



THE CHALK

The Butcher's Cut Set Menu

THU-SUN | SEP

Starters

“Chef’s Garden” Salad Bar

or

Crab Cakes (2 pcs)

Roasted Garlic Aioli • Micro Greens

or

Traditional French Onion Soup

Cheese Croutons

Mains

‘WBI’ Prime Beef Rib Eye (220g)

or

HKJC Signature House-smoked Butcher’s Baby Pork Back Ribs (500g)

The Chalk’s Signature Bourbon Whiskey, Bacon & Pineapple BBQ Sauce

or

Murray Cod Fillet (200g)

or

Grilled Garlic Brushed Whole Boston Lobster

(Additional \$100)

Select one Side Dish

Mixed Green Salad / Daily Seasonal Vegetables / Skin on Fries

Select two Sauces

Red Wine / Black Peppercorn / Morel Cream / Café de Paris / Chimichurri / Béarnaise

Beurre Blanc / Sauce Nantua / Hollandaise

Desserts

Deconstructed Lemon Tart

Mascarpone Ice Cream • Fresh Raspberries

or

Classic Baked Alaska

Chocolate • Vanilla • Strawberry Ice Cream

~ \$588 per person ~

If you have any food allergies, please inform our staff.

Wine Journey: \$138 per person

Vermentino, 105 Borgo, IGT Toscana, Italy 2024

Bourgogne, Haute Cotes de Beaune, Domaine Jean Michel Giboulot, Burgundy, France 2022