported and Sustainable Wild-Caught Fish

Fisherman's Selection (Grilled or Salt-Baked) <i>Check with Our Team for the Daily Selection</i> 漁夫精選 (燒烤或鹽焗)	MP
Seabass (Grilled or Salt-Baked) <i>From the Coast of Brittany</i> 鱸魚 (燒烤或鹽焗) – 來自布列塔尼海岸	MP
Whole Boston Lobster 1.5lb/approx. 700g 原隻波士頓龍蝦	660
Brown Crab Claw - Butter & Lemon 麵包蟹鉗配牛油檸檬汁	388
Mussels & Beans "Apulian Tribute" <i>Black Mussels / Fresh Tomato / Kidney Beans / Basil</i> 意式蕃茄腰豆煮青口	398



BONES

Carefully Selected Among Organic Beef Producers

Butcher Selection <i>Check with Our Team for the Daily Selection</i> 肉類精選	MP
Tomahawk by "Ranger Valley" AU <i>Black Angus - 350 Days Grain Fed 70oz/2kg</i> 澳洲Ranger Valley黑安格斯斧頭扒	1980
Porterhouse by "Mayura" AU <i>Full Blood Wagyu</i> <i>- 450 Days Grain Fed 35oz/1kg</i> 澳洲Mayura純種和牛紅屋牛扒	1880
Striploin Prime by "Brandt" US <i>Full Blood Black Angus</i> <i>- 400 days Grain Fed (minimum 200g)</i> 美國Brandt純種黑安格斯西冷牛扒 (最少200克)	198 x 100g
Rib Eye by "Nagospharma" JP <i>Full Blood Wagyu</i> <i>- 550 days Grain Fed 7oz/200g (minimum 200g)</i> 日本赤城純種和牛肉眼 (最少200克)	288 x 100g

ASIDE FROM BEEF

Grilled Lamb Rack <i>Charred Eggplant / Confit Datterino</i> 烤羊架	488	Whole Boneless Chicken <i>Herbs / Smoked Paprika / Lemon / Potatoes</i> 原隻去骨春雞	388
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SIDES

[78/each]

Creamed or Sautéed Spinach 忌廉/炒菠菜
Skinny Fries 炸薯條

Tomato & Avocado 蕃茄牛油果沙律
Mac 'n' Cheese 芝士通粉
Mushrooms 蘑菇