



Pioneer in **INGREDIENT BASED CUISINE**, the culinary team decides on the preparation style that best suits the particular ingredient. Dishes employ French, Spanish, Mediterranean, Japanese, Korean flavors and techniques in preparation.

**OMAKASE.** Please inform us in advance at booking if you'd like to enjoy our omakase style meal "I will leave it to chef" to decide my courses. Fixed price starts at \$1,200 per person. Whole table must do omakase.

作為**食材料理**的先驅者，餐桌烹飪團隊為個別食材精關選取至優質的備煮方式。餐桌的菜式包含了法國、西班牙、地中海、日本、韓國等地的備煮技術及其風味原素。

**廚師發辦** – 如果您想享用我們 " 廚師發辦 " 的菜式，敬請提前聯絡我們預定。定價每位由\$1,200 起。需全檯訂煮。

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## STARTER

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### **Soy Cured Crab Sashimi (\$268) ★**

Korean Style Soy Marinated Raw Mud Crab. Takes 6 days to dehydrate and cure.

### **Spanish Red Prawn Sashimi (\$198) (L)**

Head is served flash fried with citrus salad.

### **Lobster Macchiato (\$198) / Lobster Espresso (\$158) ★**

Concentrated Lobster Bouillon, Lobster Foam, Star Anise, Fried Lobster Chunk

### **French Beef Carpaccio (\$328)**

Raw thinly sliced beef of French Blanc d'Aquitaine breed from farm and boucherie of Alexandre Polmard. Portion for sharing.

### **Pan Seared French Quail, Taro Mash, Grilled Figs (\$168)**

### **Pan Fried Foie Gras, Truffled Caramel (\$188)**

signature dish ★

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## HAM

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Ibérico Bellota Jamón

36 months (\$188/50g or \$298/100g)

48 months (\$238/50g or \$398/100g)

Charcuterie Board (288/100g)

Goose Salami / Cured Chorizo

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## 63° EGG

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Lobster Foam, Hokkaido Uni (\$258) ★

Pan Seared Norwegian Scampi, Truffled Parsnip (\$188)

48-month Ibérico Bellota Jamón, Parsnip (\$148)

Hokkaido Scallop Carpaccio, Squid Ink (\$188)

Fresh “Flower” Crab Meat, Arabica Espresso (\$218)

French Fries, Ibérico Bellota Jamón, Gruyere-Reblouchon Cheese Fondue (\$188)

signature dish ★

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## PASTA

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**Hand Made Tagliolini, Live “Flower” Crab Meat, Chili-Scallion-Anise Oil (\$268)**

**Hand Made Tagliolini, Spanish Red Prawn (\$268)**

**Hokkaido Uni, Angel Hair (\$268)**

Angel hair pasta cooked in lobster stock and mashed uni. Served with oven dried garlic infused cherry tomato.

**“HK Typhoon Shelter” Angel Hair (\$198)**

Angel hair cooked with crab stock then tossed in crab-chili-garlic-black bean infused EVOO


**Linguine, Tua Tua Surf Clams, Garlic & Chili (\$198)**

**9-Year Aged Risotto, Spanish Red Prawn & Hokkaido Uni (\$288)**

**Mud Crab Meat & Roe, Garlic Rice (\$1,980) (Full)\* / (\$1080) (Half)**

3 Working Day -Advance Ordering Required. \*Recommended for sharing by 4-6.



signature dish 

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## MAIN

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**Molten Crab Cake, Umeboshi Aioli (\$580) ★**



**Grilled Pluma Ibérico (\$328/6oz)**

Meat from Neck of Iberian Bellota Pigs. Slow cooked then charred, served medium with red chimmichurri sauce.



**US Prime Sirloin (\$448/10oz)**

Natural / Certified Humane

**US Prime Ribeye (HK\$528/12oz)**

Greater Omaha Brand / Certified Natural

**US Prime Tomahawk (approx. 50-60oz)**

2-day Advance Ordering Required

**Korean 1++ Ribeye (HK\$99/1oz)**



**Australian Lamb Rack (\$338)**



**Whole Live Boston Lobster (\$580)**

Grilled With Brown Butter / Poached. Claws Can Be Served With Pasta or Salad.

**Whole Live French Blue Lobster** (Seasonal Price)

Grilled with brown butter / Poached / Slow Cooked served out of shell with citron foam.

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## **SIDES**

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### **Lobster Home Fries (\$88)**

Lobster Gravy, Melted Mozzarella, Hand Cut Fries.

