

EST. 2015
FEATHER & BONE
DINING

ALL DAY BREAKFAST

✔ SMASHED AVOCADO 118

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'.

THE BUTCHER'S BREAKFAST 398 (SERVES TWO)

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.

STEAK & EGGS 258

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

A classic do-it-yourself presentation of raw grass-fed tenderloin, hand-cut & served with all the accompaniments.

48-MONTHS CURED JAMÓN IBERICO 168

Manchego cheese curd with fresh stone fruit.

CLASSIC PRAWN COCKTAIL 168

Travel back to the 1960's - a Martini glass filled with coldwater shrimp, Marie Rose dressing, iceberg lettuce & salmon pearls.

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 \$138 / L188

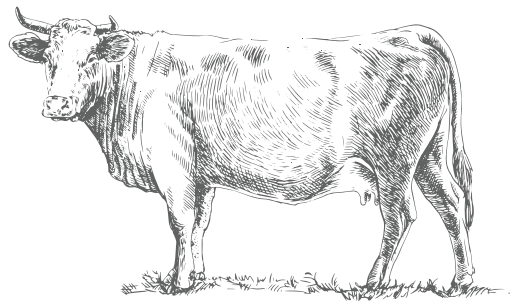
Poached chicken breast, cos lettuce, streaky bacon & a five-minute egg.

✔ WARM GOAT'S CHEESE SALAD 138

Roasted fig, mixed green leaves tossed with candied walnuts, pumpkin seeds and grated chestnut.

✔ TOMATO & BURRATA BRUSCHETTA 138

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



LUNCH MAINS

STEAMED MUSSELS 258 500g / 448 1kg

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

FISH & CHIPS 195

'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 sugo, Mozzarella & Parmesan. Served with leaf salad.

STEAK & CHIPS 318

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

+58 UPGRADE CHIPS TO POUTINE

VONGOLE MAFALDINE 228

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

RIGATONI BOLOGNESE 178

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

BEEF PIE 188

Australian chuck-eye roll, carrots, potatoes and onion gravy. Served with chips OR fresh leaf salad.

GRILLED SALMON FILLET 228

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

SANDWICHES

CRISPY CHICKEN BURGER 178

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 195

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 178

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.

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.

✔ CREAMED SPINACH 78

Garlic cream.

✔ MAC & CHEESE 78

✔ CHIPS 78

Served with truffle mayo & sea salt.

POUTINE 128

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

✔ PORTOBELLO MUSHROOM FRIES 78

Cheese breaded served with black truffle sauce.

✔ CHARGRILLED BROCCOLINI 68

Grilled with garlic and almonds.

✔ HONEY-ROASTED JAPANESE PUMPKIN WEDGES 78

Chilli, pomegranate molasses & mint yoghurt.

✔ MASHED POTATOES 68

✔ FAB CRUSHED PEAS 68

Mashed garden peas with fresh mint and extra virgin oil.

✔ POTATO AU GRATIN 78

Oven-baked with creamy Gruyère cheese.



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DINING

全日早餐

牛油果蓉多士 118

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、青蔥及辣椒油。

THE BUTCHER'S BREAKFAST 398 (二人份)

