

* EACH LOCATION HAS DIFFERENT BREAKFAST HOURS, PLEASE REFER TO THE HOURS IN THE BOOKING PAGE

Only available at Wan Chai, Causeway Bay, Mid-Levels, Sai Ying Pun & Clear Water Bay

SET

GET..SET..BREAKFAST!

INCLUDES COFFEE OR TEA

MONDAY - FRIDAY, UNTIL 11AM



1 FAB OMELETTE \$67
A 3-egg free-range plain omelette

2 BUTCHER'S OMELETTE \$78
Chorizo and Cumberland sausage

3 FARMER'S OMELETTE \$78
House-made beans, avocado and cherry tomatoes

4 MUSHROOM OMELETTE \$78
Portobello mushroom, caramelised onion and Comté cheese



5 HALF OR FULL ENGLISH BREAKFAST
Half portion of the Full English, free-range egg, streaky bacon, Cumberland sausage, portobello mushroom & house-made beans with sourdough toast and tater tots



6 SMASHED AVO ON TOAST
Five-minute egg, baby radish, celery cress and toasted seeds on sourdough

\$88 / \$176

\$68



9 TOAST WITH BUTTER & JAM
Served on sourdough, but choose white or brown bread if preferred

\$48



10 2 EGGS ON TOAST YOUR WAY
Served on sourdough, but choose white or brown bread if preferred

\$48



11 HAM & CHEESE TOASTIE
Cooked sliced ham, Gruyère cheese and Dijon mustard

\$48



7 SAUSAGE & EGG BAP \$58



8 BACON & EGG BAP \$48



✓ YOGHURT & GRANOLA
Natural yoghurt served with baked muesli, banana and fresh berries.

\$58



✓ SUPER BOWL
Natural yoghurt topped with fresh seasonal berries, mango, pomegranate, chia jelly, toasted flax seeds & pumpkin seeds.

\$58



+\$12



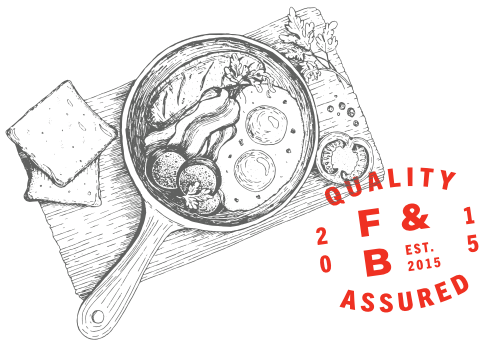
ORANGE JUICE

+\$5



A PIECE OF FRESH FRUIT

A LA CARTE BREAKFAST OPTIONS



✓ PANCAKES \$158
Stack of fresh, spongy pancakes topped with chantilly cream, seasonal fresh berries and candied walnuts, generously drizzled with maple syrup.

EGGS BENEDICT \$155
Two Hollandaise covered poached free-range eggs, streaky bacon & spinach on English muffins.
+20 change bacon to smoked salmon
+98 change bacon to lobster

BUTCHER'S BURRITO \$118
Spicy beans, chorizo, streaky bacon, free-range egg scramble, Gruyère, tater tots & olive pico de gallo.

✓ FARMER'S BURRITO \$108
Avocado, free-range egg scramble, tater tots & olive pico de gallo.

STEAK & EGGS \$258
Power up with this hearty breakfast. A grain-fed rib-eye cooked to medium-rare with wilted spinach & sunny-side up free-range eggs.

EXTRAS

TATER TOTS \$45
CUMBERLAND SAUSAGE \$25
PORTOBELLO MUSHROOM \$30

FREE-RANGE EGG \$25
STREAKY BACON \$45
SLICE OF COMTÉ CHEESE \$20

SMOKED SALMON \$50
HALF AVOCADO \$35
SOURDOUGH TOAST & SPREADS \$45

WE ONLY USE FREE-RANGE EGGS

*all prices are subject to a 10% service charge

* Please advise your server of any allergies but please note that we are unable to guarantee the absence of allergens.

✓ Vegetarian

- BREAKFAST -

DINE IN OR TAKE-AWAY

ALL DAY BREAKFAST

✓ FRESH FRUIT SALAD \$78
A selection of seasonal fruits and berries.

✓ GRANOLA BOWL \$108
A bowl of natural yoghurt served with baked muesli, banana and fresh berries.

✓ SUPER BOWL \$108
A bowl of natural yoghurt topped with fresh seasonal berries, mango, pomegranate, chia jelly, toasted flax seeds & pumpkin seeds.

FAB BREAKFAST BAP \$58
Choose Cumberland sausage OR streaky bacon - with free-range egg.

BUTCHER'S BURRITO \$118
Spicy beans, chorizo, streaky bacon, free-range egg scramble, Gruyère, tater tots & olive pico de gallo.

✓ FARMER'S BURRITO \$108
Avocado, free-range egg scramble, tater tots & olive pico de gallo.

✓ EGGS ON TOAST \$85
Two free-range eggs cooked to your liking.

FULL ENGLISH \$195
The breakfast classic. Two sunny-side up free-range eggs, streaky bacon, Cumberland sausage, portobello mushroom & house-made beans.
Served with sourdough toast and crispy tater tots.

STEAK & EGGS \$258
Power up with this hearty breakfast. A grain-fed rib-eye cooked to medium-rare with wilted spinach & sunny-side up free-range eggs.

✓ PANCAKES \$158
Stack of fresh, spongy pancakes topped with chantilly cream, seasonal fresh berries and candied walnuts, generously drizzled with maple syrup.

✓ SMASHED AVO \$118
Five-minute egg, baby radish, celery cress and toasted seeds, served on sourdough toast.

FRITTATA \$148
Two free-range eggs, parmesan cheese, parsley, fennel, spicy Italian sausage, caramelised onion and mozzarella. Served with grilled baguette.

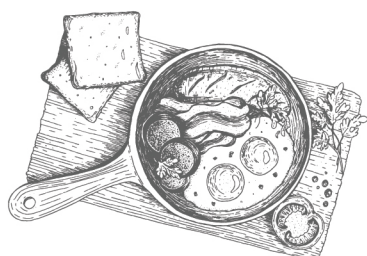
**vegetarian option available*

EGGS BENEDICT \$155
Two Hollandaise covered poached free-range eggs, streaky bacon & spinach on English muffins.
+20 change bacon to smoked salmon
+98 change bacon to lobster

CROQUE MONSIEUR \$158
Open-faced ham & Gruyère cheese gratin with our 'Three Butchers' mustard spread.
+\$25 add on one free-range sunny-side up egg for the **CROQUE MADAME** option

SPICY CRAB CRUMPET \$188
Three free-range eggs, scrambled with chilli, loads of crab, touch of 'nduja butter & spring onion on a sourdough crumpet from the wizards at 'Crumpets by Merna'.

