



MENU

CLEAR WATER BAY

SMALL PLATES

- CALAMARI WITH LEMON AIOLI 酥炸魷魚 \$145
- GARLIC PRAWN & SCALLOP POT 香蒜帶子蝦 \$175
- ROAST PORK BELLY WITH POTATO ROSTI 烤豬腩肉配薯餅 \$155
- SOFT SHELL CRAB WITH MANGO & AVOCADO SALSA 酥炸軟殼蟹配芒果牛油果醬 \$165
- TERIYAKI CHICKEN SKEWERS 日式照燒雞肉串 \$145
- CAMEMBERT BREAD CRUMBS ON NEST OF FRESH HONEY COMB 炸金文拔芝士配蜂巢 \$155
- PAN FRIED VEGETARIAN DUMPLING 香煎素餃子配四川辣椒醬及醬油 \$145
WITH SICHUAN CHILL & SOY SAUCE
- NACHOS 墨西哥粟米脆片 \$120 ADD CHICKEN 另加雞肉 \$20 OR BEEF 另加牛肉醬 \$30
CORN CHIPS TOPPED WITH CHEESE, GUACAMOLE, TOMATO SALSA, SOUR CREAM
- STEAMED MUSSELS (1KG) 蒜香蕃茄白酒煮青口配蒜蓉多士 \$215
WITH GARLIC, WHITE WINE, VINE CHERRY TOMATO & GARLIC TOAST
- KOREAN FRIED CHICKEN WITH COLESLAW 韓式炸雞 \$175
- PEKING DUCK ROLLS 北京烤鴨卷 \$155
WITH CUCUMBER, CARROT, SPRING ONION AND HOI SIN SAUCE
- KOREAN CHICKEN BAO 韓式炸雞肉刈包 \$125
CHINESE STEAMED BREAD WRAP WITH KOREAN FRIED CHICKEN
- SHANGHAI STYLE BRAISED PORK BELLY BAO 上海紅燒豬腩肉刈包 \$125
CHINESE STEAMED BREAD WRAP WITH BRAISED PORK BELLY
- JAPANESE SAKE-STEAMED CLAMS \$165 日式清酒煮蜆
- BBQ ROASTED BABY PORK BACK RIBS WITH COLESLAW \$155 烤迷你豬仔骨

SALADS

- TUNA SASHIMI & AVOCADO SALAD 吞拿魚刺身牛油果沙律 \$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
- FENNEL ORANGE & CRAB SALAD 蟹肉香橙茴香沙律 \$155
WITH FENNEL SEED & HONEY LEMON DRESSING
- 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
- ROAST BUTTERNUT SQUASH & APPLE SALAD 烤牛油南瓜蘋果沙律配羊奶芝士核桃 \$145
WITH FETA & TOSSED WALNUT
- QUINOA SALAD 藜麥哈羅米芝士沙律配石榴開心果 \$145
WITH HALLOUMI, PISTACHIO, POMEGRANATE & BALSAMIC DRESSING
- VIETNAM 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
- ASPARAGUS PARMA HAM HALLOUMI SALAD 蘆筍巴馬火腿芝士沙律 \$155
WITH MIXED GREENS & BALSAMIC DRESSING
- POACHED SALMON SALAD 水煮三文魚菠菜沙律 \$165
WITH BABY SPINACH, ASPARAGUS & TOMATO SALSA

PIZZA

- MARGHARITA 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
- PEPPERONI PIZZA 辣肉腸薄餅 \$175
WITH OREGANO AND MOZZARELLA
- BURRATA CHEESE & CHERRY TOMATO PIZZA 布塔芝士車厘茄黑醋薄餅 \$175
WITH AGED BALSAMIC AND BASIL
- 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
- STBARTS MAXIMO PIZZA 什錦火腿辣肉腸薄餅 \$175
ONION, MUSHROOM, ROASTED BELL PEPPERS, HAM, SAUSAGE & PEPPERONI

PASTA

- BLUE SWIMMER CRAB LINGUINE 蟹肉扁意粉 \$225
- LINGUINE VONGOLE 蒜香鮮蜆扁意粉 \$195
- LOBSTER MAC & CHEESE 龍蝦芝士通心粉 \$285
- BUFFALO MOZZARELLA & WAGYU BEEF LASAGNE 水牛芝士和牛千層麵 \$195
- FETTUCCHINE CHICKEN & MUSHROOM IN CREAM SAUCE 雞肉蘑菇忌廉闊麵 \$155
- PENNE ARRABIATTA 香辣蕃茄尖通粉 \$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
- LEMON GRASS CHICKEN ASPARAGUS RISOTTO 香茅雞肉蘆筍意大利飯 \$165
- SPAGHETTI BOLOGNESE 肉醬意粉 \$155
- CONFIT DUCK SHREDDED FETTUCCHINE 油封鴨肉寬麵配忌廉牛肝菌菠菜 \$195
WITH SPINACH & PORCINI CREAM SAUCE
- KOREAN KIMCHI FRIED RICE 韓國泡菜炒飯 \$110

