

  
DINNER





WE COMMIT THAT OUR FOOD & BEVERAGE VENUES  
ARE ISO22000:2018 CERTIFIED,  
AN INTERNATIONALLY RECOGNIZED  
FOOD SAFETY MANAGEMENT SYSTEM.

## PREMIUM SEAFOOD

 OYSTER MARKET (all prices are by the piece)

OSTRA REGAL Bannow cove, Couth East, Ireland 60  
*crispy, subtle sweetness, light minerals and iodine*

GILLARDEAU Île d'Oléron, France 60  
*fresh sea water, sweet cucumber*

DUTCH IMPERIAL Lake Grevelingen, Eastern Scheldt, Holland 65  
*crunchy cucumber, light brininess, deep mineral finish*

  SEAFOOD ON ICE (to share) 980  
whole Canadian lobster, Alaskan king crab legs, blue mussels, prawns, oyster

 *gluten free*

 *sustainable sourced seafood*







*Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to a 10% service charge.*

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## APPETISERS

  	PRAWN COCKTAIL Louis sauce	240
	AHI TUNA TARTARE ginger shoots, sesame ponzu dressing, corn chips	220
	MARYLAND CRAB CAKES sauce remoulade	330
 	PAN FRIED SCALLOPS lemon and caper butter, roasted tomatoes	280
	BLUE MUSSELS white wine, garlic and parsley	230
 	GRILLED KING PRAWNS garlic, chilli and lemon	360
	BAKED SNAILS herb butter	260
	PAN FRIED FOIE GRAS roasted apricot, orange zest, cognac, brioche	260
	STEAK TARTARE grilled sourdough toast	230
	ROASTED BONE MARROW parsley and parmesan crust, sourdough toast	180
  	THICK CUT BACON maple and bourbon glazed, pickled jalapeno	150
	48 MONTHS IBERICO HAM fresh tomato relish, olive oil, sourdough toast	230
 	HEIRLOOM TOMATO SALAD burrata, red onion, herb, aged balsamic	210
 	BABY GEM SALAD candied walnuts, pears, lemon vinaigrette	140
	CAESAR SALAD croutons, bacon, anchovies, parmesan cheese	160

## SOUPS


	FRENCH ONION brandy	180
 	LOBSTER BISQUE cognac	220
 	NEW ENGLAND CLAM CHOWDER lobster	180
	GARDEN PEAS morel cream	180

 signature dish

 vegetarian

 gluten free

 sustainable sourced seafood

 plant base (vegan)



 contains alcohol

 contains pork

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## PREMIUM BEEF SELECTION

### USDA PRIME

TENDERLOIN	6 oz / 170 g	490
STRIPLOIN	12 oz / 340 g	580
 RIB EYE (to share)	20 oz / 565 g	820
RIB EYE CAP	12 oz / 340 g	680
T-BONE	20 oz / 565 g	780
 PORTERHOUSE (to share)	38 oz / 1075 g	1,690
SMOKED BEEF SHORT RIB braised 48 hours, coleslaw		520

### AUSTRALIAN WAGYU

#### RANGERS VALLEY - M5


TENDERLOIN	8 oz / 225 g	520
STRIPLOIN	10 oz / 280 g	580
 TOMAHAWK RIB EYE CHOP (to share)	38 oz / 1075 g	1,580

### ARTISANAL DRY AGED

#### JOHN STONE, Ireland, Grass-fed, 21 days dry-aged

 TOMAHAWK RIB EYE CHOP (to share)	36 oz / 1000 g	1,380
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#### CAPE GRIM, Tasmania, Australia, Grass-fed, 45 days dry-aged

 TENDERLOIN	8 oz / 225 g	480
STRIPLOIN	10 oz / 280 g	540
RIB EYE	12 oz / 340 g	560
PORTERHOUSE (to share)	38 oz / 1075 g	1,590

 signature dish


 gluten free

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## SAUCES

-  BÉARNAISE
-  GREEN PEPPERCORN & BRANDY
-  MUSHROOM RAGOUT
-  RED WINE JUS
-  CHIMICHURRI
-  HORSERADISH CREAM

## APART FROM BEEF

-  EGGPLANT PARMIGIANA provolone, tomato sauce 280
-   CANADIAN LOBSTER broiled, garlic butter half / whole 360 / 680
-   PATAGONIAN TOOTHFISH miso glaze 380
-   IBERICO PORK CHOP grilled peppers, balsamic glaze 390
-  AUSTRALIAN LAMB RACK roasted garlic 480
-  ROASTED CORN-FED SPRING CHICKEN rosemary, lemon 230

