



MENU



SMALL PLATES

Chefs Soup of the Day 每日廚師湯 \$75

Calamari with Lemon Aioli 酥炸魷魚 \$155

Garlic Prawn & Scallop Pot 香蒜帶子蝦 \$175

Pork Belly and Seared Scallop 脆皮豬腩肉,煎帶子配南瓜醬 \$195
with pumpkin puree and crackling

Sesame Seared Tuna Chunks 芝麻吞拿魚 \$175
with wasabi mayonnaise

Wagyu Beef Skewers with Teriyaki sauce 日式照燒和牛串 \$195

Pan Fried Vegetarian Dumpling 香煎素餃子配四川辣椒醬及醬油 \$145
with sichuan chill & soy sauce

Steamed Mussels 1KG (white wine/red thai curry) \$220
青口(白酒或泰式紅咖喱汁)配烤番茄,土耳其多士
with vine cherry tomato & turkish toast

Korean Fried Chicken With Coleslaw 韓式炸雞 \$175

Korean Fried Chicken Wings (12pcs) 韓式炸雞翼 \$195

Cauliflower Fritter with Korean Sweet & Spicy Sauce (Vegan) \$145
韓式甜辣醬炸椰菜花

Peking Duck Rolls 北京烤鴨卷 \$155
with cucumber, carrot, spring onion and hoi sin sauce

Chicken Avocado Maki Roll 雞肉牛油果壽司卷 \$185

Deep Fried Camembert 炸芝士 \$165
with nest of fresh honeycomb

Chicken Quesadilla 雞肉夾餅 \$155
with tomato salsa, sour cream

Vegetarian Quesadilla 素菜夾餅 \$155
with tomato salsa, sour cream

SALADS

Tuna Sashimi & Peach Salad 吞拿魚刺身蜜桃沙律 \$165

with yuzu soy vinegar & dukkah

Burrata & Vine Cherry Tomatoes 布拉塔芝士車厘茄芝麻菜沙律 \$165

with beetroot, arugula & aged balsamic

Thai Chicken & Mango Salad 泰式雞肉芒果沙律 \$155

with coriander, peanut, Thai sweet chilli dressing

Spicy Thai Beef Salad 泰式香辣牛肉沙律 \$155

with mint, Thai basil, coriander, peanut

King Prawn & Avocado Salad 牛油果大蝦沙律 \$185

with balsamic dressing

Quinoa Salad 藜麥哈羅米芝士石榴開心果沙律 \$145

with halloumi, pistachio, pomegranate & balsamic dressing

Vietnamese Pork Belly Salad 越式豬腩肉青木瓜沙律 \$155

crackling, fresh leaves, shredded green papaya & Vietnamese herbs in honey lemon dressing

Pesto Grilled Chicken Avocado Salad 蘿勒青醬烤雞肉牛油果沙律伴松子 \$155

with balsamic dressing and pine nuts

Classic Caesar Salad 凱撒沙律 \$135

topped with croutons, parma ham, anchovies and parmesan

St Barts Cob Salad 招牌沙律 \$150

with egg, croutons, avocado and honey mustard dressing

Add Chicken 另加雞肉 \$60

Add Beef 另加牛肉 \$65

Add Smoked Salmon 另加煙三文魚 \$70

PIZZA

Margherita Pizza 意式番茄芝士薄餅 \$165

Italian mozzarella with fresh tomato sauce

Quattro Formaggi 四重芝士薄餅 \$175

Italian Salami & Pepperoni 意式沙樂美辣肉腸薄餅 \$180

Peking Duck Pizza 北京烤鴨薄餅 \$175

with cucumber, spring onion and hoisin sauce

New Orleans Pizza 新奧爾良薄餅 \$175

cajun chicken, onion, cheddar, Jack & Mozzarella cheese, top with sour cream & sweet chilli sauce