邀請一位好友，一起享用這份動量早餐吧！不僅有英式早晨全餐的所有美食，還有三隻自由散養炒蛋、加大的草飼牛骨髓以及無限供應的酸種多士。

牛扒煎蛋 258

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

需自己動手完成的經典菜式，將手切好的生草飼牛柳及其他配料拌好。

風乾48個月手切黑毛豬火腿 168

Manchego 芝士慕絲，伴核果。

經典雞尾酒蝦沙律 168

回到 1960 年代——一杯裝有冷水蝦、瑪麗玫瑰醬、捲心生菜和三文魚籽的馬天尼酒杯。

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

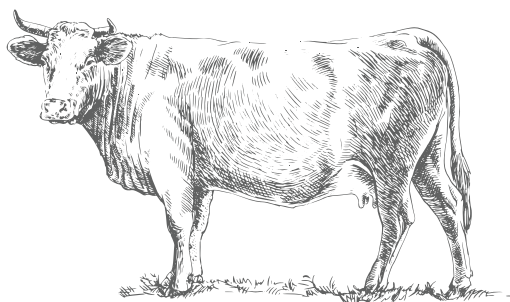
慢煮雞胸、羅馬生菜、煙肉及五分鐘自由散養半熟水煮蛋。

暖山羊芝士沙律 138

烤無花果、雜菜，拌上焦糖核桃、南瓜子、栗子碎。

蕃茄芝士烤包 138

自家製合桃青醬塗上酸種麵包多士、油封蕃茄、布拉塔芝士。



招牌午餐

白酒煮青口 258 500克 / 448 1公斤

白酒、辣椒、大蒜。
配烤法式麵包。

炸魚薯條 195

「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 318

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

白酒蜆肉波浪意粉 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。

牛肉餡餅 188

澳洲背肩肉肉眼肉捲、紅蘿蔔、薯仔及洋葱汁。配薯條或綠葉沙律。

烤三文魚柳 228

大西洋三文魚配蕃茄莎莎醬、阿根廷青醬、薯蓉。

三文治

脆雞漢堡 178

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 195

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 178

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，夾在香港土耳其麵包中。配薯條。

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

忌廉菠菜 78

蒜蓉忌廉

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。

炸大啡菇條 78

芝士麵包屑炸配松露蛋黃醬

炭烤西蘭花苗 68

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

薯蓉 68

豌豆蓉 68

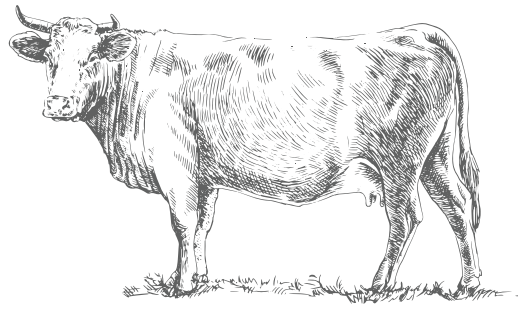
田園豌豆蓉配新鮮薄荷醬和初榨橄欖油

千層芝士焗薯 78

香濃Gruyère芝士焗薯



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DINING



STARTERS & SALADS

GRAZING BOARD 298

**for two*

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

48-MONTHS CURED JAMÓN IBERICO 168

Manchego cheese curd with fresh stone fruit.

✓ TOMATO & BURRATA BRUSCHETTA 138

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

STEAK TARTARE 178

A classic do-it-yourself presentation of raw grass-fed tenderloin, hand-cut & served with all the accompaniments.

✓ GRILLED CORN RIBS 78

Miso emulsion, ricotta salata.

ROASTED GRASS-FED BONE MARROW 168

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

FRENCH ONION SOUP 118

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

CLASSIC PRAWN COCKTAIL 168

Travel back to the 1960's - a Martini glass filled with coldwater shrimp, Marie Rose dressing, iceberg lettuce & salmon pearls.

LOBSTER BISQUE 128

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

✓ WARM GOAT'S CHEESE SALAD 138

Roasted fig, mixed green leaves tossed with candied walnuts, pumpkin seeds and grated chestnut.

CHICKEN CAESAR SALAD S 138 / L 188

Poached chicken breast, cos lettuce, streaky bacon & a five-minute egg.



SEAFOOD & MEAT

STEAMED MUSSELS 258 500g / 448 1kg

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

STEAK OSCAR 498

Butcher's choice steak topped with a king crab leg, fork-crushed potatoes, roasted asparagus spears and a creamy béarnaise sauce.

CRISPY CHICKEN BURGER 178

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

GRILLED SALMON FILLET 228

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

BEEF PIE 188

Australian chuck-eye roll, carrots, potatoes and onion gravy. Served with chips OR fresh leaf salad.

GRASS-FED BEEF BURGER 195

Grass-fed patty, topped with streaky bacon, Comté cheese, cos lettuce & tomato. Comes with chips & a pickle.
+20 CHANGE CHIPS TO PORTOBELLO MUSHROOM FRIES

CHICKEN PARMIGIANA 195

Breaded & fried free-range chicken breast topped with tomato sugo, Mozzarella & Parmesan. Served with leaf salad.

SHEPHERD'S PIE 178

Australian lamb mince, onion gravy, gratinated mashed potato, topped with baby carrots and manchego cheese.

FISH & CHIPS 195

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

PASTAS & RISOTTO

VONGOLE MAFALDINE 228

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

TRUFFLE PORCINI RISOTTO 188

Grilled Porcini mushroom, seasonal truffles, Parmigiano Reggiano.

