



# LUNCH & DINNER

## A LA CARTE

### RAW

	<b>6pc / 12pc</b>
Fine de Claire No.3 (Fr)	230 / 450
Gillardeau Special No.2 (Fr)	420 / 780
Mignonette · Lemon	

### SEAFOOD PLATTER

French Oyster · Alaskan Snow Crab Leg Whole Tiger Prawn · Cherry Stone Clam Steamed Brittany Bouchot Mussels Whole Boston Lobster	888
Mignonette · Cocktail · Lemon	

### STARTER

Beetroot Salad, Roasted Beet, Goat Cheese Mousse, Red Vein Sorrel (v)	135
Grilled Spanish Octopus, Romesco, Pickled Chili (n)	165
Steak Tartar, Augustus 100 Days Grain Fed Australian Tenderloin, Sake Cured Egg, Rye	190
Olive Oil Poached Tuna, Wasabi Avocado, Black Sesame, Chili, Shallot Relish	170
Smoked Beef Brisket & Bone Marrow, Barbecue Butter, Onion Jam, Toast	170

### MAIN

Seared Seabass, Artichoke, Peas, Cauliflower Yoghurt	240
Porcini & Wild Mushroom Risotto (v)	190
Charcoal Fired Spring Chicken, Garlic, Lime	240

### CHARCOAL GRILL

Whole Line-Caught Wild Atlantic Sea Bream, Miso Beurre Blanc (for 2)	480
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### 30-DAY DRY-AGED BONE-IN

#### STOCKYARD AUSTRALIA

##### BONE-IN RIBEYE 750G

\$780

#### JOHN STONE IRELAND

##### TOMAHAWK 1 KG

\$1380

#### 44 FARM TEXAS USA

##### PORTERHOUSE 850G

\$1300

##### T BONE 900G

\$1000

Served with Roasted Banana Shallot, Garlic

With a Choice of Below Sauces

Tarragon Béarnaise / Grapefruit Hollandaise  
Green Peppercorn / House Butter

Choice of Two Sides

#### ADD ON

Grilled Half Lobster +\$150

Foie Gras (60 g) +\$100

### BUTCHER'S CUTS

Augustus 100 Days Grain Fed Australian Tenderloin (225g)	330
44 Farms USDA Choice Striploin (280g)	310
44 Farms USDA Choice Rib-Eye (280g)	340
Te Mana Lamb Rack (Half/Whole)	325 / 595
George & Joes Organic Free-Range Chicken (serves 2-4)	495
Spanish Duroc Pork Chop (300 g)	280

### SIDES

Creamed Spinach	45
Charcoal Fired Broccoli	45
Harissa Rubbed Corn	45
Roast Baby Potatoes, Rosemary	45
Black Truffle Mash	65
Mac & Cheese	65
Aquaponics Salad, Yoghurt & Lantau Honey Dressing	65

Please inform your server upon placing your order if you have any concern of food allergy

All prices are subject to 10% service charge



## WINE

### BY GLASS SELECTION

#### SPARKLING WINE

Veuve Clicquot Ponsardin, Yellow Label, Champagne

VINTAGE	BOTTLE	GLASS
NV	1100	215

Lodern Gasperini - Venegazzù del Montell, Prosecco Brut Superiore  
"Spumante" DOCG Asolo, Italy

NV	600	150
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#### WHITE WINE

Louis Moreau, Chablis, France

2018	630	140
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Max Ferd. Richter, Riesling Trocken Estate, Mosel, Germany

2019	520	130
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Grove Mill, Sauvignon Blanc, Marlborough, New Zealand

2020	520	120
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Twinwoods Estate, Chardonnay, Margaret River, Australia

2017	480	105
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#### ROSÉ

Mirabeau, Pure Rosé, Provence, France

2019	510	125
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Le Marognole, Rosato "EL Marascar", Veronese, Italy

2018/19	500	110
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#### RED WINE

Baron Edmond de Rothschild, Chateau des Laurets

2015	690	160
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Cascina Baricchi Barbera d'Alba Riva della Coda, Italy

2016	670	150
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Losada Vinos de Finca, "Losada", Bierzo, Spain

2017	630	140
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St Hallett, Gamekeeper's Shiraz, Barossa, Australia

2019	580	130
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Viña Leyda, Reserva Pinot Noir, Leyda Valley, Chile

2018	520	120
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Twinwoods Estate, Cabernet Sauvignon, Margaret River, Australia

2016	480	105
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## BEVERAGE

### SIGNATURE COCKTAILS - ALL \$110

#### Honey Old Fashioned

Bulleit Bourbon, Organic Honey from Mui Wo, Chocolate Liqueur, Honeycomb Toffee

#### Mexicana Pina

Olmecca Blanco Tequila, Del Maguey Vida Mezcal, Cointreau, Caramelized Pineapple, Citrus

#### Barrel-Aged Chocolate Negroni

Beefeater Gin, Campari, Antica Formula, Chocolate Liqueur

#### Spicy Passion Fruit Martini

Absolut Vodka, Cucumber, Ginger, Chili, Passionfruit, Mango

#### Jamaican Rum Swizzle

Appleton Estate Signature Blend, Angostura Bitters, Mint, Lime, Nutmeg

#### Raspberry Flirtini

Beefeater Gin, Raspberry, Citrus, Pineapple, Prosecco

#### Lantau Mary

Dry-Shrimp Infused Absolut Vodka, Spice Mix, Tomato Juice Reduction, Lemon, Paprika

### NON-ALCOHOLIC COCKTAILS

Sparkling Hibiscus Lemonade	75
Lavender Shrub	75
Citron Espresso Tonic	75
Grove 42 Seedlip, Q Tonic, Dehydrated Orange Wheel	105

### GIN & TONICS

<b>LONDON</b> Beefeater Gin, Champagne Foam, Dehydrated Grapefruit Wheel, East Imperial Grapefruit Tonic	120
<b>HONG KONG</b> Bauhinia Gin, Salted Plum, Orange Peel & Q Tonic	120
<b>JAPAN</b> Roku Gin, Ginger, Lemon & East Imperial Yuzu Tonic	120
<b>THAI</b> Iron Ball Gin, Dehydrated Pineapple & Q tonic	120

### BEER

#### DRAUGHT

Pilsner Urquell, Pilsner (500ml)	80
Young Master, Classic Pale Ale (400ml)	80

#### BOTTLES & CANS

Tsingtao, Lager	60
Peroni, Lager	65
MOA, Apple Cider	70
1842 Island, Young Master Ales, IPA	80

#### LOW ALCOHOL

Big Drop Brewing Co, Pale Ale, 0.5%	90
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### BEVERAGES

#### JUICE

Orange, Apple, Watermelon, Grapefruit, Pineapple, Tomato, Cranberry	50
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#### SOFT DRINK

Pepsi, Pepsi Light, 7-Up, Ginger Ale, Ginger Beer, Tonic, Soda	40
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#### MINERAL WATER (750ML)

Acqua Panna Still, San Pellegrino Sparkling	70
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