BUTCHERS BREAKFAST



Team up with a mate to tackle our big boy offering. Everything from the Full English with three free-range eggs scramble, extra grass-fed bone marrow and bottomless sourdough toast.
(for two)
\$398

EXTRAS

TATER TOTS \$45
CUMBERLAND SAUSAGE \$25
PORTOBELLO MUSHROOM \$30
FREE-RANGE EGG \$25
STREAKY BACON \$45
SLICE OF COMTÉ CHEESE \$20
SMOKED SALMON \$50
HALF AVOCADO \$35
SOURDOUGH TOAST & SPREADS \$45



WE ONLY USE FREE-RANGE EGGS

*all prices are subject to a 10% service charge

* Please advise your server of any allergies but please note that we are unable to guarantee the absence of allergens.

✓ Vegetarian

ALL DAY BREAKFAST

✔ SMASHED AVOCADO 128

Five-minute egg, baby radish, celery cress & toasted seeds.

FULL ENGLISH 195

The breakfast classic. Two sunny-side up free range eggs, streaky bacon, Cumberland sausage, portobello mushroom & house-made beans. Served with sourdough toast and crispy tater tots.

EGGS BENEDICT 155

Two Hollandaise covered poached free-range eggs, streaky bacon & spinach on English muffins.

+20 CHANGE BACON TO SMOKED SALMON
+98 CHANGE BACON TO LOBSTER

CROQUE MONSIEUR 158

Open-faced ham & Gruyère cheese gratin with our ‘Three Butchers’ mustard spread.

+25 ADD ON ONE FREE-RANGE SUNNY-SIDE-UP EGG FOR THE CROQUE MADAME OPTION

SPICY CRAB CRUMPET 188

Three free-range eggs, scrambled with chilli, loads of crab, touch of ‘nduja butter & spring onion on a sourdough crumpet from the wizards at ‘Crumpets by Merna’.

BUTCHER’S BURRITO 118

Spicy beans, chorizo, streaky bacon, free-range egg scramble, Gruyère, tater tots & olive pico de gallo.

STEAK & EGGS 268

Power up with a hearty breakfast. A grain-fed rib-eye cooked to a medium-rare with wilted spinach & sunny-side up free-range eggs.

STARTERS & SALADS

STEAK TARTARE 178

Hand-cut beef tartare, smoked paprika, bergamot, parmesan curd and free-range egg yolk.

GAMBAS 148

Prawns, paprika, garlic, chilli, coriander and grilled sourdough.

LOBSTER BISQUE 128

Creamed lobster bisque-style soup with lobster meat, topped with seasoned cream.

FRENCH ONION SOUP 118

Caramelised onion in beef broth, toasted sourdough topped with Gruyère cheese.

CHICKEN CAESAR SALAD S138 / L188

Poached chicken breast, cos lettuce, streaky bacon & a five-minute egg tossed in an anchovy dressing.
+20 CHANGE CHICKEN TO SMOKED SALMON

HOT-SMOKED HADDOCK AND BABY POTATO SALAD 158

Boiled free-range hen’s egg, lamb’s lettuce.

✔ GRILLED CORN RIBS 78

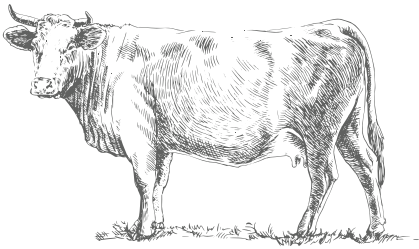
Miso emulsion, ricotta salata.

ROASTED GRASS-FED BONE MARROW 178

Served with slices of garlic-rubbed toast, bacon jam & pickled red onion.

CHICKEN LIVER PARFAIT 158

Toasted brioche, candied walnut and teriyaki onion.



LUNCH MAINS

SURF & TURF 378

Grain-fed Australian picanha steak, grilled tiger prawn, potato au gratin and chimichurri sauce.

STEAMED MUSSELS 278 500g / 468 1kg

White wine, chilli & garlic. Served with grilled sourdough.

FISH & CHIPS 225

‘Coopers Pale Ale’ battered sustainable haddock served with chips & house-made tartar sauce.

MINUTE STEAK 195

Wagyu rump cooked medium-well with roasted portobello & a mushroom brandy sauce.

CHICKEN PARMIGIANA 195

breaded & fried free-range chicken breast topped with tomato sago, Mozzarella & Parmesan.

STEAK & CHIPS 328

A 250g grass-fed rib-eye with chips. Served with green peppercorn cream sauce and our own ‘Three Butcher’ mustard.

+58 UPGRADE CHIPS TO CHIPS & GRAVY

LINGUINE VONGOLE 228

Steamed clams with white wine, chilli, garlic & parsley.

RIGATONI BOLOGNESE 178

Australian beef mince & vine-ripened tomato sauce, Parmigiano Reggiano.

FAB MIXED GRILL 498

Grain-fed picanha, bratwurst sausage, spring chicken (half), pork chop, bone marrow, Iberico pork ribs. Served with your choice of sauce, coleslaw, chips & toasted sourdough.

GRILLED SALMON FILLET 238

Atlantic Salmon with tomato salsa and chimichurri. Served with mashed potatoes.

BBQ BABY BACK RIBS 298

Slow-cooked BBQ marinated Iberico pork ribs served with slaw and chips.

SANDWICHES

SMASHED SLIDERS (2PCS) 118

Grass-fed beef patty, onion, cheddar cheese, pickles and American mustard.

+59 FOR EXTRA SLIDER

CRISPY CHICKEN BURGER 198

Free-range chicken breast, with smoked paprika, chilli aioli, tomato and Comté (24 months). Served with chips and slaw.

+20 CHANGE CHIPS TO PORTOBELLO MUSHROOM FRIES

GRASS-FED BEEF BURGER 198

Grass-fed patty, topped with streaky bacon, tomato, cos lettuce & Comté cheese. Comes with chips & a pickle.

+20 CHANGE CHIPS TO PORTOBELLO MUSHROOM FRIES

CLUB SANDWICH 188

Chicken breast, streaky bacon, lettuce, tomato, over-easy fried egg & Scamorza cheese, served with chips & truffle mayo.