### **Shiro Maitake Mushroom (\$88)**

Grilled white maitake with Remoulade Sauce

### **Blackened Brussel Sprouts (\$88)**

With Vietnamese Fish Sauce Vinaigrette

### **Side Garden Salad (\$88)**

With Balsamic Vinaigrette

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## 前菜

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### 醬油蟹刺身 (\$268) ★

新鮮生膏蟹經過 6 天淨化，配以秘製韓式醬汁醃藏

### 西班牙紅蝦刺身 (\$198) 大

蝦頭均鮮取後經酥炸，配以柑橘沙律拌碟

### 龍蝦濃湯 “大” (\$198) / 龍蝦濃湯 “細” (\$158) ★

特濃龍蝦高湯上擺放龍蝦汁泡沫，加入八角粒以及酥炸龍蝦伴上

### 法國生牛肉薄片 (\$328)

法國 Alexandre Polmard 出品，Blanc d'Aquitaine 品種的薄切生牛肉

### 香煎法國鵝鶉 配 芋頭茸及烤無花果 (\$168)

### 香煎法國鵝肝 配 特式榛子濃汁 (\$188)

招牌菜 ★

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## 火腿

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西班牙橡果黑毛豬肉火腿

36 個月 (\$188/50g or \$298/100g)

48 個月 (\$238/50g or \$398/100g)

意大利臘腸拼盤 (\$288/100g) (可選擇)

鵝肉臘腸 / 野豬肉臘腸

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## 63°溫泉蛋

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配 龍蝦汁泡沫 及 北海道海膽 (\$258) ★

配 香煎挪威小龍蝦 及 松露白甘筍 (\$188)

配 48 個月西班牙黑毛豬肉火腿 及 白甘筍 (\$148)

配 北海道帶子生肉片 拌 墨魚汁 (\$188)



配 新鮮活花蟹肉 拌 意大利咖啡 **(\$218)**

配 香炸薯條 西班牙黑毛豬肉火腿  
及 **Gruyere-Reblouchon** 芝士奶酪火鍋 **(\$188)**

招牌菜 ★

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## 意大利麵

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手造意大利細寬麵 配 鮮花蟹肉 及 辣椒大蔥茴香油 **(\$268)**

手造意大利細寬麵 配 西班牙紅蝦 **(\$268)**

北海道海膽 意大利天使麵 **(\$268)**

以龍蝦高湯及海膽茸肴烹意大利天使麵 · 佐以爐烤干蒜釀聖女果

避風塘蟹肉天使麵 **(\$198)**

鮮蟹高湯肴制意大利天使麵 · 以避風塘醬香伴

(醬汁成份: 蟹肉、辣椒、香蒜、豆豉 及 特級初榨橄欖油)

托托蜆 配 香蒜及辣椒 煮 意大利扁麵 **(\$198)**

九年陳米意大利飯 配 西班牙紅蝦 北海道海膽 **(\$288)**

膏蟹肉和蟹籽 伴 蒜香越光米 **\*( \$1,980/一份) (\$1080/半份)** ★

\* 需提前 3 工作日預訂 · 建議 4 至 6 位享用

招牌菜 ★

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## 主菜

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流心蟹肉餅 配 日本紅梅蛋黃醬 (\$580) ★



烤西班牙黑毛豬頸肉 (\$328/6oz)

先以慢煮方式烹調至五成熟 再稍為炙燒表層至輕焦配上  
紅阿根廷番茜醬



美國頂級西冷扒 (\$448 / 10oz)

天然認證 / 人道認證

美國頂級肉眼扒 (\$528/12oz)

Greater Omaha 品牌 / 天然認證

美國頂級帶骨肉眼扒 (約 50-60 安士)

需兩天前預訂

韓國 1++ 肉眼扒 (\$99/1oz)



澳洲羊架 (\$338)



原隻鮮波士頓龍蝦 (\$580)

以焦化牛油 炙燒 / 水煮

其龍蝦爪肉則以 意大利麵 / 沙律伴上

原隻鮮法國藍龍蝦 (市價)

以焦化牛油 炙燒 / 水煮 / 慢煮

配上柚子泡沫及隨原隻外殼伴上

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## 配菜

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炸薯條 配 龍蝦醬 (\$88)

香炸自家手切薯條配水牛芝士伴秘製龍蝦醬

香烤白舞茸蘑菇 (\$88)

伴芥末蛋黃醬

煙熏椰菜仔 (\$88)

伴越南魚露醋油醬

田園青蔬沙律 **(\$88)**

伴黑醋油醬

