

DESSERTS

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

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



HANDCRAFTED HOSPITALITY

SAMPLE A LA CARTE, DINNER MENU

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) \$188

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 TRUMPETS & TOASTED BRIOCHE \$238

SMOKED CHESTNUT SOUP, SOFT POACHED EGG,
ROASTED WILD MUSHROOMS, LARDO & CROUTONS (V) \$188
Add Perigord black truffle \$288

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

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 ARTICHOKE & MADEIRA SAUCE \$388

JERUSALEM ARTICHOKE RISOTTO WITH ROASTED WILD MUSHROOMS, ROCKET & PARMESAN (V) \$218
Add Perigord black truffle \$288

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 Perigord black 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 UPON REQUEST
KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY ALLERGY OR INTOLERANCE.

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

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 | 1/2 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*

A TASTE OF THE BRITISH SEAS

WARM GOUGÈRES & SMOKED HADDOCK MOUSSE

RAW IRISH MAJESTIC OYSTER
Domaine Mersiol, Riesling, Alsace AOC, France, 2017

SCALLOP TARTARE
Manga Sake, Junmai Sake, Kensai, Japan

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

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 CHEESE
Royal Oporto 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.

PRICES EXCLUSIVE OF 10% SERVICE CHARGE