STEAK SANDWICH 195

Grilled Wagyu rump steak, wilted spinach, caramelised onion & truffle mayo, on toasted Turkish bread.

Served with chips.

✔ TOMATO & BURRATA BRUSCHETTA 148

House-made walnut pesto spread on toasted sourdough, confit tomato and burrata cheese.

BUTCHER’S COUNTER

THE SIGNATURE FEATHER & BONE EXPERIENCE

YOUR CHOICE

PRICED BY WEIGHT

Head up to the counter and discuss your options with one of our expertly trained butchers.

PIZZAS

We use Corso Italia’s Artisanal Pizza Bases, made with premium flour - longer leavening times enhancing fragrance and texture.

✔ MARGHERITA 138

Italian mozzarella, basil and tomato sauce.

SPICY ‘NDUJA PEPPERONI 168

Spicy ‘Nduja, pepperoni, Mozzarella cheese and chilli oil.

BBQ CHICKEN 168

Free-range chicken breast, BBQ sauce, red onion, bacon, Parmesan and Mozzarella cheese.

PROSCIUTTO & BURRATA 188

Prosciutto ham, Burrata cheese, Mozzarella cheese and cherry tomatoes.

✔ CHEESY GARLIC FLATBREAD 108

SIDES

✔ LEAF SALAD 68

Sherry dressing.

✔ FAB CRUSHED PEAS 68

Mashed garden peas with fresh mint and extra virgin oil.

✔ CREAMED SPINACH 78

Garlic cream.

✔ CHARGRILLED BROCCOLINI 78

Grilled with garlic and almonds.

✔ HONEY-ROASTED JAPANESE PUMPKIN WEDGES 78

Chilli, pomegranate molasses & mint yoghurt.

✔ PORTOBELLO MUSHROOM FRIES 78

Cheese breaded served with black truffle sauce.

✔ MASHED POTATOES 78

✔ POTATO AU GRATIN 78

Oven-baked with creamy Gruyère cheese.

✔ MAC & CHEESE 78

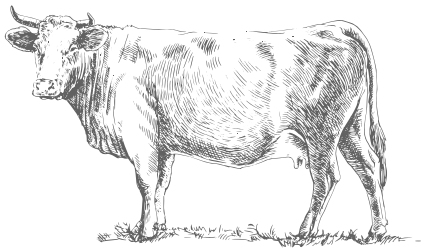
✔ CHIPS 78

Served with truffle mayo & sea salt.

CHIPS & GRAVY 128

Chips, smoked paprika, melted Comté cheese and onion gravy.





