

A LA CARTE

OYSTERS & BUBBLES

生蠔

All oysters are served with mignonette & lemon
所有生蠔均配乾蔥紅酒醋汁及檸檬

Irish "Heritage" Rock Oyster, #4 (1/2 Dozen) 半打 288

Pacific Oyster - strong seawater taste, meaty & refreshing

愛爾蘭石蠔, #4

太平洋生蠔 - 帶強烈海水味, 肉質爽口

Coffin Bay Oyster, #4 308

South Australian Coast - delicate sweet flavour, with a crisp saltiness

澳洲哥芬灣生蠔, #4

澳洲南部海岸 - 清甜細膩、口感爽脆, 並帶有鹹香味

Spanish Castillo Oyster, #3 328

Galician Coast - earthy & nutty, with a hint of cucumber sweetness

西班牙珍寶生蠔, #3

加利西亞海岸 - 帶泥土氣息和堅果味, 伴隨一絲青瓜的甜味

Bubbles Pairing
氣泡酒配搭

2 Glasses 兩杯

Laurent Perrier Champagne 298

法國 Laurent Perrier 香檳

RAW, CURED & COLD

冷盤

Yellowtail Kingfish Ceviche 168

Orange, grapefruit, celeriac remoulade

檸檬汁醃生油甘魚

香橙、西柚、芹菜頭蛋黃醬

Sicilian Red Prawn Carpaccio 248

Flying fish roe, tonka, olive oil

薄切西西里紅蝦

飛魚籽、零陵香豆、橄欖油

King Prawn Cocktail 258

Poached king prawns, cocktail sauce

大蝦咯嗲

水煮大蝦、雞尾酒汁

Kaffir Lime & Cardamom Salmon Crudo 198

ORA king salmon cured for 12 hours,

dill crème fraîche, apple, celery

荳蔻青檸檬汁醃三文魚

醃製12小時的帝皇三文魚, 配以法式酸奶油、蘋果、西芹

Wagyu Beef Tartare 298

Oyster mayonnaise

生和牛他他

生蠔蛋黃醬

Choose your own condiments served tableside by our friendly staff

歡迎選擇您喜愛的調味料, 我們會為您即場製作

Venison Carpaccio 218

Pickled mushrooms, split peas, truffle cream,

marsala, hazelnut

薄切生鹿肉片

醃製蘑菇、豌豆、黑松露醬、瑪莎拉酒、榛子

Amur Caviar (Schrenkii x Huso Dauricus)

Nutty & buttery notes, served with traditional garnish

史氏鱘魚子醬 (Schrenkii x Huso Dauricus)

帶牛油及堅果味, 配搭傳統配菜

10g tin, with blini's

10克罐裝, 伴迷你薄餅

30g tin, with warm mini crumpets

30克罐裝, 伴迷你英式煎餅

Seafood Tower (Suitable for 2 to Share) 1,288

Boston lobster, crab, oyster, caviar & more,

served with our signature condiments & sauces

海鮮冷盤 (兩位用)

波士頓龍蝦、蟹、生蠔、及魚子醬等,

配招牌調味料及醬汁

SOUPS & SALADS

湯及沙律

- Lobster Bisque** 188
Lobster meat, crème fraîche
法式龍蝦湯
龍蝦肉、法式酸奶油
- New England Clam Chowder** 178
Leek, potatoes
新英倫周打蜆湯
韭蔥、薯仔
- ④ **Radicchio Leaves** 168
Macadamia nut butter, celery, pumpkin seed
意大利紅菊苣
夏威夷堅果醬、西芹、南瓜籽
- Poached Chicken Breast Salad** 188
Maple dressing, avocado, red grape
慢煮雞胸沙律
楓糖醬、牛油果、紅提子
- Prawn Caesar Salad** 208
Prawns, salmon roe, herb croutons, Caesar dressing
大蝦凱撒沙律
大蝦、三文魚籽、香草麵包粒、凱撒沙律醬
- ④ **Stracciatella** 168
Italian soft cheese, aubergine caponata, basil, dill, sumac
意大利牛奶軟芝士
西西里式燉茄子、羅勒、時蘿、鹽膚木果香料

OTHER THAN BEEF

牛肉以外之選

- Seared Scallops** 268
Yuzu, chilli, black bean
香煎帶子
柚子、辣椒、黑豆
- Fried Squid Tentacles** 208
Chipotle mayo
酥炸魷魚鬚
墨西哥辣椒蛋黃醬
- Charred Galician Octopus** 278
Romesco, garlic, chilli
燒加利西亞八爪魚
西班牙堅果紅椒汁、蒜頭、辣椒
- Linguine Vongole** 318
Cloudy Bay clams, white wine, lemon, bonito flakes
白酒蜆肉扁意粉
紐西蘭蜆、白酒汁、鰹魚片
- Fettuccine with Boston Lobster** 398
House-made pasta, creamy brandy bisque
波士頓龍蝦寬條麵
自家製意大利麵、海鮮白蘭地忌廉汁
- Tagliolini with Barbarie Duck Breast Bolognese** 268
House-made pasta, confit yolk, parmigiano
番茄鴨胸肉醬寬扁麵
自家製意大利麵、法國芭芭拉鴨胸肉醬、油封蛋黃、帕爾瑪芝士
- Baked Half Snapper** 298
Pink peppercorn & flying fish roe beurre blanc
烤焗鯛魚(半條)
粉紅胡椒粒、法式飛魚籽白酒奶油汁
Add caviar, extra 另加魚子醬 + 198