Parma Ham Pizza 巴馬火腿火箭菜薄餅 \$180

with rocket, onion and shaved parmesan

Vegetarian Pizza 雜菜薄餅 \$175

bell peppers, olives, onions, mushroom and asparagus

St Barts Maximo Pizza 什錦火腿辣肉腸薄餅 \$175

onion, mushroom, roasted bell peppers, ham, sausage & pepperoni

Breakfast Pizza 早餐薄餅 \$180

sausage, cherry tomato, scrambled egg, mozzarella, bacon, ham, onion

PASTA

Blue Swimmer Crab Linguine 蟹肉扁意粉 \$225

Linguine Vongole 蒜香鮮蜆扁意粉 \$195

Penne Pesto Bacon & Burrata Cheese 羅勒醬煙肉布拉塔芝士尖通粉 \$165

with vine cherry tomato

Fettuccine Chicken & Mushroom In Pink Sauce 雞肉蘑菇忌廉茄汁闊麵 \$155

Fettuccine Grass-Fed Meatballs 草飼肉丸闊麵 \$165

Penne Arrabbiata 香辣蕃茄長通粉 \$155

Spaghetti Carbonara 卡邦尼煙肉意粉 \$155

Exotic Wild Mushroom Risotto 野生雜錦蘑菇意大利飯 \$155

Prawn & Scallop Risotto 蝦肉扇貝意大利飯 \$175

Spaghetti Bolognese 肉醬意粉 \$155

Spaghetti Seafood Alio-Olio 香蒜白酒海鮮意粉 \$265

(scallop, king prawn, octopus, clams)

Buffalo Mozzarella Beef Lasagne 水牛芝士和牛千層麵 \$195

Old Fashion Mac & Cheese 傳統芝士通心粉 \$170

With Lobster and Prawn 另加龍蝦肉及蝦肉 \$295

MAINS

Grilled Chicken Breast 烤雞胸肉配芒果牛油果沙沙醬 \$185
with mango & avocado salsa

Aussie Barramundi Fillet 澳洲盲鱈柳配中式雜菜 (清蒸或香煎) \$285
with Asian greens, spring onion & sweet soy sauce (Steamed or Pan Fried)

Slow-Cooked Wagyu Beef Cheeks 慢煮和牛臉肉配紅酒汁,薯蓉 \$295
braised in red wine sauce, mashed potato

Ultimate Wagyu Beef Burger 和牛漢堡配薯條,沙律 \$195
with lettuce, tomato, comté cheese, bacon, egg, tartar sauce & served with French fries and mix salad

Buttermilk Chicken Burger 脆雞漢堡配薯條 \$185
with coleslaw, cheese, French fries

Chili Steak Sandwich 牛肉芝士三文治配沙律,薯條 \$155
with bell pepper, onion, cheese, lettuce, tomato and rocket salad, French fries

Lamb Burger 羊肉漢堡配薯條,沙律 \$175
spiced lamb patty, comté cheese, sun-dried tomato, mint yogurt & served with fries and mixed salad

Nasi Goreng 印尼炒飯 \$185
with fried egg, shrimp, chicken satay and prawn crackers

BBQ Roasted Baby Pork Back Rib 醬燒豬仔骨
Half Rack 半份,配涼拌捲心菜,沙律 \$280, Full Rack 全份,配薯條 \$402
half rack with coleslaw and mixed salad, full rack with French fries

Sizzling Fajitas \$215

(choose chicken, beef, Add\$30 for King Prawns)

鐵板烤肉 (雞肉/牛肉 ; 大蝦加\$30) 配薄餅

Add \$30 for Combo Chicken & Beef 雞肉牛肉組合加\$30
served with flour tortilla, guacamole, salsa & sour cream

Crispy Salmon Fillet 脆皮三文魚柳配薯蓉,中式雜菜 \$225
with mashed potato and Asian Vegetables

Chicken Parmigiana with French Fries & Mixed Salad \$195
芝士蕃茄焗吉列雞胸配薯條,沙律
oven baked breaded chicken with tomato & mozzarella cheese

Traditional Fish and Chips 炸魚薯條 \$195

STEAK

All Served With French Fries 全部扒配薯條

Choice of Mixed Green Salad Or Seasonal Vegetables 選什菜沙律或時菜

Choice of 1 Sauce (Gravy, Black Pepper , Mushroom , Blue cheese, Teriyaki)