全日早餐

牛油果蓉多士 128

配五分鐘半熟水煮蛋、櫻桃蘿蔔、香芹及烤果仁。

英式早晨全餐 195

最經典的早餐。兩隻自由散養太陽蛋、煙肉、Cumberland 香腸、大啡菇、自家製焗豆、酸種多士及炸薯球。

班尼迪克蛋 155

鬆軟的英式鬆餅、兩隻淋上綿滑荷蘭醬的自由散養水波蛋，配上煙肉及菠菜。

+20 煙肉轉煙三文魚

+98 煙肉轉龍蝦

法式火腿芝士三文治 158

香脆的三文治，裡面夾了火腿、Gruyère芝士、「Three Butchers」芥末醬。

+25 加配自由散養雞太陽蛋

辣蟹肉烤餅 188

「Crumpets by Merna」的酸種英式烤餅配上三隻自由散養炒蛋、大量蟹肉、'nduja 辣肉醬牛油、青葱及辣椒油。

BUTCHER'S 墨西哥捲餅 118

辣焗豆、辣肉腸、煙肉、自由散養炒蛋、Gruyère 芝士、炸薯球、橄欖及蕃茄莎莎醬。

牛扒煎蛋 268

來享用我們豐富的牛扒煎蛋，以煮至四成熟的穀飼肉眼扒，配上輕煎菠菜及兩隻自由散養太陽蛋，開展充滿活力的一天吧！

前菜及沙律

生牛肉他他 178

手切牛肉他他、煙熏制紅椒粉、佛手柑、Parmesan芝士凍和自由散養蛋黃。

蒜蓉蝦配烤麵包 148

蝦、辣椒、大蒜、辣椒、茺茜配烤酸麵包。

法式龍蝦湯 128

用龍蝦肉熬製的法式濃湯，淋上調味奶油。

法式洋葱湯 118

焦糖洋葱加入牛肉清湯熬煮，配鋪滿Gruyère芝士的酸種多士。

雞肉凱撒沙律 小138 / 大188

水煮雞胸肉、羅馬生菜、煙肉條和五分鐘半熟蛋、拌以鯷魚沙律醬。

+20 雞肉可轉配煙三文魚

熱熏鱈魚薯仔沙律 158

水煮自由散養母雞蛋、羊角菜。

燒粟米 78

味噌牛油醬汁、Ricotta芝士。

烤草飼牛骨髓 178

配以蒜蓉包、煙肉醬及醃洋葱。

法式雞肝凍 158

配以烤法式蛋麵包、糖漬核桃和照燒洋葱。

招牌午餐

海陸組合 378

穀飼澳洲牛扒、烤虎蝦、焗薯仔配阿根廷香草醬。

白酒煮青口 278 500克 / 468 1公斤

白酒、辣椒、大蒜。配烤酸種麵包。

炸魚薯條 225

「Coopers Pale Ale」手工啤酒粉漿炸黑線鱈魚柳，配薯條及自家製他他醬。

薄切牛扒 195

七成熟煎和牛牛臀牛扒，配烤大啡菇及黛安蘑菇醬。

巴馬臣芝士吉列雞胸 195

酥炸雞胸，配番茄肉醬，Mozzarella及Parmesan芝士，伴綠葉沙律。

經典牛扒配薯條 328

250克草飼肉眼扒及薯條，配綠胡椒奶油醬及「Three Butchers」自家製芥辣。

+58 升級至法式芝士燒汁薯條

白酒蜆肉扁意粉 228

清蒸蜆肉配上白酒、辣椒、蒜頭及蕃茜。

肉醬粗管長通粉 178

澳洲免治牛肉、蕃茄醬汁、巴馬臣芝士。

FAB燒烤拼盤 498

穀飼牛臀肉、香腸、燒春雞(半隻)、豬扒、牛骨髓和紅燒豬肋肉。搭配您選擇的醬汁、涼拌菜、薯條和烤酸麵包。

烤三文魚柳 238

大西洋三文魚配蕃茄莎莎醬、阿根廷青醬、薯蓉。

BBQ 嫩豬肋排 298

慢煮BBQ醃製的伊比利亞豬肋排，搭配涼拌菜和薯條。

三文治

迷你草飼牛肉漢堡（兩件） 118

草飼牛肉扒、洋葱、車打芝士、酸瓜和美式芥末醬。

+59 加配多一件漢堡

脆雞漢堡 198

走地雞胸肉，配煙燻辣椒粉、香辣蛋黃醬、蕃茄和Comté芝士(24個月)。配薯條和沙律。

+20 薯條可轉配炸大啡菇條

草飼牛肉漢堡 198

招牌草飼牛肉漢堡、配煙肉、Comté芝士、羅馬生菜及番茄。伴薯條及酸瓜。

+20 薯條可轉配炸大啡菇條

公司三文治 188

雞胸肉、煙肉、生菜、蕃茄、煎蛋及Scamorza煙燻芝士。配薯條及松露蛋黃醬。

牛扒三文治 195

和牛臀後腿牛扒、輕煎菠菜、焦糖洋葱及松露蛋黃醬，夾在香烤土耳其麵包中。配薯條。

蕃茄芝士烤包 148

自家製合桃青醬塗上酸種麵包、油封蕃茄、布拉塔芝士。

BUTCHER'S COUNTER

THE SIGNATURE FEATHER & BONE EXPERIENCE

YOUR CHOICE

PRICED BY WEIGHT

請親臨我們的肉類櫃檯與我們的肉類專家一同選擇並討論烹調方法。

薄餅

我們使用Corso Italia手工薄餅餅底，採用優質麵粉製成 - 更長的發酵時間可提升香味和質感

蕃茄羅勒芝士薄餅 138

意大利水牛芝士、羅勒、蕃茄醬。

辣肉腸薄餅 168

薩拉米辣醬、辣肉腸、水牛芝士、辣椒油。

烤雞薄餅 168

走地雞胸、燒烤醬、紅洋葱、煙肉、巴馬臣芝士、水牛芝士。

風乾火腿布拉塔芝士薄餅 188

風乾火腿、布拉塔芝士、水牛芝士、櫻桃蕃茄。

芝士蒜蓉薄餅 108

配菜

綠葉沙律 68

雪梨油醋醬

豌豆蓉 68

田園豌豆蓉配新鮮薄荷醬和初榨橄欖油

忌廉菠菜 78

蒜蓉忌廉

炭烤西蘭花苗 78

配烤大蒜、杏仁

蜜糖烤日本南瓜角 78

辣椒、石榴糖漿、薄荷乳酪

炸大啡菇條 78

芝士麵包屑炸配松露蛋黃醬

薯蓉 78

千層芝士焗薯 78

香濃Gruyère芝士焗薯

芝士通心粉 78

薯條 78

松露蛋黃醬及海鹽

法式芝士燒汁薯條 128

薯條、煙燻甜椒粉、融化的Comté芝士、洋葱燒汁。

FEATHER & BONE

DINING

ALL DAY BREAKFAST

✔ SMASHED AVOCADO 128

Five-minute egg, baby radish, celery cress & toasted seeds.

FULL ENGLISH 195

The breakfast classic. Two sunny-side up free range eggs, streaky bacon, Cumberland sausage, portobello mushroom & house-made beans. Served with sourdough toast and crispy tater tots.

EGGS BENEDICT 155

Two Hollandaise covered poached free-range eggs, streaky bacon & spinach on English muffins.

+20 CHANGE BACON TO SMOKED SALMON
+98 CHANGE BACON TO LOBSTER

CROQUE MONSIEUR 158

Open-faced ham & Gruyère cheese gratin with our ‘Three Butchers’ mustard spread.

+25 ADD ON ONE FREE-RANGE SUNNY-SIDE-UP EGG FOR THE CROQUE MADAME OPTION

SPICY CRAB CRUMPET 188

Three free-range eggs, scrambled with chilli, loads of crab, touch of nduja butter & spring onion on a sourdough crumpet from the wizards at ‘Crumpets by Merna’.

BUTCHER’S BURRITO 118

Spicy beans, chorizo, streaky bacon, free-range egg scramble, Gruyère, tater tots & olive pico de gallo.

STEAK & EGGS 268

Power up with a hearty breakfast. A grain-fed rib-eye cooked to a medium-rare with wilted spinach & sunny-side up free-range eggs.

STARTERS & SALADS

STEAK TARTARE 178

Hand-cut beef tartare, smoked paprika, bergamot, parmesan curd and free-range egg yolk.

GAMBAS 148

Prawns, paprika, garlic, chilli, coriander and grilled sourdough.

LOBSTER BISQUE 128

Creamed lobster bisque-style soup with lobster meat, topped with seasoned cream.

FRENCH ONION SOUP 118

Caramelised onion in beef broth, toasted sourdough topped with Gruyère cheese.

CHICKEN CAESAR SALAD S138 / L188

Poached chicken breast, cos lettuce, streaky bacon & a five-minute egg tossed in an anchovy dressing.

+20 CHANGE CHICKEN TO SMOKED SALMON

HOT-SMOKED HADDOCK AND BABY POTATO SALAD 158

Boiled free-range hen’s egg, lamb’s lettuce.

✔ GRILLED CORN RIBS 78

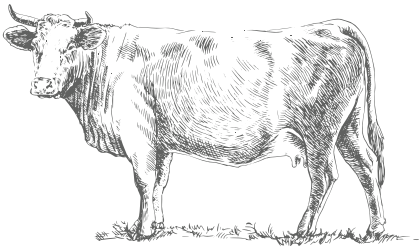
Miso emulsion, ricotta salata.

ROASTED GRASS-FED BONE MARROW 178

Served with slices of garlic-rubbed toast, bacon jam & pickled red onion.

CHICKEN LIVER PARFAIT 158

Toasted brioche, candied walnut and teriyaki onion.



LUNCH MAINS

SURF & TURF 378

Grain-fed Australian picanha steak, grilled tiger prawn, potato au gratin and chimichurri sauce.

STEAMED MUSSELS 278 500g / 468 1kg

White wine, chilli & garlic. Served with grilled sourdough.

FISH & CHIPS 225

‘Coopers Pale Ale’ battered sustainable haddock served with chips & house-made tartar sauce.

MINUTE STEAK 195

Wagyu rump cooked medium-well with roasted portobello & a mushroom brandy sauce.

CHICKEN PARMIGIANA 195

breaded & fried free-range chicken breast topped with tomato sago, Mozzarella & Parmesan.

