

DESSERT

BAKEWELL TART
& RASPBERRY SORBET
\$98

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

CHESTNUTS MONT BLANC
\$98

CHOCOLATE FONDANT
& ALMOND ICE CREAM
\$98

LEMON TART
& CREME FRAICHE SORBET
\$98

RICE PUDDING, QUINCE
& CANDIED LEMON
\$98

MANGO & PASSION FRUIT PAVLOVA
\$98

MRS KIRKHAMS LANCASHIRE CHEESE
*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 IRISH MAJESTIC OYSTER

Domaine Mersiol, Riesling, Alsace AOC, France, 2017

SCALLOP TARTARE

GRILLED LANGOUSTINES

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

COCKLES, RAZOR CLAMS, CLAMS, WHELKS & SEA HERBS

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

ROASTED SEA BASS, CAULIFLOWER PUREE, CEPS & BROWN BUTTER

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

MRS KIRKHAMS LANCASHIRE CHEESE

Chapel Down Brut Reserve NV, Kent, England

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)

OSTRA (FRANCE) \$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 with chips, green salad & Bearnaise sauce

FOR TWO \$1,288

BEEF WELLINGTON

Roasted carrots, mashed potatoes & beef sauce

FOR TWO \$988

WHOLE ROASTED DOVER SOLE

Served with olive oil crushed new potatoes & Grenobloise sauce

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 \$218

Add 15g or 30g of Oscietra caviar \$598 | \$1,188

FISH CAKES, TARTARE SAUCE & FENNEL SALAD \$158

POSH MUSHROOMS ON TOAST (V) \$158

STEAK TARTARE & SEAWEED WAFER POTAOES \$208

VADOUVAN MARINATED RAW SCALLOPS, CALAMANSI, YOGHURT,

BLACK GARLIC, TOASTED MACADAMIA NUTS & CORIANDER \$218

TERRINE OF FOIE GRAS, MUSHROOM PUREE, PICKLED BLACK TRUMPET & TOASTED BRIOCHE \$238

SMOKED CHESTNUT SOUP, SOFT POACHED EGG,
ROASTED WILD MUSHROOMS, LARDO & CROUTONS (V) \$188

Add Piedmont white truffle \$288

SALAD OF BABY & JERUSALEM ARTICHOKEs, BLACK TRUFFLE VINAIGRETTE,

SOY MAYONNAISE, JABUGO HAM & TOASTED HAZELNUT \$218

Add Perigord black truffle \$288

MAINS

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

GRILLED DINGLEY DELL PORK CUTLET, MASHED POTATOES,
FINE BEANS, HAZELNUTS, CHICORY & MUSTARD SAUCE \$338

VOL AU VENT OF BRAISED BEEF & FOIE GRAS, CREAMED SPINACH,

ROASTED CEPS, BABY ARTICHOKEs & MADEIRA SAUCE \$388

JERUSALEM ARTICHOKEs RISOTTO WITH ROASTED WILD MUSHROOMS, ROCKET & PARMESAN (V) \$218

Add Piedmont white truffle \$288

ROAST BREAST OF NORFOLK BRONZE TURKEY,

SAGE & ONION STUFFING, YORKSHIRE PUDDING, DUCK FAT POTATOES,
MAPLE GLAZED BRUSSELS SPROUTS, CRANBERRY SAUCE, BREAD SAUCE & TURKEY GRAVY \$298

OLIVE OIL CRUSHED POTATOES, ROASTED BABY ARTICHOKEs,

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

SIDES

MASHED POTATOES \$82

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

Or Piedmont white truffle \$288

ROASTED FINE BEANS & HAZELNUTS \$82

CREAMED SPINACH WITH AGED PARMESAN & NUTMEG \$82

MIXED LEAVES SALAD & HERBS \$72

(V) DISHES SUITABLE FOR VEGETARIANS OR CAN BE MADE ON REQUEST
PRICES EXCLUSIVE OF 10% SERVICE CHARGE