



# MENU

CLEAR WATER BAY

## SMALL PLATES

- CALAMARI WITH LEMON AIOLI 酥炸魷魚 \$155
- GARLIC PRAWN & SCALLOP POT 香蒜帶子蝦 \$175
- PORK BELLY AND SEARED SCALLOP WITH CRACKLING 烤豬腩肉配煎帶子 \$195
- WAGYU BEEF SKEWERS WITH TERIYAKI SAUCE 日式照燒和牛串 \$195
- CHICKEN CORDON BLEU CROQUETTE WITH TRUFFLE MAYO 酥炸哥頓布雞球 \$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
- KOREAN FRIED CHICKEN WINGS (12PCS) 韓式炸雞翼 \$195
- CAULIFLOWER FRITTER WITH KOREAN SWEET & SPICY SAUCE (VEGAN)  
韓式甜辣醬炸椰菜花 \$145
- PEKING DUCK ROLLS 北京烤鴨卷 \$155  
WITH CUCUMBER, CARROT, SPRING ONION AND HOI SIN SAUCE
- SHANGHAI STICKY PORK BELLY ON TOAST 上海紅燒豬腩肉多士 \$155  
WITH SPRING ONION AND SEASAME
- BBQ ROASTED BABY PORK BACK RIBS WITH COLESLAW \$155 烤迷你豬仔骨

## 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
- 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
- PESTO GRILLED CHICKEN AVOCADO SALAD 意式羅勒醬烤雞肉牛油果沙律 \$155  
WITH BALSAMIC DRESSING AND PINENUT

## 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
- 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
- BURRATA CHEESE & CHERRY TOMATO PIZZA 布拉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
- PENNE PESTO BACON & BURRATA CHEESE 羅勒醬煙肉布拉塔芝士尖通粉 \$165  
WITH VINE CHERRY TOMATO
- BLACK INK SPAGHETTI MARINARA WITH SEAFOOD AND BASIL 蕃茄海鮮墨汁意粉 \$245  
(MUSSEL, CLAM, SQUID, SHRIMP, SCALLOP, BARRAMUNDI)
- FETTUCCHINE CHICKEN & MUSHROOM IN CREAM SAUCE 雞肉蘑菇忌廉闊麵 \$155
- PENNE ARRABIATA 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 慢火燉煮和牛臉肉配薯蓉時菜 \$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 \$235  
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 \$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 US BEEF TENDERLOIN 10OZ 炭燒美國牛柳10安士 \$310

CHAR-GRILLED US SIRLOIN STEAK 12OZ 炭燒美國西冷扒12安士 \$310

CHAR-GRILLED LAMB CHOP 炭燒羊扒 \$310

CHAR-GRILLED UK PORK LOIN 10OZ  
炭燒英國豬柳扒10安士 \$205

CHAR-GRILLED AUSTRALIAN WAGYU(M5) RIB EYE STEAK 10OZ  
炭燒澳洲M5和牛肉眼扒10安士 \$465

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



# 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 DISH  
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  
SIDES DISH

+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

PRICE SUBJECT TO 10% SERVICE CHARGE