STEAK & CHIPS 328

A 250g grass-fed rib-eye with chips. Served with green peppercorn cream sauce and our own ‘Three Butcher’ mustard.

+58 UPGRADE CHIPS TO CHIPS & GRAVY

LINGUINE VONGOLE 228

Steamed clams with white wine, chilli, garlic & parsley.

RIGATONI BOLOGNESE 178

Australian beef mince & vine-ripened tomato sauce, Parmigiano Reggiano.

FAB MIXED GRILL 498

Grain-fed picanha, bratwurst sausage, spring chicken (half), pork chop, bone marrow, Iberico pork ribs. Served with your choice of sauce, coleslaw, chips & toasted sourdough.

GRILLED SALMON FILLET 238

Atlantic Salmon with tomato salsa and chimichurri. Served with mashed potatoes.

BBQ BABY BACK RIBS 298

Slow-cooked BBQ marinated Iberico pork ribs served with slaw and chips.

SANDWICHES

SMASHED SLIDERS (2PCS) 118

Grass-fed beef patty, onion, cheddar cheese, pickles and American mustard.

+59 FOR EXTRA SLIDER

CRISPY CHICKEN BURGER 198

Free-range chicken breast, with smoked paprika, chilli aioli, tomato and Comté (24 months). Served with chips and slaw.

+20 CHANGE CHIPS TO PORTOBELLO MUSHROOM FRIES

GRASS-FED BEEF BURGER 198

Grass-fed patty, topped with streaky bacon, tomato, cos lettuce & Comté cheese. Comes with chips & a pickle.

+20 CHANGE CHIPS TO PORTOBELLO MUSHROOM FRIES

CLUB SANDWICH 188

Chicken breast, streaky bacon, lettuce, tomato, over-easy fried egg & Scamorza cheese, served with chips & truffle mayo.

STEAK SANDWICH 195

Grilled Wagyu rump steak, wilted spinach, caramelised onion & truffle mayo, on toasted Turkish bread. Served with chips.

✔ TOMATO & BURRATA BRUSCHETTA 148

House-made walnut pesto spread on toasted sourdough, confit tomato and burrata cheese.

BUTCHER’S COUNTER

THE SIGNATURE FEATHER & BONE EXPERIENCE

YOUR CHOICE

PRICED BY WEIGHT

Head up to the counter and discuss your options with one of our expertly trained butchers.

SIDES

✔ LEAF SALAD 68

Sherry dressing.

✔ FAB CRUSHED PEAS 68

Mashed garden peas with fresh mint and extra virgin oil.

✔ CREAMED SPINACH 78

Garlic cream.

✔ CHARGRILLED BROCCOLINI 78

Grilled with garlic and almonds.

✔ HONEY-ROASTED JAPANESE PUMPKIN WEDGES 78

Chilli, pomegranate molasses & mint yoghurt.

✔ PORTOBELLO MUSHROOM FRIES 78

Cheese breaded served with black truffle sauce.

✔ MASHED POTATOES 78

✔ POTATO AU GRATIN 78

Oven-baked with creamy Gruyère cheese.

✔ MAC & CHEESE 78

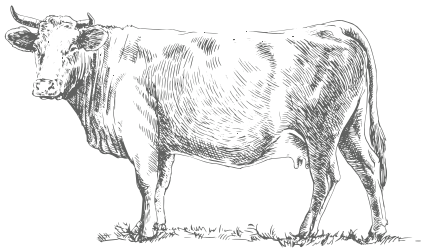
✔ CHIPS 78

Served with truffle mayo & sea salt.

CHIPS & GRAVY 128

Chips, smoked paprika, melted Comté cheese and onion gravy.