RIGATONI BOLOGNESE 178

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

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

✓ CREAMED SPINACH 78

Garlic cream

POUTINE 128

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

✓ MAC & CHEESE 78

✓ CHIPS 78

Served with truffle mayo & sea salt

✓ PORTOBELLO MUSHROOM FRIES 78

Cheese breaded served with black truffle sauce

✓ CHARGRILLED BROCCOLINI 68

Grilled with garlic and almonds

✓ HONEY-ROASTED JAPANESE PUMPKIN WEDGES 78

Chilli, pomegranate molasses & mint yoghurt

✓ MASHED POTATOES 68

✓ FAB CRUSHED PEAS 68

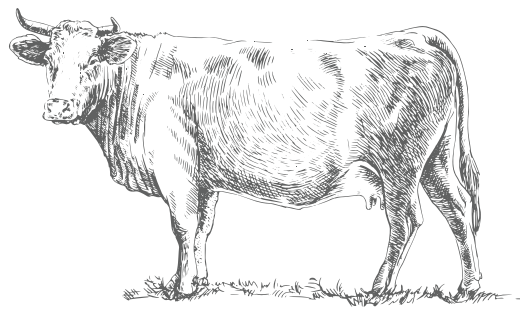
Mashed garden peas with fresh mint and extra virgin oil

✓ POTATO AU GRATIN 78

Oven-baked with creamy Gruyère cheese



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DINING



前菜及沙律

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。

風乾48個月手切黑毛豬火腿 168

Manchego 芝士慕絲，伴核果。

👉 蕃茄芝士烤包 138

自家製合桃青醬塗上酸種麵包多士、油封蕃茄、布拉塔芝士。

生牛肉他他 178

需自己動手完成的經典菜式，將手切好的生草飼牛柳及其他配料拌好。

👉 燒粟米 78

味噌牛油醬汁，Ricotta 芝士。

烤草飼牛骨髓 168

配以蒜蓉包、煙肉醬和醃洋蔥。

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。

經典雞尾酒蝦沙律 168

回到 1960 年代——一杯裝有冷水蝦、瑪麗玫瑰醬、捲心生菜和三文魚籽的馬天尼酒杯。

法式龍蝦湯 128

用龍蝦肉熬製的法式濃湯，淋上調味奶油。

👉 暖山羊芝士沙律 138

烤無花果、雜菜，拌上焦糖核桃、南瓜子、栗子碎。

雞肉凱撒沙律

小 138 / 大 188

慢煮雞胸、羅馬生菜、煙肉及五分鐘自由散養半熟水煮蛋。



海鮮及肉類

白酒煮青口 258 500克 / 448 1公斤

白酒、辣椒、大蒜。
配烤法式麵包。

牛扒伴皇帝蟹腳 498

肉類專家精選牛扒，伴皇帝蟹腳，烤脆薯，烤蘆筍嫩莖，賓利士汁。

脆雞漢堡 178

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

烤三文魚柳 228

大西洋三文魚配蕃茄莎莎醬、阿根廷青醬、薯蓉。

牛肉餡餅 188

澳洲背肩肉眼肉捲、紅蘿蔔、薯仔及洋葱汁。配薯條或綠葉沙律。

草飼牛肉漢堡 195

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。伴薯條及酸瓜。

+ \$20 薯條可轉配炸大啡菇條

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。

牧羊人羊肉餡餅 178

澳洲免治羊肉、洋葱燒汁、焗薯蓉、甘荀仔、Manchego芝士。

炸魚薯條 195

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

意粉和意大利飯

白酒蜆肉波浪意粉 228

清蒸蜆肉配上白酒、辣椒、蒜頭及蕃茜。

松露牛肝菌意大利飯 188

烤牛肝菌、冬季松露、巴馬臣芝士。

肉醬粗管長通粉 178

澳洲免治牛肉、蕃茄醬汁、巴馬臣芝士。

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

👉 忌廉菠菜 78

蒜蓉忌廉

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。

👉 芝士通心粉 78

👉 薯條 78

松露蛋黃醬及海鹽

👉 炸大啡菇條 78

芝士麵包屑炸配松露蛋黃醬

👉 炭烤西蘭花苗 68

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

👉 薯蓉 68

👉 豌豆蓉 68

田園豌豆蓉配新鮮薄荷醬和初榨橄欖油

👉 千層芝士焗薯 78

香濃Gruyère芝士焗薯

