

DESSERT

BAKEWELL TART
& RASPBERRY SORBET
\$98

STICKY TOFFEE PUDDING, EARL GREY POACHED DATES
& CLOTTED CREAM ICE CREAM
\$98

CHOCOLATE FONDANT
& ALMOND ICE CREAM
\$98

LEMON TART
& CREME FRAICHE SORBET
\$98

RICE PUDDING, QUINCE
& CANDIED LEMON
\$98

MANGO & PASSION FRUIT PAVLOVA
\$98

COLSTON BASSET STILTON
*Served with figs, grapes,
celery & oat crackers*
\$178 per person | \$298 for two



HANDCRAFTED HOSPITALITY

A TASTE OF THE BRITISH SEAS

WARM GOUGÈRES & SMOKED HADDOCK MOUSSE

RAW FOWEY OYSTER

Domaine Mersiol, Riesling, Alsace AOC, France, 2017

SCALLOP TARTARE

Villa Antinori Bianco IGT, Trebbiano-Malvasia, Tuscany, Italy, 2017

GRILLED LANGOUSTINES

Chateau Puygueraud, Semillon-Sauvignon Blanc, Bordeaux, France, 2015

COCKLES, RAZOR CLAMS, CLAMS, WHELKS & SEA HERBS

ROASTED SEA BASS, CAULIFLOWER PUREE, CEPS & BROWN BUTTER

Comtesse de Malet Roquefort, Merlot-Cabernet Franc, Bordeaux, France, 2015

COLSTON BASSET STILTON

Graham's Tawny Port, Douro, Portugal

LEMON POSSET

Prunotto Moscato d'Asti DOCG, Piedmont, Italy, 2017

SWEETS

HK\$888 per person | HK\$1,388 per person with wine pairings

TASTING MENU TO BE ENJOYED BY THE WHOLE TABLE.

SEAFOOD BAR

SEAFOOD PLATTER FOR TWO

SEASONAL OYSTERS,

DUTCH MUSSELS & CLAMS,

KING CRAB, BOSTON LOBSTER,

MADAGASCAN PRAWNS

*Served with Marie Rose sauce &
garlic mayonnaise*

\$1,188

BOSTON LOBSTER

1lb \$378 | ½ lb \$218

MADAGASCAN PRAWNS

With Marie Rose sauce

\$178

ALASKAN KING CRAB

With Marie Rose sauce

\$378

SEASONAL OYSTER

(Serving multiples of 2)

MAJESTIC, IRELAND \$68 each

*Served either Plain or with Ponzu & sesame,
Cider, vinegar & onion
or Vietnamese style*

MAINS TO SHARE

Please allow 30 minutes for preparation

GRASS FED SCOTTISH RIB OF BEEF

Served shallot potatoes & green salad

FOR TWO \$1,288

LAKE DISTRICT BEEF WELLINGTON

Roasted carrots, mashed potatoes & beef sauce

FOR TWO \$988

WHOLE ROASTED DOVER SOLE

Served with Grenoble sauce & olive oil crushed new potatoes

FOR TWO \$1,188

KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY ALLERGY OR INTOLERANCE.

A LA CARTE

STARTERS

CRAB MAYONNAISE & DILL ON BEEF DRIPPING TOAST \$188

Add 15g or 30g of Oscietra caviar (Market price)

FISH CAKES, TARTARE SAUCE & FENNEL SALAD \$158

SALAD OF BUTTER LETTUCE, APPLE, STILTON, TOASTED WALNUTS & HERBS (v) \$138

STEAK TARTARE & CEP WAFER POTAOES \$208

CITRUS MARINATED SCALLOPS WITH LEEK DRESSING \$208

BUTTERNUT SQUASH SOUP, SOFT POACHED EGG, ROASTED MUSHROOMS,

SQUASH GNOCCHI, TOASTED SEEDS & CROUTONS (v) \$188

Add Italian white truffle (Market price)

BEETROOT SALAD, HORSERADISH, HAZELNUTS, WATERCRESS & BEETROOT DRESSING (v) \$188

MAINS

ROASTED SEA BASS, CAULIFLOWER, KALE, SEA HERBS & CHIVE SAUCE \$388

ROASTED COD WITH BRAISED SAVOY CABBAGE, CARROTS & CELERIAC \$378

GRILLED DINGLEY DELL PORK BELLY, MASHED POTATOES,

FINE BEANS, HAZELNUTS, CHICORY & MUSTARD SAUCE \$338

VOL AU VENT OF ROASTED VEAL SWEET BREAD & BRAISED BEEF, CREAMED SPINACH,

ROASTED CEPS, BABY ARTICHOKE & MADEIRA SAUCE \$388

JERUSALEM ARTICHOKE RISOTTO & ITALIAN WHITE TRUFFLE (v) *(Market price)*

OLIVE OIL CRUSHED POTATOES, ROASTED BABY ARTICHOKE,

STEAMED KALE, CARROTS & HERBS (v) \$238

SIDES

MASHED POTATOES \$82

ADD A SUPPLEMENT OF GIROLLES ROASTED IN GARLIC & ALMOND BUTTER \$82

Or Italian white truffle (Market price)

ROASTED FINE BEANS & HAZELNUTS \$82

CREAMED SPINACH WITH AGED PARMESAN & NUTMEG \$82

MIXED LEAVES SALAD & HERBS \$72

PRICES EXCLUSIVE OF 10% SERVICE CHARGE