MAINS

- GRILLED CHICKEN BREAST WITH MANGO & AVOCADO SALSA 烤雞胸肉配芒果牛油果沙沙醬 \$185
- 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 慢火燉煮和牛腩肉配薯蓉時菜 \$295
BRAISED IN RED WINE SAUCE, MASHED POTATO
- ULTIMATE WAGYU BEEF BURGER 和牛漢堡配香煎鵝肝 \$195
WITH LETTUCE, TOMATO, CHEESE, BACON, EGG, FOIE GRAS & SERVED WITH FRENCH FRIED
- BBQ ROASTED BABY PORK BACK RIB 醬燒豬仔背肋骨 \$255
WITH FRENCH FRIED & MIXED GREENS SALAD
- CONFIT DUCK LEG 法式油封鴨腿配燉煮白豆 \$245
WITH CASSOULET OF WHITE BEAN, PANCETTA & KALE
- SIZZLING FAJITAS (CHOOSE CHICKEN OR BEEF) 墨西哥鐵板燒-選雞肉或牛肉 \$215
ADD \$30 FOR COMBO 雙拼加 \$30
- SERVED WITH FLOUR TORTILLA, GUACAMOLE, SALSA & SOUR CREAM 配薄餅,牛油果醬,蕃茄沙沙,酸忌廉
- CRISPY SALMON FILLET 脆皮三文魚柳配薯菜 \$215
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什菜沙律
- OVEN BAKED BREADED CHICKEN WITH TOMATO & MOZZARELLA CHEESE
- TRADITIONAL FISH AND CHIPS 炸魚薯條 \$195

PRICE SUBJECT TO 10% SERVICE CHARGE

STEAK

ALL SERVED WITH FRENCH FRIES 全部扒配薯條

CHOOSE OF MIXED GREENS SALAD OR SEASONAL VEGETABLES 選什菜沙律或時菜
CHOOSE 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 BEEF TENDERLOIN 10OZ 炭燒牛柳10安士 \$310

CHAR-GRILLED SIRLOIN STEAK 12OZ 炭燒西冷扒12安士 \$310

CHAR-GRILLED VEAL CUTLETS 炭燒帶骨牛仔扒 \$275

CHAR-GRILLED LAMB CHOP 炭燒羊扒 \$310

CHAR-GRILLED UK PORK LOIN 10OZ 炭燒豬柳扒10安士 \$205

FLAME-GRILLED RIB EYE WITH BONE 20OZ 燒烤帶骨肉眼扒20安士 \$395

DRY-AGED (28DAYS) US PRIME RIB EYE STEAK 12OZ
28日乾式熟成美國肉眼扒12安士 \$375

SIDE DISH \$65 EACH

FRENCH FRIES 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
SAUTÉED MIX MUSHROOM 炒什菇 | MIXED GREENS SALAD 什菜沙律
ROCKET LEAVES & PARMESAN SALAD 火箭菜巴馬臣芝士

BUTCHERS COUNTER

SERVED FROM TUESDAY TO SUNDAY 12PM ONWARDS
星期二至星期日中午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)
+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 dish.

+加\$40配餐酒或無酒精雞尾酒一杯
Add extra \$40 for a glass of wine or Mocktail

STEP

1. CHOOSE YOUR MEAT FROM THE COUNTER AND LET US
KNOW HOW YOU WOULD LIKE IT COOKED.

歡迎前往 “Butcher Counter” 自選扒類

2. CHOOSE YOUR SIDE DISH (ANY TWO) FRENCH FRIES,
MASHED POTATO, MIXED SALAD, STEAMED KALE AND
SEASONAL VEGGIE

選2款配菜：薯條，薯蓉，什菜沙律，蒸羽衣甘藍或時蔬

3. CHOOSE YOUR SAUCE GRAVY, MUSHROOM RAGU,
BLACK PEPPER, TERIYAKI OR BLUE CHEESE

自選醬汁：燒汁，蘑菇，黑椒，日式照燒汁或藍芝士

BUTCHERS CHOICE

\$380 PER HEAD

WITH AN ADDITIONAL \$150 COOKING FEE,
THIS INCLUDES ONE SAUCE AND TWO SIDE DISH
ADD EXTRA \$40 FOR A GLASS OF WINE OR MOCKTAIL

廚師精選扒類每位\$380

+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
SIDES DISH