



MENU



SMALL PLATES

Calamari with Lemon Aioli 酥炸魷魚 \$150

Garlic Prawn and Scallop Pot 香蒜帶子蝦 \$180

Soft Shell Crab with Mango & Avocado Salsa 酥炸軟殼蟹配芒果牛油果醬 \$170

Cheesy Garlic Bread 芝士蒜蓉包 \$80

Tomato and Avocado Bruschetta 蕃茄牛油果烤麵包 \$120

Nachos 墨西哥粟米片 \$160

Teriyaki Chicken Skewers 照燒雞肉串 \$150

Camembert Crumbed on a Nest of Fresh Honeycomb 炸金文拔芝士配蜂巢 \$160

Korean Fried Chicken with Coleslaw 韓式炸雞配捲心菜 \$160

Mexican Chicken Quesadillas 墨西哥雞肉夾餅 \$175

Crispy Honey Garlic Chicken Wings 蒜香蜜汁脆炸雞翼 \$140

Flame Gilled Beef Skewer 香烤牛肉串 \$170

Seared Scallops and Crispy Pork Belly 烤扇貝脆皮燒肉 \$195
with cauliflower puree and cracking

Sesame Seared Tuna 芝麻吞拿魚 \$180
with Wasabi Mayo

Antipasto Platter 前菜小食拼盤 \$240
*(Parma ham, pepperoni, salami, olive, sliced buffalo mozzarella, sun-dried tomatoes
with roasted garlic and crostini)*

SALADS

Tuna Sashimi Salad 吞拿魚刺身牛油果沙律 \$178

avocado, heirloom cherry tomato, mixed leaves, dukkah and Japanese soy dressing

Fennel Orange and Crab Salad 茴香香橙蟹沙律 \$160

orange segment, cherry tomato, cucumber, radish, mixed leaves and citrus dressing

Burrata Salad 布拉塔芝士番茄沙律 \$175

heirloom cherry tomato, beetroot and balsamic reduction

Poached Salmon Salad 三文魚沙律 \$190

baby spinach, asparagus & salsa

Thai Chicken and Mango Salad 泰式雞肉芒果沙律 \$178

green papaya, cucumber, bean sprouts, white radish, cherry tomato, red onion, mint leaves, basil leaves, Thai sweet chili dressing and topped with toasted peanuts

King Prawn and Avocado Salad 牛油果大蝦沙律 \$178

mixed leaves, cherry tomatoes, cucumber, carrot, radish and Thai sweet chili dressing

Quinoa Salad 藜麥芝士沙律配石榴開心果 \$160

halloumi, pistachio, pomegranate, mixed leaves, cherry tomato, cucumber, red onion with balsamic dressing

