

Valid until September 30 2020

It may subject to change without prior notice

◆ Starters ◆

SALADS

Octopus 燒八爪魚配西班牙辣肉腸 310.00

arugula | heirloom tomato | chorizo sausage

Diver US Scallop Salad 美國帶子青蘋果沙律 310.00

butter lettuce | green apple | walnuts | edible flower

Caesar Salad 凱撒沙律 210.00

crispy pancetta | grated parmesan cheese | anchovy | homemade caesar dressing

SOUPS

Lobster Bisque 龍蝦濃湯 180.00

lobster | old Armagnac | micro cress

Sweet Corn Cream Soup with Oyster Foam 粟米忌廉湯配生蠔泡沫 150.00

baby corn | oyster | spinach

All prices in Hong Kong Dollars. A 10% service charge will be added to your bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

If you have any special dietary needs or restrictions, please contact the Venue Manager.

所有價格為港幣。須加 10% 服務費。

食用未加工或未煮熟的肉類、禽類、海鮮、貝類、禽蛋或未經高溫消毒的奶類食品可能增加感染食源性疾病的風險。
若您有特殊飲食需求或限制,請聯繫餐廳經理。

COLD APPETIZERS

Avocado Crab Roll 牛油果蟹肉卷配魚子醬 420.00

royal caviar | red radish | micro cress | avocado oil

Casalba Air-Dried Beef 西班牙風乾牛肉 320.00

arugula | zucchini | asparagus

Maguro Tuna Tartare 吞拿魚他他 320.00

cucumber | hijiki | yuzu jelly

HOT APPETIZERS

Pan-Seared Rouge Foie Gras 煎法國鴨肝配芒果 315.00

mango | brioche | black maldon salt

US Style Crab Cake 美式焗蟹餅 315.00

Louise sauce | garlic aioli | bell pepper aioli

Pan-Seared French Langoustine 煎法國小龍蝦配露筍 310.00

asparagus | green peas | micro cress

SEAFOOD BAR

Oyster & Wine Bar Seafood Sampler 蠔酒吧海鮮拼盤

King Size 2100.00 Queen Size 1050.00

a collection of the finest seafood flown from the world's oceans onto a mountain of ice.

seasonal selections may include oyster | scallop | half Boston lobster | prawn | scampi | brown crab

Alaskan King Crab Leg 阿拉斯加蟹腳 280.00 per 100g

served steamed | oven-baked with salted butter | chilled with lemon

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◆ Main Courses ◆

FRESH FROM THE SEA

Grilled Cababineros Prawn 燒西班牙紅蝦 780.00

tomato | fregola sarda | sea asparagus

Pan-Seared US Sea Scallops 煎美國帶子配魚子醬 480.00

osetra caviar | leek | rösti potato | nasturtium leaves

Pan-Roasted Patagonian Toothfish 煎焗南極海鱸魚 450.00

clams | carrots | capers | spinach | tomato water

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MEAT AND POULTRY

Grilled US Wagyu Beef Sirloin 燒美國和牛西冷扒

8oz / 230gr 580.00 additional oz / 30gr 80.00

creamy spinach | wild mushrooms | bush leaves | rösti potato

Rolled French Lamb Saddle 法國羊柳卷配露筍 580.00

asparagus | baby onion | rosemary jus

Slow-Cooked Japanese Kurobuta Pork Chop 慢煮日本黑豚肉 520.00

red radish | chorizo sausage | onion honey jus

Challans Duckling 煎法國夏隆鴨 420.00

foie gras | sweet corn | green peas | duck jus

SIDE DISHES

Angel Hair Pasta	天使麵	120.00
Wild Mushroom Risotto	野菌意大利飯	120.00
Sautéed Brussels Sprouts with Bacon	煙肉炒小椰菜	120.00
Creamy Spinach with Mushrooms	忌廉菠菜配蘑菇	120.00
Asparagus Hollandaise	扒露筍	120.00
Sautéed Red Radish with Salted Butter	炒紅蘿蔔仔	100.00
French Fries	薯條	75.00

side dishes are only available with main courses

以上配菜只隨主菜一併選擇

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◆ Desserts ◆

International Cheese Platter 芝士拼盤 180.00

the perfect way to finish your meal and wine

Texture of Chocolate 可可四重奏 150.00

light chocolate mousse | tonka bean | chocolate sorbet | cacao nibs crunch

Lemon Mint Meringue 薄荷檸檬蛋白餅 150.00

yuzu whipped ganache | lemon mint confit | light lemon cream | crunchy meringue

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Oyster & Champagne

“Sunday Brunch”

Enjoy stunning views over Victoria Harbour and let us offer you an exquisite and carefully selected menu filled with culinary delights to start your relaxing Sunday afternoon with.

The menu ranges from delicate hot appetizers followed by a selection from Chef Oscar's famous mains that can be tailored to your preferred cooking or seasoning style.

Topped off with a wide array of delicate desserts crafted by Executive Pastry Chef Andy to pick from at our dessert buffet station and of course our a taste of our “signature” fresh baked soufflé.

Complete your brunch with your selected choice of Champagne,

Champagne Brunch
(Perrier-Jouët, Grand Brut)

Rosé Champagne Brunch
(Perrier-Jouët, Blason Rosé Brut)

Platinum Champagne Brunch
(Perrier-Jouët, Blanc de Blancs Brut)

Contact any of our team members for bookings of further information.

**“Oyster & Champagne Brunch at the Sheraton Hong Kong,
treat yourself because you deserve it.”**

