



MENU

SMALL PLATES

- HAM CROQUETTES 法式炸火腿肉餅 \$25 EACH
- CALAMARI WITH LEMON AIOLI 酥炸魷魚 \$145
- GARLIC PRAWN & SCALLOP POT 香蒜帶子蝦 \$175
- SOFT SHELL CRAB WITH MANGO & AVOCADO SALSA 酥炸軟殼蟹配芒果牛油果醬 \$165
- PULLED PORK SLIDERS 手撕豬肉漢堡 \$165
- TERIYAKI CHICKEN SKEWERS 照燒雞肉串 \$145
- CAMEMBERT BREAD CRUMBED 炸金文拔芝士配蜂巢 \$155
on nest of fresh honeycomb
- KOREAN FRIED CHICKEN WITH COLESLAW 韓式炸雞配捲心菜 \$155
- MEXICAN CHICKEN QUESADILLAS 墨西哥雞肉夾餅 \$170
- ROAST PORK BELLY POTATO ROSTI 烤豬腩肉薯餅 \$155
- FLAME GILLED BEEF SKEWER 香烤牛肉串 \$165
- BBQ BABY BACK RIBS WITH COLESLAW 燒烤豬仔骨配捲心菜 \$165
- ANTIPASTO PLATTER 前菜小食拼盤 \$215
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 \$165
avocado, heirloom cherry tomato, mixed leaves, dukkah, Japanese soy dressing
- FENNEL ORANGE & CRAB SALAD 茴香香橙蟹沙律 \$155
orange segment, cherry tomato, cucumber, radish, mixed leaves, citrus dressing
- BURRATA SALAD 布拉塔芝士番茄沙律 \$165
heirloom cherry tomato, beetroot, balsamic reduction
- POACHED SALMON SALAD 三文魚沙律 \$160
baby spinach, asparagus & salsa
- THAI CHICKEN & MANGO SALAD 泰式雞肉芒果沙律 \$155
green papaya, cucumber, bean sprouts, white radish, cherry tomato, red onion, mint leaves, basil leaves,
Thai sweet chilli dressing, topped with toasted peanuts
- KING PRAWN & AVOCADO SALAD 牛油果大蝦沙律 \$155
mixed leaves, cherry tomato, cucumber, carrot, radish, Thai sweet chilli dressing
- QUINOA SALAD 藜麥芝士沙律配石榴開心果 \$145
halloumi, pistachio, pomegranate, mixed leaves, cherry tomato, cucumber, red onion with balsamic dressing
- VIETNAMESE PORK BELLY SALAD 越式五花腩青木瓜沙律 \$155
green papaya, Vietnamese herbs, honey vinaigrette dressing, topped with pork crackling
- SPICY THAI BEEF SALAD 泰式香辣牛肉沙律 \$155
green papaya, bean sprouts, carrot, Thai basil leaves, Thai sweet chilli dressing, topped with toasted peanuts
- ASPARAGUS PARMA HAM HALLOUMI SALAD 蘆筍巴馬火腿芝士沙律 \$140
mixed leaves and cherry tomato, white wine vinegar dressing

PIZZA

- QUATTRO FORMAGGI 四重芝士薄餅 \$175
- ITALIANO SALAMI & PEPPERONI 意式沙樂美·辣肉腸薄餅 \$180
- MARGHARITA PIZZA 意式番茄芝士薄餅 \$175
Italian mozzarella with fresh tomato
- VEGETARIAN PIZZA 雜菜薄餅 \$175
asparagus, mushroom, olives, bell pepper and red onion
- PARMA HAM AND ROCKET PIZZA 巴馬火腿火箭菜薄餅 \$180
- ST BARTS MAXIMO PIZZA 什錦火腿辣肉腸薄餅 \$180
pepperoni, ham, sausage, mushroom, roasted bell pepper and red onion

Prices subject to 10% service charge

PASTA

- SPAGHETTI BOLOGNESE 意式肉醬意粉 \$155
- OLD FASHION MAC & CHEESE 焗芝士通粉 \$165 (lobster 配龍蝦 \$265, prawn 配蝦 \$198)
- FETTUCCHINE PESTO WITH RICOTTA (add chicken 加雞肉 +\$40) 香蒜乳清芝士寬麵 \$165
- BLUE SWIMMER CRAB LINGUINE 蟹肉扁意粉 \$225
- LINGUINE VONGOLE 蒜香蜆肉意粉 \$195
- FETTUCCHINE CHICKEN & MUSHROOM 雞肉蘑菇闊麵 \$155
- PENNE ARRABIATTA 香辣茄汁長通粉 \$155
- SPAGHETTI CARBONARA 卡邦尼意粉 \$155
- LINGUINE MARINARA 意式蕃茄醬扁意粉 \$185
- EXOTIC WILD MUSHROOM RISOTTO 野生蘑菇意大利飯 \$155
- LEMONGRASS CHICKEN ASPARAGUS RISOTTO 香茅雞肉蘆筍意大利飯 \$165
- SCALLOP & ASPARAGUS RISOTTO 帶子蘆筍意大利飯 \$188

