

APPETIZERS

頭盤

Classic Caesar Salad (Prepared at your tableside) 198
凱撒沙律 (即席調製)



Roasted Cauliflower Salad with Quinoa, Kale and Fig 148
燒椰菜花沙律伴藜麥、羽衣甘藍及無花果

∞ **served with Smoked Scottish Salmon 'Balik' Style** +108
另配煙燻頂級蘇格蘭巴力三文魚柳

∞ **served with Grilled King Prawn** +82
另配烤大蝦

Boston Lobster Salad with Strawberry Gazpacho 228
crispy barley and micro herbs
波士頓龍蝦沙律配士多啤梨凍湯
香脆大麥及田園香草



Herb Butter Baked Escargots with Mashed Potatoes 168
香草牛油薯蓉焗田螺

Hot Melted Raclette Cheese with Air-dried Beef 278
boiled new potatoes, pickled onions, gherkin and roasted cherry tomatoes
熱溶瑞士瑞克雷芝士伴風乾牛肉
焗新薯、醃洋蔥、酸瓜及烤車厘茄

"Ceviche" Canadian Scallop with Cashews 188
tomatoes, hot basil and coconut sauce
檸檬汁醃加拿大帶子伴腰果
番茄、羅勒及椰汁

Jet Fresh Oysters (3 pieces or 6 pieces) Seasonal Price
新鮮生蠔 (三隻或六隻)

∞ **Oven Baked** • Rockefeller 芝士白汁菠菜焗
• Kilpatrick 煙肉洋蔥焗



Maryland Crab Cakes with Spicy Avocado Sauce 268
馬里蘭蟹餅配香辣牛油果醬

Pan-fried Escalope of ROUGIE Duck Foie Gras with Balsamic Sauce 278
cherry and carbon crumble
香煎鴨肝配意大利黑陳醋汁
車厘子及竹炭金寶



Vegetarian Dishes
素菜



Signature Dishes
廚師推介



Spicy
香辣

If You Have Any Food Allergies, Please Inform Our Staff
“如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡”

SOUPS

湯

Lobster Bisque with Cognac	198
干邑龍蝦濃湯	
Ox-tail Soup	188
牛尾濃湯	
Chicken Velouté with Deep-fried Duck Foie Gras Bonbons	148
香濃雞湯伴炸鴨肝丸子	
 Traditional Onion Soup	158
經典洋葱湯	

GRILL & ROAST

明爐燒烤

Argentinian Entre Todos Porterhouse (1000g) (For two persons)	1,188
阿根廷 <i>Entre Todos</i> 上等T骨牛扒 (1000克) 兩位用	
Australian Ranger Valley WX Wagyu M9, Rib Eye (250g)	758
Grain Fed for 360 Days	
澳洲穀飼360日M9和牛肉眼扒 (250克)	
Australian Rack of Lamb, Rosemary Crusted	468
香草澳洲羊架	
Boston Lobster (550g)	538
波士頓龍蝦 (550克)	
French Yellow Spring Chicken	398
法國黃油春雞	
U.S. Prime Beef Tomahawk (1200g) (For three to four persons)	1,388
美國特級斧頭牛扒 (1200克) 三至四位用	
 served with 2 choices of side dishes	+100
另配以下2款自選配菜	
Creamy or Garlic Sautéed Spinach	
忌廉菠菜或蒜蓉炒菠菜	
 Spaghetti Aglio E Olio	
香辣蒜片意大利粉	
Onion Rings	
炸洋葱圈	
Steakhouse Fries with Parmesan and Truffle Oil	
松露油芝士炸粗薯條	
Multi-Coloured Tomato Stracciatella Cheese and Lemon Zest	
幻彩番茄伴意式水牛芝士	

GRILL & ROAST

明爐燒烤



U.S. Pork Chop (300g)

美國豬扒 (300克)

398

U.S. 'Harris Ranch' Prime Beef

美國'Harris Ranch'特級牛扒

Striploin (250g)

西冷牛扒 (250克)

538

Rib Eye (250g)

肉眼扒 (250克)

548

Tenderloin (250g)

牛柳 (250克)

588

All are served with Grilled Tomato and Roasted New Potatoes

以上均配扒番茄及燒新薯

SIDES

配菜

Creamy or Garlic Sautéed Spinach

忌廉菠菜或蒜蓉炒菠菜

68

Gratinated Broccoli with Cream Sauce

芝士焗西蘭花配忌廉汁

68

Mac 'N' Cheese with Lobster Bisque

芝士焗龍蝦汁通心粉

178



Spaghetti Aglio E Olio

香辣蒜片意大利粉

68

Onion Rings

炸洋葱圈

68

Steakhouse Fries with Parmesan and Truffle Oil

松露油芝士炸粗薯條

68

Multi-Coloured Tomato Stracciatella Cheese and Lemon Zest

幻彩番茄伴意式水牛芝士

108

SAUCES

醬汁

Béarnaise Sauce

蛋黃牛油汁

Cafe De Paris Butter

香草蒜蓉牛油

Black Pepper Sauce

黑椒汁

Classic Barbeque

傳統燒烤汁

Bourguignon Sauce

紅酒汁

Mushroom Sauce

蘑菇汁

MAINS

主菜

Australian Blue Mussels in White Wine Sauce (1000g) 428
garlic bread

白酒煮澳洲藍青口伴蒜蓉包 (1000克)

Beef “Wellington”, Bordelaise Sauce (For 2 persons) 768
seasonal vegetables

威靈頓牛柳配波爾多醬汁伴時蔬 (二位用)

(Please allow 20 minutes for preparation 請候二十分鐘)



Braised Ox-tail in Red Wine Sauce 318
homemade mousseline potatoes

紅酒燴牛尾伴自家製薯蓉

Hazelnut Crusted Black Cod Fillet and Australian Prawn with Champagne Sauce 488
potato mousseline, vine of cherry tomatoes and garden greens

香脆榛子焗銀鱈魚柳伴澳洲大蝦配香檳汁

香滑薯蓉、車厘茄串及田園青菜

Pan-fried Whole Dutch Dover Sole (450g) 658
香煎原條荷蘭龍脷魚 (450克)

Mixed Seafood in Lobster Sauce with Homemade Rigatoni Pasta 498

*Canadian lobster tail, Australian prawn, Australian blue mussels,
Chilean seabass fillet and squids*

自家製意式大通粉伴雜錦海鮮配龍蝦汁

加拿大龍蝦尾、澳洲大蝦、澳洲藍青口、智利海鱸魚柳及魷魚



Jerusalem Artichoke and Black Truffle Pithivier 280
truffle foam, truffle pesto, green asparagus and maitake mushroom

黑松露耶路撒冷雅枝竹焗批

松露泡沫、松露羅勒青醬、青蘆筍及舞茸菇

Whole Thermidor Boston Lobster 538
法式白汁焗原隻波士頓龍蝦