Cesar Salad 凱撒沙律 \$160

with chicken 配雞肉 \$180, with smoked salmon 配煙三文魚 \$195

Asparagus, Parma Ham and Halloumi Salad 蘆筍巴馬火腿芝士沙律 \$178

mixed leaves and cherry tomato with white wine vinegar dressing

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PIZZA

Quattro Formaggi 四重芝士薄餅 \$180

Italiano Salami & Pepperoni 意式沙樂美,辣肉腸薄餅 \$185

Margharita Pizza 意式番茄芝士薄餅 \$180

Italian mozzarella with fresh tomato

Vegetarian Pizza 雜菜薄餅 \$180

asparagus, mushroom, olives, bell pepper and red onion

Parma Ham and Rocket Pizza 巴馬火腿火箭菜薄餅 \$185

St Barts Maximo Pizza 什錦火腿辣肉腸薄餅 \$185

pepperoni, ham, sausage, mushroom, roasted bell pepper and red onion

Hells Bells Pizza 意式香辣肉腸薄餅 \$185

pepperoni, salami, jalapeno, onion, red pepper and green pepper

PASTA

Spaghetti Bolognese 意式肉醬意粉 \$170

Old Fashion Mac & Cheese 焗芝士通粉 \$170

with lobster 配龍蝦 \$270 with prawns 配蝦 \$205

Spaghetti Puttanesca 香辣蕃茄橄欖意粉 \$165

Blue Swimmer Crab Linguine 蟹肉扁意粉 \$230

Linguine Vongole 蒜香蜆肉意粉 \$198

Fettuccine Chicken & Mushroom 雞肉蘑菇闊麵 \$170

Penne Arrabbiata 香辣茄汁長通粉 \$160

Spaghetti Carbonara 卡邦尼意粉 \$170

Linguine Marinara in Provencal Sauce 海鮮扁意粉配普羅旺斯汁 \$198

Exotic Wild Mushroom Risotto 野生蘑菇意大利飯 \$160

Lemon Grass Chicken & Asparagus Risotto 香茅雞肉蘆筍意大利飯 \$175

Scallop & Spinach Risotto 帶子菠菜意大利飯 \$195

Roasted Mediterranean Vegetables and Tomato Risotto \$170

烤地中海式蔬菜番茄意大利飯

MAINS

Chicken Saltimbocca 意式巴馬火腿雞胸,配薯條,沙律 \$240
tender chicken breast wrapped with parma ham and fresh sage,
served with French fries & salad

Sizzling Chicken Fajitas 烤雞薄餅卷 \$215, **Beef Fajitas** 配牛肉 \$240
served with flour tortilla bread, guacamole, salsa and sour cream

Chicken Parmigiana 香煎芝士醬雞胸,配薯條沙律 \$200
with French fries and salad

Grilled US Chicken Breast 烤雞胸肉,配時菜,薯蓉 \$180
with seasonal veggies and mash potatoes

Pan-fried Chillan Sea Bass 香煎智利鱸魚,配中式時菜,薯蓉 \$315
with Asian greens and mash potatoes

Grilled Salmon Steak 烤三文魚扒,配羽衣甘藍,薯蓉 \$240
with kale and mash potatoes

Ultimate 8oz Wagyu Beef Burger 和牛漢堡,配薯條 \$180
with French fries

Buttermilk Chicken Burger 牛油奶雞肉漢堡,配薯條 \$170
with French fries

Grilled Lamb Chops 烤羊扒,配青豆,烤薯 \$275
with minted beans & peas and roasted potatoes

BBQ Baby Back Ribs 燒烤豬仔骨,配薯條,沙律 Half 半份 \$208, Full 全份 \$408
with chips and salad

Roast Pork Belly 脆皮燒肉,配炒卷心菜,煙肉,薯蓉 \$225
with sautéed cabbage & bacon and mash potatoes

Slow-cooked Beef Cheeks 慢煮牛臉肉,配蜜汁甘筍,薯蓉 \$280
with honey sesame carrots and mash potatoes

STEAKS

Prime NZ 8oz Tenderloin 紐西蘭8安士牛柳 \$305

Prime USDA 12oz Sirloin 美國12安士西冷扒 \$335

Prime USDA 14oz Rib Eye 美國14安士肉眼扒 \$405

Beef Wellington 威靈頓牛柳 \$325

All served with French Fries and Seasonal Vegetables

以上牛扒配薯條及蔬菜

Selection of sauces:

Black Peppercorn, Bearnaise, Creamy Mushroom, Blue Cheese

醬汁可選：黑椒汁 / 蛋黃醬汁 / 忌廉蘑菇汁 / 藍芝士汁

Side Dishes \$60 each:

**Garlic Mash, Double Cream Mash, Sweet Potato Mash,
Roasted Potatoes, Honey Sesame Carrots, Creamed Spinach,
Sautéed Mushrooms, Grilled Asparagus, Asian Greens**

