

LIGHT BITES 小食



Le Polmard beef tartare 法國波爾瑪德生牛肉他他 (D, G, S) Paprika, marinated anchovies, crisp lavash 煙燻紅椒, 醃製鯷魚, 烤薄脆餅乾	188
Heart-healthy super food salad 健怡全素沙律 (G, N, VE) Quinoa, pimento de piquillo, kale, sesame, roasted peanuts, sesame soy dressing 藜麥, 西班牙煙燻紅椒, 羽衣甘藍, 芝麻, 烤花生, 香麻豉油汁	138
Hand-dived scallop crudo 手捕帶子刺身片 (D, S) Avocado purée, bergamot gel, Ikura 牛油果茸, 佛手柑醬, 三文魚籽	138
Tomato and burrata bruschetta 意式烤番茄布拉塔芝士多士 (D, G, V) Fresh basil, char grilled sourdough, extra virgin olive oil 新鮮羅勒, 香烤酸麵包, 特級冷壓橄欖油	168
Grilled chorizo sausage 烤西班牙辣肉腸 (P) Pimento de piquillo sauce 西班牙煙燻紅椒汁	118
Serrano ham and Manchego cheese toasties 白毛豬火腿曼徹格芝士多士 (D, G, P)	108
Crispy Spanish anchovies 酥脆西班牙鯷魚 (S) Pimiento de piquillo mayo 西班牙煙燻紅椒蛋黃醬	138

D: Contains dairy 含有奶類製品 /

G: Contains gluten 含有麩質 / N: Contains nuts 含有堅果 /

P: Contains pork 含有豬肉 / S: Seafood 海鮮 /

V: Vegetarian 素菜 / VE: Vegan 全素

LIGHT BITES 小食



Angus beef slider* (2 pieces) 安格斯牛肉迷你漢堡* (兩件) (D, G) Pickles, aged Cheddar cheese, romaine lettuce, hand-cut fries 酸青瓜, 車打芝士, 羅馬生菜, 手切薯條	148
Snack platter for 2 精選二人小食拼盤 (D, G, P, S) Crispy Spanish anchovies, Grilled chorizo sausage, Serrano ham and Manchego cheese toasties, Spanish Serrano ham 酥脆西班牙鯷魚, 烤西班牙辣肉腸, 白毛豬火腿曼徹格芝士多士, 西班牙白毛豬火腿	348

CHARCUTERIE 冷肉盤



Spanish 48 months cured Ibérico ham carved to order (50g) 西班牙黑毛豬火腿 (48 個月, 50 克) (P)	258
Spanish Ibérico de Bellota Chorizo (70g) 西班牙辣肉腸 (70 克) (P)	128
Spanish Serrano ham (70g) 西班牙白毛豬火腿 (70 克) (P)	118
Marinated Spanish anchovies 橄欖油漬西班牙鯷魚 (S)	138

Served with assorted artisan olives, pickled
garlic, candied pecans and lavash
配橄欖, 醃大蒜, 蜜餞山核桃 (N) 及烤薄脆餅乾 (G)

* We recommend your beef sliders should be well done. If you wish it to be served otherwise, please inform your server when placing your order.

* 我們建議食用全熟牛肉。如有其他需要, 請於點餐時向服務員提出。

All prices are subject to a 10% service charge.
所有價目需另加一服務費。

CHEESES 芝士



Selection of 2 for \$138 / 4 for \$208 / 6 for \$288
任選兩款 \$138 / 四款 \$208 / 六款 \$288

Mimolette – French / Cow

米莫雷特 - 法國 / 牛奶

Reblochon – French / Cow

瑞布羅申 - 法國 / 牛奶

Gorgonzola – Italian / Cow

戈貢佐拉 - 意大利 / 牛奶

Camembert – French / Cow

卡蒙伯爾 - 法國 / 牛奶

Manchego – Spanish / Sheep

曼徹格 - 西班牙 / 羊奶

Comté 2 years aged – French / Cow

考姆特 (熟成兩年) - 法國 / 牛奶

Served with quince jam and lavash

配李子蜜餞醬及烤薄脆餅乾 (G)

COLD SEAFOOD



Freshly shucked seasonal oysters

即開時令生蠔

Market
price
時價

Poached whole Canadian lobster

(450g)

原隻加拿大龍蝦 (450 克)

368

Poached king prawns (3 pieces)

凍虎蝦 (三隻)

238

Hand-dived scallops (2 pieces)

手捕扇貝 (兩隻)

108

D: Contains dairy 含有奶類製品 /

G: Contains gluten 含有麩質 / N: Contains nuts 含有堅果 /

P: Contains pork 含有豬肉 / S: Seafood 海鮮 /

V: Vegetarian 素食 / VE: Vegan 全素

SYMPHONY OF SEAFOOD

精選環球海鮮套餐



\$988 (FOR TWO) (二人份)

**Served with two glasses of selected
Champagne**

配特選香檳兩杯

Fresh Chilled Seafood 海鮮冷盤

Freshly shucked seasonal oysters (4 pieces)

即開時令生蠔 (四隻)

Poached Canadian lobster (450g)

原隻加拿大龍蝦 (450 克)

Poached king prawns (4 pieces)

凍虎蝦 (四隻)

Hand-dived scallops (2 pieces)

手捕扇貝 (兩隻)

Served with three sauces:

配搭以下三款醬汁：

cocktail, yuzu kosho-mayo, bergamot ponzu

雞尾酒汁, 柚子胡椒蛋黃醬, 佛手柑醬

Steamed Seafood Pot 海鮮蒸鍋

Locally sourced littleneck clams Meunière (300g)

Garlic and white wine butter sauce

蒜蓉白酒牛油汁煮本地短頸蜆 (300 克) (D, S)

Served with grilled sourdough bread

配香烤酸麵包 (G)

All prices are subject to a 10% service charge.