選配1款汁 (燒汁, 黑胡椒, 蘑菇, 藍芝士, 日式照燒汁)

Char-Grilled US Beef Tenderloin 10oz \$310

炭燒美國牛柳10安士

Char-Grilled US Sirloin Steak 12oz \$310

炭燒美國西冷扒12安士

Char-Grilled Lamb Fillet \$310

炭燒羊扒

Char-Grilled UK Pork Loin 10oz \$205

炭燒英國豬柳扒10安士

Char-Grilled Australian Wagyu(M5) Rib Eye Steak 10oz \$465

炭燒澳洲M5和牛肉眼扒10安士

Dry-Aged (28days) US Prime Rib Eye Steak 12oz

28日乾式熟成美國肉眼扒12安士

16oz Beef Wellington (For 2~3 people) \$688

威靈頓牛扒16安士

Please allow 35 Mins 請預留35分鐘

Side Dish \$65 each 伴菜每款 \$65

French Fries 薯條 | Sweet Potato Fries 蕃薯條 | Mashed Potato 薯蓉 |

Roasted Potato 烤薯 | Honey Sesame Carrots 蜂蜜芝麻紅蘿蔔 |

Grilled Asparagus 烤蘆筍 | Steamed Broccoli 西蘭花 | Kale 羽衣甘藍 |

Asian Greens 中式時菜 | Minted Green Peas 薄荷青豆 | Sautéed Spinach 炒菠菜 |

Cream Spinach 奶油菠菜 | Baked Portobello Mushroom 烤大啡菇 |

Mixed Greens Salad 什菜沙律 | Cauliflowers Cheese 花椰菜芝士



FEATHER & BONE



BUTCHER

DELI

PRODUCE

BUTCHERS COUNTER

Served from Monday to Sunday 12pm onwards

星期一至星期日中午12時後供應

YOUR CHOICE

COOKED TO YOUR LIKING

VISIT THE MEAT COUNTER AND SPEAK TO OUR BUTCHER
FOR THE DAYS CUTS

歡迎前往“ Butcher Counter”自選扒類(零售價)

CHOOSE YOUR MEAT

FROM THE COUNTER AND LET US KNOW
KNOW HOW YOU WOULD LIKE IT COOKED
歡迎前往“ Butcher Counter”自選扒類

CHOOSE YOUR SIDES(ANY 2)

選2款配菜

FRENCH FRIES 薯條
MASHED POTATO 薯蓉
MIXED SALAD 什菜沙律
STEAMED KALE 蒸羽衣甘藍
SEASONAL VEGGIE 時蔬

CHOOSE YOUR SAUCE

自選醬汁

GRAVY 燒汁
MUSHROOM RAGU 蘑菇
BLACK PEPPER 黑椒
TERIYAKI 日式照燒汁
BLUE CHEESE 藍芝士

BUTCHERS CHOICE

\$380 PER HEAD

廚師精選扒類每位\$380

WITH AN ADDITIONAL \$150 COOKING FEE

THIS INCLUDES ONE SAUCE AND TWO SIDE DISHES
ADD EXTRA \$40 FOR A GLASS OF WINE OR MOCKTAIL

+加\$150 烹調費配1款醬汁及2款配菜

+加\$40 配餐酒或無酒精雞尾酒一杯

OUR BUTCHER WILL SELECT

A RANGE OF THE BEST CUTS FROM THE COUNTER FOR YOU,
SERVED FAMILY STYLE WITH A SELECTION OF SAUCE AND SIDE DISHES

+加\$150烹調費 配1款醬汁及2款配菜

ALL MEAT IS SOLD AT RETAIL PRICE WITH AN ADDITIONAL \$150
COOKING FEE, THIS INCLUDES ONE SAUCE AND TWO SIDE DISHES

+加\$40配餐酒或無酒精雞尾酒一杯

ADD EXTRA \$40 FOR A GLASS OF WINE OR MOCKTAIL



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