TO SHARE

美食共享

Lamb Rump (500g) 408

Fregola, apple balsamic, almond & sage brown butter

羊臀肉 (500克)

珍珠意粉、蘋果陳醋、杏仁鼠尾草奶油汁

Grilled Boston Lobster (Approx. 1.5lb) 668

Toasted risoni, garlic cream

香烤波士頓龍蝦 (約 1.5 磅)

烤意大利米型意粉、香蒜忌廉汁

Lightly Charred Jumbo Prawns (4pcs) 438

Large jumbo prawns, 'nduja butter, shaved garlic, chili,

"gurn yong" (ginger scallion sauce)

燒珍寶虎蝦 (4隻)

辣豬肉腸牛油、蒜頭、辣椒、薑蓉

Grilled Global Seafood Platter (Suitable for 2 to Share) 1,498

Boston lobster, scallops, Spanish octopus,

New Zealand salmon, jumbo prawns

環球海鮮燒烤拼盤 (兩位用)

波士頓龍蝦、帶子、西班牙八爪魚、

紐西蘭三文魚、珍寶虎蝦

New Zealand Mussels (1kg) 398

紐西蘭青口 (1公斤)

All served with garlic sourdough bread

伴蒜香酸種麵包

Choose Your Flavour 可選以下一款

* White Wine 白酒香蒜迷迭香汁

Rosemary garlic, parsley, black pepper

* Tomato Sauce 番茄酸豆汁

Capers, cherry tomato, oregano, garlic, chilli

* Orange Sauce 香橙芫荽薑汁

Ginger, garlic, coriander, black pepper

THE PORTERHOUSE SELECTION

上等腰肉牛扒系列

Known as the "King of Steak", the porterhouse steak is a cut coming from the short loin portion of the cow. It is a composite steak consisting of a tender filet and a flavourful sirloin - bringing together tenderness and rich flavour in one steak. Different from t-bone steak, porterhouse is distinctively larger and thicker.

上等腰肉牛扒是牛背脊的部分，與T骨牛扒相比，上等腰肉牛扒相對較厚身(大約2吋)。這塊牛扒由牛柳及西冷扒所組成，一次過帶來兩種口感，西冷味道濃郁，而牛柳味道相對較淡但肉質鮮嫩。

Full-Blood Wagyu | Mayura, Australia 1,880

450-day grain-fed, 35oz / 1kg

澳洲450日穀飼純種和牛上等腰肉牛扒

35安士 / 1公斤

Rubia Gallega | Los Nortenos, Spain 1,780

35-day dry-aged, grass-fed, 35oz / 1kg

西班牙35日乾式熟成草飼上等腰肉牛扒

35安士 / 1公斤

Meyer Angus | Helmville, Montana, U.S.A 1,680

28+ days wet-aged natural hormone-free vegetarian-fed diet, 35oz / 1kg

美國28+日濕式熟成無添加天然素飼上等腰肉牛扒

35安士 / 1公斤

OTHER BEEF CUTS

其他牛扒部位

Tenderloin

M7 Wagyu | Westhome, Australia

澳洲M7和牛牛柳

10oz / 285g 10安士 / 285克

658

6oz / 170g 6安士 / 170克

428

Striploin

USDA Prime Full-Blood Black Angus | Brandt, USA

美國 USDA Prime 400日穀飼純種黑安格斯西冷扒

400-day grain-fed, 7oz / 200g

358

7安士 / 200克

Each additional, 3.5oz / 100g

+ 178

額外每3.5安士 / 100克

Rib Eye

Full-Blood Wagyu | Carrara, New Zealand

紐西蘭400日穀飼純種和牛肉眼扒

400-day grain-fed, 7oz / 200g

378

7安士 / 200克

Each additional 3.5oz / 100g

+ 188

額外每3.5安士 / 100克

Rib Eye

Full-Blood Wagyu | Nagospharma, Japan

日本赤城550日穀飼純種和牛肉眼扒

550-day grain-fed, 7oz / 200g

518

7安士 / 200克

Each additional 3.5oz / 100g

+ 258

額外每3.5安士 / 100克

Tomahawk

Black Angus | Rangers Valley, Australia

澳洲350日穀飼黑安格斯帶骨斧頭扒

350-day grain-fed, 70oz / 2kg

2,180

70安士 / 2公斤

All steaks come with one of the below sauces

所有牛扒均可配搭其中一款醬汁

* Red Wine Sauce 紅酒汁

* Green Peppercorn 青胡椒汁

* Chimichurri 阿根廷香草青醬

ADD ONS

星級加配

Spanish Morcilla (Blood Sausage)

西班牙血腸

108

Roasted Bone Marrow, Truffle Paste

烤牛骨髓配黑松露醬

168

Thick-Cut Honey-Glazed Smoked Bacon (250g)

厚切蜜汁煙肉 (250克)

108

☑ 2 Sunny-Side Up Duck Eggs

煎太陽鴨蛋, 2隻

38

SIDES

配菜

☑ Fries: Plain / Cajun

炸薯條 / 卡津風味薯條

88

☑ Mixed Leaves

House dressing

雜錦沙律伴招牌醬汁

78

☑ Creamed Spinach

忌廉菠菜

88

☑ Mashed Potato

香滑薯蓉

88

☑ Thyme & Garlic Roasted Mushrooms

蒜蓉百里香烤蘑菇

88

Tung Choy

'Nduja butter

辣豬肉腸牛油炒通菜

68

☑ Mac 'n' Cheese

車打芝士焗通心粉

Add truffle cream, extra 額外另加黑松露醬

88

+ 58