所有價目需另加一服務費。

MAIN COURSES 主菜



Locally sourced littleneck clam Meunière (350g) 蒜蓉白酒牛油汁煮本地短頸蜆 (350 克) (D, G, S) Garlic and white wine butter sauce, served with grilled sourdough bread 香烤酸麵包	188
Baked Canadian lobster 焗加拿大龍蝦 (D, S) Garlic and parsley butter, sautéed broccolini 蒜蓉香芹牛油, 香蒜炒花椰菜苗	398
Grilled Greenland Halibut 香煎格陵蘭比目魚柳 (D, S) Baby carrots, seaweed, New Caledonia prawns seafood veloute 迷你胡蘿蔔, 海苔, 新喀里多尼亞大蝦海鮮忌廉汁	328
Organic free range chicken breast 香煎有機雞胸 (D, G) Pomme Anna, braised shallot, porcini, bacon 千層薯仔批, 燴紅蔥頭, 牛肝菌, 煙肉	238
Toulouse sausages 法國圖盧茲香腸 (D, P) Roast garlic and thyme mashed potato, caramelized onion sauce 烤蒜百里香薯蓉, 焦糖洋蔥汁	208
Australian free range grass-fed Vintage beef striploin 澳洲有機草飼牛前腰脊肉 Hand-cut fries French fries, spinach, peppercorn purée 手切薯條, 菠菜, 黑椒汁	398

D: Contains dairy 含有奶類製品 /

G: Contains gluten 含有麩質 / N: Contains nuts 含有堅果 /

P: Contains pork 含有豬肉 / S: Seafood 海鮮 /

V: Vegetarian 素菜 / VE: Vegan 全素

MAIN COURSES 主菜



Seafood paella 西班牙海鮮飯 (D, P, S) New Caledonia prawns, clams, Queen scallops, fresh crab meat, Ibérico chorizo, jalapeño, semi-dried tomato, smoked paprika, long beans 新喀里多尼亞大蝦, 蜆肉, 帶子肉, 鮮蟹肉, 西班牙辣肉腸, 墨西哥辣椒, 番茄乾, 煙燻藏紅花, 青豆角	298
Linguine vongole aglio e olio 蒜香大蜆橄欖油炒扁意粉 (G, S) Linguine pasta, clam meat, garlic, chilli	188

SIDES 配菜



Homemade bread 自家製麵包 (D, G) Whipped butter 牛油	58
Sautéed broccolini 香蒜炒花椰菜苗 (D, N, VE) Garlic and toasted almonds 蒜蓉, 烤杏仁	68
Sautéed shiitake, button and black termite mushrooms 香蒜炒雜菌 (VE) Garlic and parsley 鮮冬菇, 白菌, 雞樅菌, 蒜蓉, 香芹	68
Roast garlic and thyme mashed potato 烤蒜百里香薯蓉 (D, V)	68
Hand-cut fries 手切薯條 (V)	68

All prices are subject to a 10% service charge.
所有價目需另加一服務費。

DESSERTS 甜品



Black sesame charcoal cream roulade 黑芝麻竹炭忌廉卷蛋 (D, G) Green tea ice cream 綠茶雪糕	88
Caramel coffee chocolate cake 焦糖咖啡朱古力蛋糕 (D, G) Vanilla ice cream 雲呢拿雪糕	88
Lemon strawberry cheesecake 檸檬士多啤梨芝士蛋糕 (D, G) Strawberry ice cream 士多啤梨雪糕	88
Pistachio white chocolate Paris-Brest 開心果白朱古力巴黎-布雷斯特泡芙 (D, G, N)	88

LOCAL ROASTED COFFEE



Cafè latte, cappuccino	65
Cafè mocha	
Double espresso	60
Regular coffee	55
Espresso	55
Extra shot	15

Blending high-quality arabicas from South America and a touch of fine robustas from Asia

D: Contains dairy 含有奶類製品 /
G: Contains gluten 含有麩質 / N: Contains nuts 含有堅果 /
P: Contains pork 含有豬肉 / S: Seafood 海鮮 /
V: Vegetarian 素菜 / VE: Vegan 全素

ENGLISH TEA SHOP TEA SELECTIONS



English Breakfast A blend of the finest Ceylon and Assam black tea for a full and strong flavour	55
Earl Grey Ceylon black tea from the misty mountains of Sri Lanka, infused with the tantalizing aroma of bergamot	55
Darjeeling Black Indian black tea from the foothills of the Himalayas with a distinctive, aromatic and floral flavour	55
Japanese Sencha Traditionally produced for a refreshing sweet & floral flavour	55
Jasmine Green The finest Ceylon and Chinese green tea blended to enhance the fresh, floral flavours of jasmine and elderflower	55
Chamomile (Caffeine free) The soothing, gentle relaxant that has stood the test of time	55
Peppermint (Caffeine free) Pure and perfect peppermint, sweet, refreshing and ever so settling	55
Chocolate, Rooibos and Vanilla (Caffeine free) Organic South African rooibos infused with sweet vanilla and rich cocoa	55
Lemongrass Ginger & Citrus (Caffeine free) Zesty high notes of Lemongrass and Citrus infused with a tingle of Ginger	55
Rooibos (Caffeine free) Naturally flavoursome, organic South African rooibos tea with a distinctive sweet and nutty flavour	55
Tiptree Pure Honey (28g)	10

All prices are subject to a 10% service charge.
所有價目需另加一服務費。