## BURGERS served with chunky chips and truffle mayo

-  STEAKHOUSE BURGER 380  
wagyu beef patty, bacon, cheddar, tomato, lettuce
-  POMPOUS BURGER 560  
wagyu beef patty, truffle sauce, foie gras, aged Comté, tomato, lettuce
-   AMERICAN DREAM 560  
wagyu beef patty, butter poached lobster, apple wood smoked bacon, American cheddar, tomato, lettuce

 signature dish

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 contains alcohol

 contains pork

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## SIDES

90

- 🌿🌾 DIRTY FRIED POTATOES alioli, smoked paprika
- 🌾🐷 BAKED POTATOES garlic sour cream, cheddar, spring onions, bacon bits
- 🌾🌿 SWEET POTATO FRIES roasted red bell pepper dip
- 📦🌿🌾 TRUFFLED FRENCH FRIES parmesan cheese
- 🌿🌾 WHIPPED POTATOES
- 🌿🌾 CREAMED SPINACH nutmeg
- 🌿 MACARONI AND CHEESE cheddar
- 🌿🌾 BROCOLLINI chilli and garlic butter
- 🌾🌿 GREEN ASPARAGUS tomato salsa
- 🌾🐷 SAUTÉED BEANS bacon, shallots
- 🌿🌾 SAUTÉED SEASONAL MUSHROOMS

📦 signature dish

🌿 vegetarian

🌾 gluten free

🌿🌾 plant base (vegan)

🐷 contains pork

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## **DESSERTS**

120 (to share)

KEY LIME PIE lime brandy snap

 RUM BABA seasonal berries, chantilly cream

SIGNATURE CHEESECAKE apricot compote

CHOCOLATE FONDANT vanilla soft ice cream

 WASHINGTON APPLE CRUMBLE vanilla soft ice cream

## **STEAKHOUSE SUNDAES**

85 / 120 (to share)

  STRAWBERRY ROMANOFF  
vanilla soft ice cream, strawberries, strawberry sauce, Grand Marnier, whipped cream

  IRISH COFFEE  
vanilla and chocolate soft ice cream, coffee, coffee beans, Irish whiskey, whipped cream

 BLACK FOREST  
vanilla and chocolate soft ice cream, cherries, chocolate sauce, Kirsch brandy, whipped cream

 OREO AND CARAMEL  
vanilla soft ice cream, Oreos, caramel sauce, Baileys, whipped cream

## **ARTISAN CHEESE**

SELECTED BY PHILLIPE OLIVIER quince paste, toasted fruit loaf

180

 signature dish

 vegetarian

 gluten free

 contains alcohol

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## SEASONAL COCKTAILS

120

### *LIME SPRITZER*

Champagne, lime juice, elderflower syrup, soda water

### *BERRY MOJITO*

HSE rum blanc agricole, crème de cassis, soda, fresh berries & mint

### *TOKYO ICED TEA*

Belvedere vodka, midori, tanqueray 10 gin, HSE rum blanc agricole, triple sec, lemon juice, lemonade

### *ESPRESSO MARTINI*

Belvedere vodka, coffee liqueur, hazelnut liqueur, espresso

## CLASSICS

150

### *COSMOPOLITAN*

Belvedere vodka, cointreau, cranberry juice, lime juice

### *MANHATTAN*

Maker's Mark Bourbon, Antica Formula Vermouth, Angostura, Maraschino cherry

### *MARGARITA*

Patron reposado tequila, cointreau, lime juice

### *WHISKY SOUR*

Maker's Mark Bourbon, lemon juice, egg white, sugar, Maraschino cherry

### *OLD FASHIONED*

Maker's Mark Bourbon, Angostura, Sugar, sparkling water

### *MARTINI*

Grey Goose vodka or Tanqueray 10, Noilly Prat Vermouth, olive or lemon

### *NEGRONI*

Tanqueray 10, Antica Formula Vermouth, Campari, orange peel

### *AMERICANO*

Antica Formula Vermouth, Campari, Orange, Soda Water

## CIDER

L'INIMITABLE SASSY 75

## DRAUGHT BEER

YOUNG MASTER - 98  
CONTEMPORARY PILSNER

YOUNG MASTER - 98  
ISLAND 1842 IMPERIAL IPA

## BOTTLED BEER

TSING TAO 65

CORONA 75

ASAHI 75

HEINEKEN 75

CARLSBERG 75

## RUM

HSE BLANC AGRICOLE 110

PLANTATION 5 YEARS GRAND RESERVE GOLD 120

KIRK & SWEENEY 12 YEARS 130

ZACAPA 23 170

## GIN

KOVAL ORGANIC DRY GIN 110

TANQUERAY 10 130

HENDRICK'S 125

GENEROUS 135

DANCING SANDS, RUM BARREL AGED GIN 140

COTSWOLDS DRY GIN 160

## VODKA

BELVEDERE 100

KOVAL ORGANIC RYE VODKA 110

KETEL ONE 120

GREY GOOSE 140

BELUGA 150

KALAK "SINGLE MALT"