MAINS

- CHICKEN SALTIMBOCCA 意式巴馬火腿雞胸，配薯條沙律 \$235
tender chicken breast wrapped with parma ham and fresh sage, served with French fries & salad
- SIZZLING CHICKEN FAJITAS 烤雞薄餅卷 \$210 (with beef 轉配牛肉 \$230)
served with flour tortilla bread, guacamole, salsa and sour cream
- CHICKEN PARMIGIANA 香煎芝士醬雞胸，配薯條沙律 \$195
with French fries and salad
- U.S GRILLED CHICKEN BREAST 烤雞胸肉，配時菜薯蓉 \$175
with seasonal veggies and mashed potato
- BBQ AUSSIE VEAL CUTLETS 燒烤牛仔扒，配烤薯火箭沙律 \$325
with roasted potato and rocket salad
- PAN FRIED CHILEAN SEA BASS 香煎智利鱸魚，配薯蓉什菜 \$310
with Asian greens and mashed potato
- STEAMED AUSSIE BARRAMUNDI 清蒸盲鱈，配薯蓉什菜 \$325
with Asian greens and mashed potato
- GRILLED SALMON STEAK 烤三文魚扒，配薯蓉 \$235
with kale and mashed potato
- ULTIMATE 8OZ WAGYU BEEF BURGER 和牛漢堡，配薯條 \$175
with French fries
- BUTTERMILK CHICKEN BURGER 牛油奶雞肉漢堡，配薯條 \$165
with French fries
- CONFIT DUCK 油封鴨配扁豆，蜂蜜芝麻紅蘿蔔 \$310
with lentils and honey sesame carrots
- FULL RACK BABY BACK RIBS 燒豬仔骨全份，配薯條沙律 \$375
with chips and salad
- SLOW-COOKED BEEF CHEEKS 慢煮牛臉，配薯蓉 \$275
with honey sesame carrots and mashed potato
- AUSSIE BABY LAMB FILLET 澳洲羊柳，配薯蓉 \$320
with minted beans & peas and mashed potato

STEAKS

all served with French fries and rocket or kale

PRIME USDA 8OZ TENDERLOIN 澳洲8安士牛柳配薯條，火箭菜或羽衣甘藍 \$298

PRIME USDA 10OZ SIRLOIN STEAK 澳洲10安士西冷扒配薯條，火箭菜或羽衣甘藍 \$310

PRIME USDA 14OZ RIB EYE 澳洲14安士肉眼扒配薯條，火箭菜或羽衣甘藍 \$398

BEEF WELLINGTON 威靈頓牛柳配薯條，火箭菜或羽衣甘藍 \$325

SELECTION OF SAUCES:

Black peppercorn
Bearnaise
Creamy Mushroom
Blue cheese

醬汁可選：黑椒汁 / 蛋黃醬 / 忌廉蘑菇 / 藍芝士

SIDE DISHES \$55 EACH:

Garlic Mash
Double Cream Mash
Sweet Potato Mash
French Fries
Roasted Potatoes
Honey Sesame Carrots
Creamed Spinach
Sauteed Mushrooms
Grilled Asparagus
Asian Greens

另加每款配菜 \$55：

蒜香薯蓉 / 忌廉薯蓉 / 甜番薯蓉 / 薯條 / 烤薯 /
蜂蜜芝麻紅蘿蔔 / 忌廉菠菜 / 炒蘑菇 / 烤蘆筍 / 亞洲菜

DESSERT

MIXED BERRIES CRUMBLE 什莓金寶 \$95

CHOCOLATE LAVA PUDDING 朱古力心太軟 \$95

BANOFFEE SMASH 香蕉焦糖忌廉 \$95

TOBLERONE PARCELS 酥皮包三角朱古力 \$95

COCONUT CRUMBED DEEP FRIED ICE CREAM 椰絲炸雪糕 \$95

WHITE CHOCOLATE RASPBERRY CHEESECAKE 白朱古力紅莓芝士蛋糕 \$95

CRÈME BRULÉE 焦糖布丁 \$95

DESSERT PLATTER (GOOD TO SHARE) 甜品拼盤 \$225

chocolate pudding, brownies, white chocolate raspberry cheesecake, banoffee cake
朱古力布甸，布朗尼，白朱古力紅莓芝士蛋糕，香蕉焦糖蛋糕

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