另加每款配菜 \$60

蒜香薯蓉 / 忌廉薯蓉 / 蕃薯蓉 / 烤薯 /
蜂蜜芝麻胡蘿蔔 / 忌廉菠菜 / 炒蘑菇 / 烤蘆筍 / 中式時菜

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DESSERT

Crème Brûlée 焦糖布丁 \$100

Chocolate Lava Pudding 朱古力心太軟 \$100

Banoffee Pie 香蕉焦糖批 \$100

Sticky Date Pudding 棗蓉布甸伴奶油糖醬 \$100

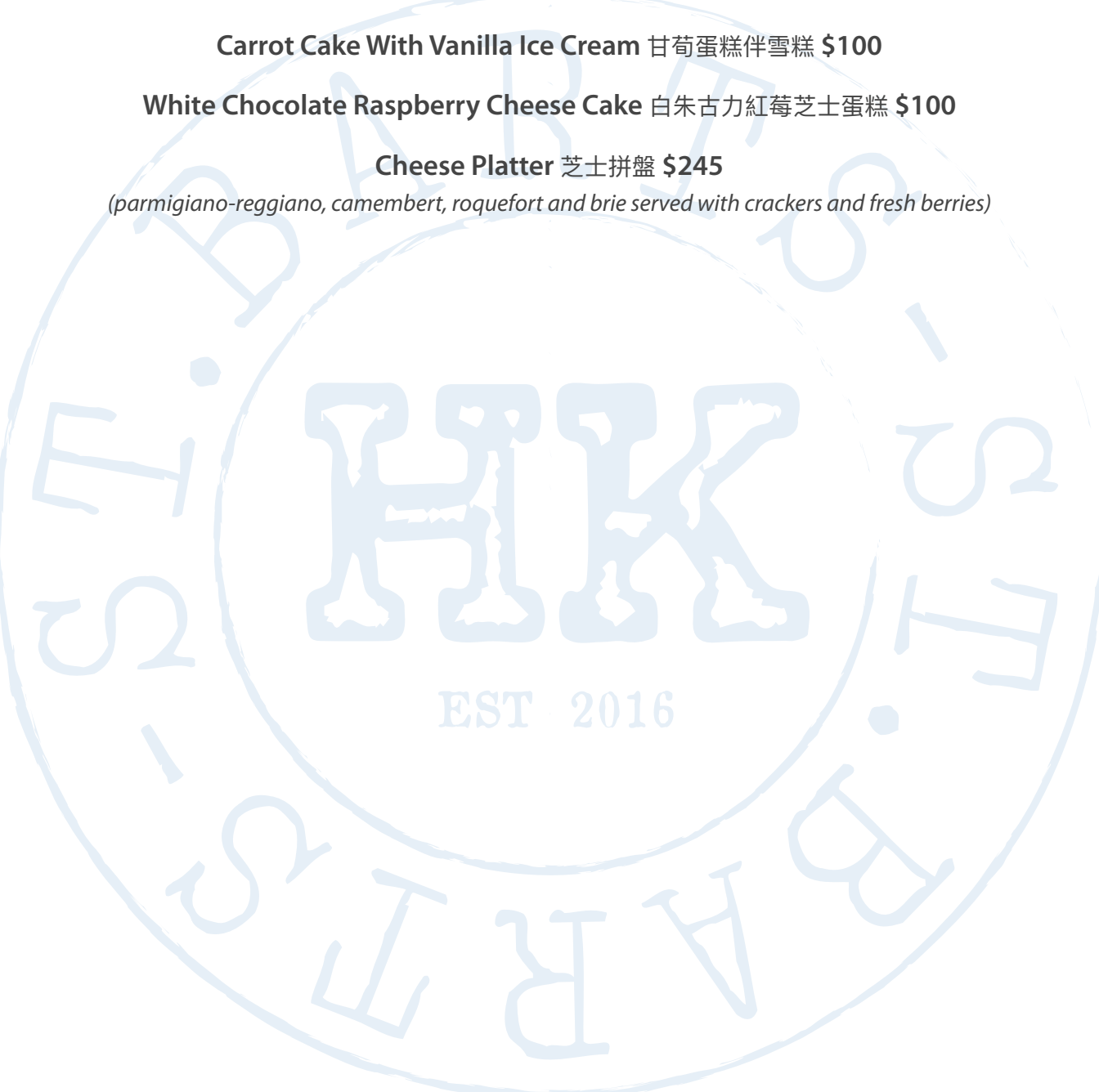
with Salted Butterscotch Sauce

Carrot Cake With Vanilla Ice Cream 甘荀蛋糕伴雪糕 \$100

White Chocolate Raspberry Cheese Cake 白朱古力紅莓芝士蛋糕 \$100

Cheese Platter 芝士拼盤 \$245

(parmigiano-reggiano, camembert, roquefort and brie served with crackers and fresh berries)



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