全日早餐

牛油果蓉多士 128

配五分鐘半熟水煮蛋、櫻桃蘿蔔、香芹及烤果仁。

英式早晨全餐 195

最經典的早餐。兩隻自由散養太陽蛋、煙肉、Cumberland 香腸、大啡菇、自家製焗豆、酸種多士及炸薯球。

班尼迪克蛋 155

鬆軟的英式鬆餅、兩隻淋上綿滑荷蘭醬的自由散養水波蛋，配上煙肉及菠菜。

+20 煙肉轉煙三文魚

+98 煙肉轉龍蝦

法式火腿芝士三文治 158

香脆的三文治，裡面來了火腿、Gruyère芝士、「Three Butchers」芥末醬。

+25 加配自由散養雞太陽蛋

辣蟹肉烤餅 188

「Crumpets by Merna」的酸種英式烤餅配上三隻自由散養炒蛋、大量蟹肉、'nduja 辣肉醬牛油、青葱及辣椒油。

BUTCHER'S 墨西哥捲餅 118

辣焗豆、辣肉腸、煙肉、自由散養炒蛋、Gruyère 芝士、炸薯球、橄欖及蕃茄莎莎醬。

牛扒煎蛋 268

來享用我們豐富的牛扒煎蛋，以煮至四成熟的穀飼肉眼扒，配上輕煎菠菜及兩隻自由散養太陽蛋，開展充滿活力的一天吧！

前菜及沙律

生牛肉他他 178

手切牛肉他他、煙熏制紅椒粉、佛手柑、Parmesan芝士凍和自由散養蛋黃。

蒜蓉蝦配烤麵包 148

蝦、辣椒、大蒜、辣椒、茺茜配烤酸麵包。

法式龍蝦湯 128

用龍蝦肉熬製的法式濃湯，淋上調味奶油。

法式洋葱湯 118

焦糖洋葱加入牛肉清湯熬煮，配鋪滿Gruyère芝士的酸種多士。

雞肉凱撒沙律 小138 / 大188

水煮雞胸肉、羅馬生菜、煙肉條和五分鐘半熟蛋、拌以鯷魚沙律醬。

+20 雞肉可轉配煙三文魚

熱熏鱈魚薯仔沙律 158

水煮自由散養母雞蛋、羊角菜。

燒粟米 78

味噌牛油醬汁、Ricotta芝士。

烤草飼牛骨髓 178

配以蒜蓉包、煙肉醬及醃洋葱。

法式雞肝凍 158

配以烤法式蛋麵包、糖漬核桃和照燒洋葱。

招牌午餐

海陸組合 378

穀飼澳洲牛扒、烤虎蝦、焗薯仔配阿根廷香草醬。

白酒煮青口 278 500克 / 468 1公斤

白酒、辣椒、大蒜。配烤酸種麵包。

炸魚薯條 225

「Coopers Pale Ale」手工啤酒粉漿炸黑線鱈魚柳，配薯條及自家製他他醬。

薄切牛扒 195

七成熟煎和牛牛臀牛扒，配烤大啡菇及黛安蘑菇醬。

巴馬臣芝士吉列雞胸 195

酥炸雞胸，配番茄肉醬，Mozzarella及Parmesan芝士，伴綠葉沙律。

經典牛扒配薯條 328

250克草飼肉眼扒及薯條，配綠胡椒奶油醬及「Three Butchers」自家製芥辣。

+58 升級至法式芝士燒汁薯條

白酒蜆肉扁意粉 228

清蒸蜆肉配上白酒、辣椒、蒜頭及蕃茜。

肉醬粗管長通粉 178

澳洲免治牛肉、蕃茄醬汁、巴馬臣芝士。

FAB燒烤拼盤 498

穀飼牛臀肉、香腸、燒春雞(半隻)、豬扒、牛骨髓和紅燒豬肋肉。搭配您選擇的醬汁、涼拌菜、薯條和烤酸麵包。

烤三文魚柳 238

大西洋三文魚配蕃茄莎莎醬、阿根廷青醬、薯蓉。

BBQ 嫩豬肋排 298

慢煮BBQ醃製的伊比利亞豬肋排，搭配涼拌菜和薯條。

三文治

迷你草飼牛肉漢堡（兩件） 118

草飼牛肉扒、洋葱、車打芝士、酸瓜和美式芥末醬。

+59 加配多一件漢堡

脆雞漢堡 198

走地雞胸肉，配煙燻辣椒粉、香辣蛋黃醬、蕃茄和Comté芝士(24個月)。配薯條和沙律。

+20 薯條可轉配炸大啡菇條

草飼牛肉漢堡 198

招牌草飼牛肉漢堡、配煙肉、Comté芝士、羅馬生菜及番茄。伴薯條及酸瓜。

+20 薯條可轉配炸大啡菇條

公司三文治 188

雞胸肉、煙肉、生菜、蕃茄、煎蛋及Scamorza煙燻芝士。配薯條及松露蛋黃醬。

牛扒三文治 195

和牛臀後腿牛扒、輕煎菠菜、焦糖洋葱及松露蛋黃醬，夾在香烤土耳其麵包中。配薯條。

蕃茄芝士烤包 148

自家製合桃青醬塗上酸種麵包、油封蕃茄、布拉塔芝士。

BUTCHER'S COUNTER

THE SIGNATURE FEATHER & BONE EXPERIENCE

YOUR CHOICE

PRICED BY WEIGHT

請親臨我們的肉類櫃檯與我們的肉類專家一同選擇並討論烹調方法。

配菜

綠葉沙律 68

雪梨油醋醬

豌豆蓉 68

田園豌豆蓉配新鮮薄荷醬和初榨橄欖油

忌廉菠菜 78

蒜蓉忌廉

炭烤西蘭花苗 78

配烤大蒜、杏仁

蜜糖烤日本南瓜角 78

辣椒、石榴糖漿、薄荷乳酪

炸大啡菇條 78

芝士麵包屑炸配松露蛋黃醬

薯蓉 78

千層芝士焗薯 78

香濃Gruyère芝士焗薯

芝士通心粉 78

薯條 78

松露蛋黃醬及海鹽

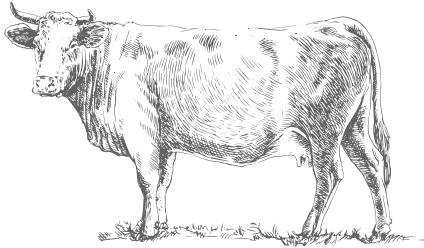
法式芝士燒汁薯條 128

薯條、煙燻甜椒粉、融化的Comté芝士、洋葱燒汁。



FEATHER & BONE

BAR & GRILL



FROM THE GRILL

Our meat is flown in chilled, from leading farms in Australia and New Zealand.

CHOOSE ONE SAUCE :

FAB Butter, Onion Gravy, Roquefort Butter, Bearnaise, Green Peppercorn Cream, Diane, Chimichurri

GRAIN-FED RIB-EYE.....278 / 300g
Known for its distinct marbling content, this steak is rich and “buttery”.

GRAIN-FED SIRLOIN..... 248 / 280g
Bold flavours, but less fatty - making it a healthier option.

GRAIN-FED PICANHA.....238 / 250g
A triangular cut of beef from the top sirloin section of a cow, features a strong beefy flavour.

GRASS-FED TENDERLOIN..... 258 / 200g
A leaner choice. Rich, but mild - a little bit “buttery”.

FREE-RANGE PORK CHOP.....158 / 250g
Incredibly flavourful & moist. Free-range.

ROASTED SPRING CHICKEN.....158 / 500g

FAB MIXED GRILL 498

Grain-fed picanha, bratwurst sausage, spring chicken (half), pork chop, bone marrow, Iberico pork ribs. Served with your choice of sauce, coleslaw, chips & toasted sourdough.

PIZZAS

We use Corso Italia's Artisanal Pizza Bases, made with premium flour - longer leavening times enhancing fragrance and texture.

✓ MARGHERITA 138

Italian mozzarella, basil and tomato sauce.

SPICY 'NDUJA PEPPERONI 168

Spicy 'Nduja, pepperoni, Mozzarella cheese and chilli oil.

BBQ CHICKEN 168

Free-range chicken breast, BBQ sauce, red onion, bacon, Parmesan and Mozzarella cheese.

PROSCIUTTO & BURRATA 188

Prosciutto ham, Burrata cheese, Mozzarella cheese and cherry tomatoes.

✓ FARMER'S MARKET 148

Mushrooms, asparagus, onion, rocket, Parmesan and black truffle oil.

✓ CHEESY GARLIC FLATBREAD 108

SIDES

✓ LEAF SALAD 68

✓ FAB CRUSHED PEAS 68

✓ CREAMED SPINACH 78

✓ CHARGRILLED BROCCOLINI 78

✓ HONEY-ROASTED JAPANESE PUMPKIN WEDGES 78

✓ PORTOBELLO MUSHROOM FRIES 78

✓ MASHED POTATOES 78

✓ POTATO AU GRATIN 78

✓ MAC & CHEESE 78

✓ CHIPS 78

+50 CHANGE CHIPS TO CHIPS & GRAVY



ALL DAY BREAKFAST

until 5pm daily

FULL ENGLISH 195

The breakfast classic. Two sunny-side up free-range egg, streaky bacon, Cumberland sausage, portobello mushroom & house-made beans. Served with sourdough toast and crispy tater tots.