## APERIFTIFS

CAMPARI	80
ANTICA FORMULA CARPANO VERMOUTH	80
HENRI BARDOUIN PASTIS	80
PERNOD	100
RICARD	100

## SHERRY

LA GUITA, MANZANILLA	100
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## PORT

GRAHAM'S TAWNY 20 YEARS	180
TAYLORS TAWNY 20 YEARS	180
QUINTA DO NOVAL, VINTAGE PORT 2007	250

## MADEIRA

PEREIRA D'OLIVEIRA, VERDELHO RESERVA 1973	530
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## EAU DE VIE

MASSENEZ, POIRE WILLIAMS, FR	120
MASSENEZ, KIRSCH, FR	120
MASSENEZ, FRAMBOISE SAUVAGE, FR	120

## CALVADOS

DROUIN, POMME PRISONNIIÈRE	180
MICHEL HUARD 1991	190

## COGNAC

TESSERON XO LOT 90 OVATION	250
XO HENNESSY	320
JEAN GROSPERRIN, FINS BOIS 1977	350

## ARMAGNAC

DOMAINE D'AURENSAN 1977	590
COMTE DE LAFITTE 1962	600

## DIGESTIFS

AMARO	100
FERNET BRANCA	80

## GRAPPA

MAROLO, GRAPPA DI BAROLO	285
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## SINGLE MALT WHISKY

### HIGHLANDS

<i>GLENMORANGIE 10 YEARS</i>	<b>130</b>
<i>DALMORE 12 YEARS</i>	<b>120</b>
<i>GLENMORANGIE 18 YEARS</i>	<b>230</b>

### ISLAY

<i>BOWMORE 12 YEARS</i>	<b>130</b>
<i>LAPHROAIG 10 YEARS</i>	<b>160</b>
<i>ARBEG 10 YEARS</i>	<b>150</b>
<i>LAGAVULIN 16 YEARS</i>	<b>220</b>

### SPEYSIDE

<i>TAMDHU 10 YEARS</i>	<b>100</b>
<i>GLENFIDDICH 12 YEARS</i>	<b>130</b>
<i>GLENLIVET 12 YEARS</i>	<b>120</b>
<i>MACALLAN 12 YEARS</i>	<b>150</b>
<i>GLENFARCLAS 17 YEARS</i>	<b>200</b>
<i>MACALLAN 18 YEARS</i>	<b>480</b>
<i>MACALLAN 25 YEARS</i>	<b>1,480</b>

### THE ISLANDS

<i>HIGHLAND PARK 18 YEARS</i>	<b>220</b>
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## BOURBON & BLENDED WHISKY

<i>KOVAL SINGLE BARREL ORGANIC BOURBON</i>	<b>120</b>
<i>KOVAL SINGLE BARREL ORGANIC OAT</i>	<b>125</b>
<i>FOUR ROSES SINGLE BARREL</i>	<b>140</b>
<i>HEAVEN HILL CORN WHISKY 9 YEARS</i>	<b>105</b>
<i>JAMESON</i>	<b>105</b>
<i>KOVAL RYE</i>	<b>135</b>
<i>JOHNNIE WALKER GOLD</i>	<b>140</b>
<i>MICHTER'S US*1 UNBLENDED AMERICAN "WHISKEY SMALL BATCH"</i>	<b>225</b>
<i>JOHNNIE WALKER BLUE</i>	<b>320</b>

## JAPANESE WHISKY

<i>NIKKA COFFEY GRAIN</i>	<b>190</b>
<i>SUNTORY YAMAZAKI 12 YEARS</i>	<b>440</b>
<i>SUNTORY HIBIKI 17 YEARS</i>	<b>850</b>

**ZERO PROOF** 85

*PINEAPPLE ICED TEA* black tea, pineapple juice, sugar syrup

*APPLE LYCHEE SODA* apple juice, lychee, mint, soda

*VIRGIN MANGO-BANANA DAIQUIRI* fresh banana, mango juice, lime juice, sugar syrup

**SOFT DRINK** 62

**FRESH JUICE** 80

**WATER**

*ACQUA PANNA* 500 ML 75 750 ML 85

*PERRIER* 330 ML 55 750 ML 85

*SAN PELLEGRINO* 500 ML 75 750 ML 85

**COFFEE**

*SINGLE ESPRESSO/ AMERICANO* 60

*ESPRESSO MACCHIATO* 60

*REGULAR COFFEE/ DOUBLE ESPRESSO* 70

*CAPPUCCINO/ LATTE/ MOCHA* 75

**TEA** 75

*BREAKFAST TEA, DARJEELING TEA, EARL GREY TEA, PEPPERMINT TEA*

*CHAMOMILE TEA, JASMINE TEA, PO LI TEA, TIKUANYIN TEA*