



MENU

SMALL PLATES

HAM CROQUETTES 法式炸火腿肉餅 \$30 EACH

CALAMARI WITH LEMON AIOLI 酥炸魷魚 \$150

GARLIC PRAWN & 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

HALLOUMI & TOMATO BRUSCHETTA 哈羅米芝士蕃茄碳烤麵包 \$120

ST. BARTS NACHOS 芝士粟米脆片 \$160

TERIYAKI CHICKEN SKEWERS 照燒雞肉串 \$150

CAMEMBERT BREAD CRUMBED 炸金文拔芝士配蜂巢 \$160
on nest of fresh honeycomb

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

ANTIPASTO PLATTER 前菜小食拼盤 \$220

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 \$170

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

FENNEL ORANGE & CRAB SALAD 茴香香橙蟹沙律 \$160

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

BURRATA SALAD 布拉塔芝士番茄沙律 \$170

heirloom cherry tomato, beetroot, balsamic reduction

POACHED SALMON SALAD 三文魚沙律 \$165

baby spinach, asparagus & salsa

THAI CHICKEN & MANGO SALAD 泰式雞肉芒果沙律 \$160

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 \$160

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 \$150

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

CAESAR 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 \$145

mixed leaves and cherry tomato with white wine vinegar dressing

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 意式香辣肉腸薄餅 \$185

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

Prices subject to 10% service charge

PASTA

SPAGHETTI BOLOGNESE 意式肉醬意粉 \$160

OLD FASHION MAC & CHEESE 焗芝士通粉 \$170
with lobster 配龍蝦 \$270, with prawn 配蝦 \$203

FETTUCCINE PESTO WITH MASCARPONE 香蒜淡芝士寬麵 \$170 with chicken 加雞肉 \$203

BLUE SWIMMER CRAB LINGUINE 蟹肉扁意粉 \$230

LINGUINE VONGOLE 蒜香蜆肉意粉 \$200

FETTUCCINE CHICKEN & MUSHROOM 雞肉蘑菇闊麵 \$160

PENNE ARRABIATTA 香辣茄汁長通粉 \$160

SPAGHETTI CARBONARA 卡邦尼意粉 \$160

LINGUINE MARINARA WITH LEMON, GARLIC AND OLIVE OIL
海鮮扁意粉配香檸蒜香欖油汁 \$190

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 \$170

SCALLOP & ASPARAGUS RISOTTO 帶子蘆筍意大利飯 \$193

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 U.S CHICKEN BREAST 烤雞胸肉，配時菜薯蓉 \$180
with seasonal veggies and mashed potato

PAN-FRIED CHILEAN SEA BASS 香煎智利鱸魚，配薯蓉亞洲菜 \$315
with Asian greens and mashed potato

STEAMED AUSSIE BARRAMUNDI 清蒸盲鱸，配薯蓉亞洲菜 \$330
with Asian greens and mashed potato

GRILLED SALMON STEAK 烤三文魚扒，配薯蓉羽衣甘藍 \$240
with kale and mashed potato

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 \$273
with minted beans & peas and roasted potato

BBQ BABY BACK RIBS 燒烤豬仔骨配薯條沙律, HALF 半份 \$205, FULL 全份 \$400
with chips and salad

SLOW-COOKED BEEF CHEEKS 慢煮牛臉肉，配薯蓉蜜汁甘筍 \$280
with honey sesame carrots and mashed potato

STEAKS

All served with French Fries and Seasonal Vegetables
配薯條及時蔬

PRIME USDA 8OZ TENDERLOIN 美國8安士牛柳 \$303

PRIME USDA 12OZ SIRLOIN STEAK 美國12安士西冷扒 \$333

PRIME USDA 14OZ RIB EYE 美國14安士肉眼扒 \$403

BEEF WELLINGTON 威靈頓牛柳 \$333

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 \$60 EACH:

Baked Potato

Garlic Mash

Double Cream Mash

Roasted Potatoes

Honey Sesame Carrots

Creamed Spinach

Sauteed Mushrooms

Grilled Asparagus

Asian Greens

另加每款配菜 \$60：

焗薯 / 蒜香薯蓉 / 忌廉薯蓉 / 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

CRÈME BRULEE 焦糖布丁 \$100

CHOCOLATE LAVA PUDDING 朱古力心太軟 \$100

BANOFFEE PIE 香蕉焦糖批 \$100

COCONUT CRUMBED DEEP FRIED ICE CREAM 椰絲炸雪糕 \$100

TOBLERONE PARCELS 酥皮包三角朱古力 \$100

WHITE CHOCOLATE RASPBERRY CHEESE CAKE 白朱古力紅莓芝士蛋糕 \$100

CHEESE PLATTER 芝士拼盤 \$240

Parmigiano-Reggiano, Camembert, Roquefort and Brie served with crackers and fresh berries