STEAK & EGGS 268

Power up with a hearty breakfast. A grain-fed rib-eye cooked to a medium-rare with wilted spinach & sunny-side up free-range eggs.

BUTCHER'S BURRITO 118

Spicy beans, chorizo, streaky bacon, free-range egg scramble, Gruyère cheese, tater tots & olive pico de gallo.

EGGS BENEDICT 155

Two Hollandaise covered poached free-range eggs, streaky bacon & spinach on English muffins.

+20 CHANGE BACON TO SMOKED SALMON
+98 CHANGE BACON TO LOBSTER

✓ SMASHED AVO 128

Five-minute egg, baby radish, celery cress and toasted seeds served on toast.

NIBBLES & APPETISERS

CRISPY CHICKEN TENDERS 118

Breaded & fried free-range chicken pieces with roasted garlic aioli.

FRIED CALAMARI 128

Smoked paprika, chilli aioli and fresh lemon.

CRISPY CHICKEN WINGS

6pcs 98 / 12pcs 188

Served with Korean sweet chilli sauce.

NACHOS BOWL 98

Crispy tortilla chips topped with tomato salsa, jalapeño peppers, guacamole, melted Mozzarella and Cheddar cheese.

+55 GRILLED CHICKEN OR SPICY BEEF

LOBSTER BISQUE 128

Creamed lobster bisque-style soup with lobster meat, topped with seasoned cream.

FRENCH ONION SOUP 118

Caramelised onion in beef broth, toasted sourdough topped with Gruyère cheese.

✓ SOUP OF THE DAY 98

Our soups are prepared using only the freshest seasonal vegetables. Please ask your server for today's offer.

✓ GRILLED CORN RIBS 78

Miso emulsion, ricotta salata.

CHICKEN LIVER PARFAIT 158

Toasted brioche, candied walnut and teriyaki onion.

GRAZING BOARD 298

A gourmet selection of cheeses, charcuterie and other nibbles put together on one indulgent wooden board for sharing.

SAUSAGE PLATTER 168

Caraway sauerkraut and toasted sourdough, served with Three Butcher's mustard.

SALADS

CHICKEN CAESAR SALAD S138 / L188

Poached chicken breast, cos lettuce, streaky bacon & a five-minute egg tossed in an anchovy dressing.

+20 CHANGE CHICKEN TO SMOKED SALMON

✓ GARDEN SALAD 98

Mixed greens, cucumber, pickled onion, cherry tomato, croutons and pumpkin seeds, with a sherry dressing.

SPICY THAI BEEF SALAD 168

Thai basil, mint, coriander & peanuts.

HOT-SMOKED HADDOCK AND BABY POTATO SALAD 158

Boiled free-range hen's egg, lamb's lettuce.

MAINS

STEAMED MUSSELS 278 500g | 468 1kg

White wine, chilli & garlic. Served with grilled sourdough.

BBQ BABY BACK RIBS 298

Slow-cooked BBQ marinated Iberico pork ribs served with slaw and chips.

GRILLED SALMON 288

Served with mussels and clams cooked in white wine and cream sauce, mashed potatoes and asparagus.

CHICKEN PARMIGIANA 195

Breaded & fried free-range chicken breast topped with tomato sugo, mozzarella & parmesan.

Served with leaf salad.

FISH & CHIPS 225

'Coopers Pale Ale' battered sustainable haddock served with chips & house-made tartar sauce.

CHICKEN QUESADILLA

98 / HALF | 178 / FULL

Free-range chicken breast, tomato salsa, guacamole and melted Mozzarella

SANDWICHES & BURGERS

CLUB SANDWICH 188

Chicken breast, streaky bacon, lettuce, tomato, over-easy fried egg & Scamorza cheese, served with chips & truffle mayo.

STEAK SANDWICH 195

Grilled Wagyu rump steak, wilted spinach, caramelised onion, truffle mayo, on toasted Turkish bread. Served with chips.

GRASS-FED BEEF BURGER 198

Grass-fed patty, topped with streaky bacon, tomato, cos lettuce & Comté cheese. Comes with chips & a pickle.

+20 CHANGE CHIPS TO PORTOBELLO MUSHROOM FRIES

CRISPY CHICKEN BURGER 198

Free-range chicken breast, with smoked paprika, chilli aioli, tomato and Comté (24 months). Served with chips and slaw.

+20 CHANGE CHIPS TO PORTOBELLO MUSHROOM FRIES

✓ TOMATO & BURRATA BRUSCHETTA 148

House-made walnut pesto spread on toasted sourdough, confit tomato and burrata cheese.

PASTAS & RICE

LINGUINE VONGOLE 198

Steamed clams with white wine, chilli, garlic & parsley.

SPAGHETTI BOLOGNESE 178

Australian beef mince & vine-ripened tomato sauce, Parmigiano Reggiano.

PAPPARDELLE CARBONARA 158

Bacon, parmesan cheese, egg yolk.

✓ PUMPKIN RISOTTO 188

cashews, sage and blue cheese

PASTA ARRABIATA 168

Penne pasta, house-made tomato sauce, fresh Thai red chillis, chilli oil and Pecorino cheese.

