

SEAFOOD SPECIALS

海鮮精選



CHILLED SEAFOOD PLATTER 01 \$358

crab legs, prawns, crayfish, black mussels, clams, scallops with shallot vinaigrette, cocktail sauce and lemon

海鮮拼盤

阿拉斯加蟹腳、海蝦、香草小龍蝦、黑青口、海蜆及帶子伴乾蔥紅酒醋、咯嗲汁及檸檬

CHILLED COCKTAIL PRAWNS 02 \$168

with cocktail sauce
大蝦冷盤配咯嗲汁

GAMBAS IN THE PAN 03 \$298

with chili, bell pepper, garlic and parsley
香煎大蝦伴甜椒及香蒜番茜



PAN-SEARED DUCK FOIE GRAS \$138

with cherries, brioche and almond crumbs
香煎法國鴨肝配車厘子伴法式多士及杏仁脆

SEARED SESAME TUNA 06 \$118

with guacamole and crispy onion
芝麻吞拿魚配牛油果醬及脆洋蔥

CHESSY OXTAIL GOULASH \$108

with caraway seed, paprika served with sourdough
芝士紅甜椒燴牛尾伴酸麵包

SPICED POTATO & BACON TARTLET 07 \$98

with peas, cheese and mesclun mix
香辣煙肉薯仔芝士撻伴青豆配沙律

CRUSTED CALAMARI \$98

with harissa dressing
香脆魷魚圈配甜辣椒醬

CRISPY CHICKEN WINGS \$88

with herbs and spices
辣香脆雞翼



BUCKET OF FRESH SEAFOOD 04

served with garlic bread and your choice of sauce:
lobster broth / white wine garlic cream sauce / pesto cream

新鮮海鮮桶配自選醬汁伴蒜茸包

醬汁：龍蝦汁 / 白酒蒜茸忌廉汁 / 香草忌廉汁

Small 小 / Large 大

Black mussels 黑青口 \$178 / \$248

Prawns 海蝦 \$188 / \$265

Clams 海蜆 \$168 / \$228

Assorted black mussels, prawns and clams \$188 / \$278

雜錦海鮮 (黑青口、海蝦及海蜆)

APPETIZERS & SNACKS

頭盤及小食



SEARED SCALLOPS 05 \$138

with tomatoes and herb butter
香煎帶子伴番茄及香草牛油



BOSTON CLAM CHOWDER \$75

with thyme toast
波士頓周打蜆湯伴百里香多士

CREAM OF MUSHROOM SOUP \$75

with truffle oil
雜菌忌廉湯配黑松露醬

SOUP OF THE DAY \$65

是日餐湯

SOUPS

湯類

FAVOURITES

精選推介

SCALLOP JAMBALAYA 08 \$212

with chorizo, tomatoes and coriander
煎帶子辣肉腸飯伴番茄及芫茜

U.S. SIRLOIN STEAK (10 OZ) 09 \$285

with herbed potatoes, asparagus, roasted tomatoes and red wine sauce
美國西冷牛扒(10安士)伴香草薯仔、蘆筍及燒番茄配紅酒汁

BBQ BABY BACK PORK RIBS \$258

with Guinness and hickory sauce
烤豬肋骨配燒烤汁

AFRICAN CHICKEN 10 \$228

with chili, spiced potatoes and root vegetables
非洲雞伴香辣烤薯及炒菜

PAN-FRIED SALMON \$198

with clams, potatoes and French style peas
香煎三文魚伴海蜆、薯仔配法式燴青豆



BEEF RAGOUT TAGLIERINI \$172

with semi-dried tomatoes and spinach
燴牛肉闊條麵伴乾番茄及菠菜

BUCATINI ALL'AMATRICIANA \$172

with chicken and chili in tomato sauce
通心意粉伴雞肉及紫蘇配辣椒番茄汁

TIGER PRAWNS SPAGHETTI \$179

with fennel and asparagus in cream sauce
虎蝦意粉伴小茴香及蘆筍配忌廉汁

CASARECCIA \$163

with broccoli, mixed mushrooms, peas and pine nuts in pesto cream
西蘭花麻花意粉伴蘑菇、青豆及松子仁配香草忌廉汁

SALADS

沙律



BOATHOUSE SALAD 11 \$125

with assorted greens and fruits in rosemary cider dressing
船屋雜錦沙律及鮮果配迷迭香蘋果黑醋汁

NIÇOISE TUNA SALAD 12 \$132

with tomatoes, cucumbers, olives, eggs and beans
吞拿魚尼哥斯沙律伴番茄、青瓜、橄欖、雞蛋及長邊豆

PARMA HAM & MELON SALAD \$122

with frisée and mustard cress
蜜瓜風乾火腿沙律伴芥末苗



TOMATO & BUFFALO MOZZARELLA SALAD \$116

with arugula and fresh basil
番茄水牛芝士沙律伴芝麻菜

GREEK SALAD \$116

with tomatoes, cucumbers, capsicums, onions, olives and feta cheese
希臘沙律伴番茄、青瓜、甜椒、洋蔥、橄欖及羊奶芝士

CAESAR SALAD \$118

with herbed croutons, bacon and Parmesan cheese
凱撒沙律伴香草麵包粒、煙肉及巴馬芝士

Topped with 另配

Sesame tuna 芝麻吞拿魚 add 加 \$58

Smoked salmon 煙三文魚 add 加 \$52

Grilled chicken 烤雞 add 加 \$48

Chilled prawns 凍海蝦 add 加 \$52

DESSERTS

甜品



TIRAMISU 13 \$72

with vanilla ice cream and chocolate meringue
意式芝士蛋糕伴雲呢拿蛋糕配朱古力蛋白餅

FRESH STRAWBERRIES 14 \$68

on mascarpone cheese with lime sherbet and crispy yogurt
士多啤梨芝士杯伴青檸雪葩及脆乳酪

DEATH BY CHOCOLATE 15 \$78

a warm, chocolate truffle filled cake with vanilla ice cream
暖心朱古力蛋糕配雲呢拿雪糕

LEMON CHEESECAKE \$72

with raspberry jelly and vanilla ice cream
檸檬芝士餅配紅桑子啫喱及雲呢拿雪糕

STICKY TOFFEE PUDDING \$75

with vanilla ice cream
拖肥布甸伴雲呢拿雪糕

MÖVENPICK ICE CREAM 1 scoop 球 \$28

MÖVENPICK ICE CREAM 2 scoops 球 \$50

MÖVENPICK ICE CREAM 3 scoops 球 \$72