全日早餐

每日下午5點前供應

英式早晨全餐 195

最經典的早餐。兩隻自由散養太陽蛋、煙肉、Cumberland香腸、大啡菇、自家製焗豆、酸種多士及炸薯球。

牛扒煎蛋 268

來享用我們豐富的牛扒煎蛋，以煮至四成熟的穀飼肉眼扒，配上輕煎菠菜及兩隻自由散養太陽蛋，開展充滿活力的一天吧！

BUTCHER'S 墨西哥捲餅 118

辣焗豆、辣肉腸、煙肉、自由散養炒蛋、Gruyère 芝士、炸薯球、橄欖及蕃茄莎莎醬。

班尼迪克蛋 155

鬆軟的英式鬆餅、兩隻淋上綿滑荷蘭醬的自由散養水波蛋，配上煙肉及菠菜。

+20 煙肉轉煙三文魚
+98 煙肉轉龍蝦

牛油果蓉多士 128

配五分鐘半熟水煮蛋、櫻桃蘿蔔、香芹及烤果仁。

小食及前菜

脆皮雞柳 118

酥炸雞雞塊，搭配烤蒜蛋黃醬。

炸魷魚 128

煙燻辣椒粉、香辣蛋黃醬和新鮮檸檬。

脆香雞翼

6隻 98 / 12隻 188

搭配韓式甜辣醬。

墨西哥脆片碗 98

脆片配蕃茄莎莎醬、墨西哥辣椒、牛油果醬以及融化的水牛芝士和車打芝士。

+55 加烤雞或香辣牛肉

法式龍蝦湯 128

用龍蝦肉熬製的法式濃湯，淋上調味奶油。

法式洋葱湯 118

焦糖洋葱加入牛肉清湯熬煮，配鋪滿Gruyère芝士的酸種多士。

是日選湯 98

我們的湯品僅使用最新鮮的季節性蔬菜製作。請向服務員查詢今天的特選。

燒粟米 78

味噌牛油醬汁，Ricotta芝士。

法式雞肝凍 158

配以烤法式蛋麵包、糖漬核桃和照燒洋葱。

芝士火腿拼盤 298

*二人份

精選各式芝士、熟食冷肉、小食，端放在木製餐盤上分享食用。

香腸拼盤 168

酸菜搭配烤酸麵包，並搭配「Three Butchers」芥末醬。

沙律

雞肉凱撒沙律 小138 / 大188

水煮雞胸肉、羅馬生菜、煙肉條和五分鐘半熟蛋、拌以鯷魚沙律醬。

+20 雞肉可轉配煙三文魚

田園沙律 98

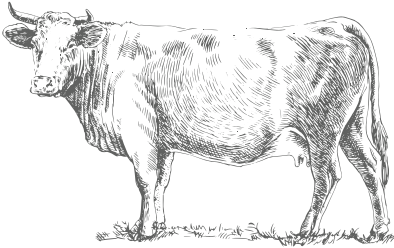
混合綠葉、青瓜、醃洋葱、番茄仔、烤麵包糠和南瓜子，搭配雪梨油醋醬。

泰式辣牛肉沙律 168

泰國羅勒葉、薄荷、芫茜和花生。

熱熏鱈魚薯仔沙律 158

水煮自由散養母雞蛋、羊角菜。



主菜

白酒煮青口 278 500克 | 468 1公斤

白酒、辣椒、大蒜。配烤酸種麵包。

BBQ 嫩豬肋排 298

慢煮BBQ醃製的伊比利亞豬肋排，搭配涼拌菜和薯條。

烤三文魚柳 288

白酒及忌廉汁煮青口和蜆，搭配薯蓉和蘆筍。

巴馬臣芝士吉列雞胸 195

酥炸雞胸，配蕃茄肉醬、水牛芝士及巴馬臣芝士，伴綠葉沙律。

炸魚薯條 225

「Coopers Pale Ale」手工啤酒粉漿炸黑線鱈魚柳，配薯條及自家製他他醬。

雞肉墨西哥餅

98 / 半份 | 178 / 一份

自由散養的雞胸肉，配有番茄莎莎醬、牛油果醬和融化的水牛芝士。

三文治及漢堡

公司三文治 188

雞胸肉、煙肉、生菜、蕃茄、煎蛋及Scamorza煙燻芝士。配薯條及松露蛋黃醬。

牛扒三文治 195

和牛臀後腿牛扒、輕煎菠菜、焦糖洋葱及松露蛋黃醬，夾在香烤土耳其麵包中。配薯條。

草飼牛肉漢堡 198

招牌草飼牛肉漢堡、配自家製厚切煙燻煙肉、Comté芝士、羅馬生菜及蕃茄。配薯條及酸瓜。

+20 薯條可轉配炸大啡菇條

脆雞漢堡 198

走地雞胸肉，配煙燻辣椒粉、香辣蛋黃醬、蕃茄和Comté芝士(24個月)。配薯條和沙律。

+20 薯條可轉配炸大啡菇條

蕃茄芝士烤包 148

自家製合桃青醬塗上酸種麵包多士、油封蕃茄、布拉塔芝士。

意粉及飯

白酒蜆肉扁意粉 198

清蒸蜆肉配上白酒、辣椒、蒜頭及蕃茜。

肉醬粗管意粉 178

澳洲免治牛肉、蕃茄醬汁、巴馬臣芝士。

卡邦尼煙肉芝士闊蛋麵 158

煙肉、巴馬臣芝士、蛋黃。

南瓜意大利飯 188

配腰果、鼠尾草和藍芝士。

香辣番茄長通粉 168

長通粉搭配自製番茄醬、新鮮的泰國紅辣椒、辣椒油和佩科里諾芝士。

烤肉

採用新鮮肉類，來自澳洲和紐西蘭農場。

可選一款醬汁：

FAB 牛油、洋葱燒汁、Roquefort 羊奶油、賓利士汁、綠胡椒醬汁、黛安娜醬汁、阿根廷青醬

穀飼肉眼扒..... 278 / 300克

以其獨特的大理石花紋而聞名，口感豐富並帶有“牛油香味”

穀飼西冷扒..... 248 / 280克

肉味顯著，但脂肪較少 - 是較健康的選擇

穀飼牛臀肉..... 238 / 250克

來自牛的上腰部部位三角牛肉切件，具有濃郁的牛味。

草飼牛柳..... 258 / 200克

更健康的選擇。肉味濃郁但溫和 - 有點“牛油香味”

自由散養帶骨豬扒..... 158 / 250克

極其美味和多汁，自由散養(廚師建議煮五成熟)

燒春雞..... 158 / 500克

FAB 燒烤拼盤 498

穀飼牛臀肉、香腸、燒春雞(半隻)、豬扒、牛骨髓和紅燒豬肋肉。搭配您選擇的醬汁、涼拌菜、薯條和烤酸種麵包。

薄餅

我們使用Corso Italia手工薄餅餅底，採用優質麵粉製成 - 更長的發酵時間可提升香味和質感

蕃茄羅勒芝士薄餅 138

意大利水牛芝士、羅勒、蕃茄醬。

辣肉腸薄餅 168

薩拉米辣醬、辣肉腸、水牛芝士、辣椒油。

烤雞薄餅 168

走地雞胸、燒烤醬、紅洋葱、煙肉、巴馬臣芝士、水牛芝士。

風乾火腿布拉塔芝士薄餅 188

風乾火腿、布拉塔芝士、水牛芝士、櫻桃蕃茄。

田園薄餅 148

蘑菇、蘆筍、洋葱、芝麻菜、巴馬臣芝士、黑松露油。

芝士蒜蓉薄餅 108

配菜

綠葉沙律 68

豌豆蓉 68

忌廉菠菜 78

炭烤西蘭花苗 78

蜜糖烤日本南瓜角 78

炸大啡菇條 78

薯蓉 78

千層芝士焗薯 78

芝士通心粉 78

薯條 78

+50 薯條可轉成法式芝士燒汁薯條

