

A LA CARTE

SOUPS & SALADS

Soup of the Day 是日餐湯 98

Avocado Salad {V} 牛油果沙律 {素} 108

Mixed Greens, Cherry Tomatoes, Cucumber, Red Onion, Feta Cheese, with Dijon-Red Wine Vinaigrette

什錦蔬菜、櫻桃番茄、青瓜、紅洋蔥、羊乳酪、法式紅酒醋

Creamy Burrata 奶油布拉塔芝士 178

Cherry Tomatoes, Parma Ham, Pine Nuts and Basil Pesto

蕃茄、帕爾馬火腿、松子和羅勒香蒜醬

Kale Caesar Salad 羽衣甘藍凱撒沙律 148

Parmesan, Crispy Ham, Anchovies, Garlic-Butter Croutons

巴馬臣芝士、脆西班牙火腿、銀魚柳、香蒜牛油麵包粒

SEAFOOD

Seasonal Oysters on Ice (Dozen) 時令生蠔 (一打) 598

Lemon and Homemade Cocktail Sauce

檸檬、自家製雞尾酒醬

Seafood Tower for Two 海鮮塔 (兩位) 858

Chilled Lobster, Snow Crab Legs, Seasonal Oysters,

Poached Prawns, Assorted Sashimi, Homemade Cocktail Sauce

凍龍蝦、雪蟹腳、時令生蠔、凍蝦、雜錦魚生配自家製雞尾酒醬

Grilled French Seabass Fillet 烤法國鱸魚 228

Torched Broccolini, Crushed Potatoes, Lemon Beurre Blanc

烤西蘭花條、薯蓉、白酒檸檬汁

Pan-Fried Sustainable Salmon 208

香煎三文魚 [可持續食品]

Mousseline Potato, Grilled Asparagus, Pickled Salmon Roe,

Champagne Buerre-Blanc

薯蓉、香烤蘆筍、醃魚子、香檳牛油汁

SNACKS & APPETIZERS

Beetroot Hummus “Bruschetta” {V} 98

紅菜頭鷹嘴豆 “意式烤多士” {素}

Grilled Bread, Avocado, Feta Cheese

牛油果、菲達芝士

Trio of Mini Quiches with Petite Salad 138

迷你法式鹹批三重奏配沙律

Tiger Prawns “Gambas al Ajillo” 198

西班牙特色蒜味虎蝦

Garlic, White Wine and Chili

蒜蓉、白酒及辣椒

Crispy Calamari 香炸魷魚 138

Lemon, Homemade Cocktail Sauce and Tartare Sauce

檸檬、自製雞尾酒醬及他他醬

Steak Tartare “Bistro Style” 生牛肉他他 178

Petite Salad and Crispy Toast

沙律及脆多士

Tuna Tartare “Mirage Style” 158

“Mirage 特色”吞拿魚他他

Avocado, Crispy Toast

牛油果、脆多士

“Instant-Smoked” Salmon 煙燻三文魚 128

Dill, Capers, Crème Fraiche, Shallot, Lemon Oil, Rye, Pickled Roe

香草忌廉、紫洋蔥、檸檬香醋、碎穀麥、醃魚子

Sautéed Ox-tongue 香炒牛舌 128

Tossed in House Seasoning with Pommery Mustard Aioli

芥菜子芥辣蛋黃醬

Mixed Cured Meats and Cheese Board 268

雜錦凍肉芝士拼盤

Grilled Bread

烤麵包

Mini Burger “Sliders” on Brioche 178

迷你黑松露芝士漢堡

Brie Cheese, Truffle Aioli and Grilled Onions

布里芝士、松露香蒜、蛋黃醬及烤洋蔥

Grilled Wagyu Flank Steak “Bao” 198

烤和牛側腹橫肌肉包

Cress, Sautéed Peppers and Romesco

水芹、炒辣椒、西班牙紅椒堅果醬

All prices are subject to 10% service charge

以上價目均另收加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering

若閣下對食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排

(V) Vegetarian items 素菜

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PASTAS & MAINS

Summer Truffle Spaghetti {V} 夏季松露菌意粉 {素} 208
Mushroom and Parmesan Cream Sauce
蘑菇及巴馬臣芝士忌廉汁

Mirage Signature Burger 招牌牛肉漢堡 198
English Cheddar, Bacon, Grilled Onions, Ketchup, Aioli, Fries
英式車打芝士、煙肉、烤洋蔥、茄汁、蛋黃醬、炸薯條

Grilled Kurobuta Pork Chop 烤黑豚豬扒 228
Spiced Apple Puree, Broccolini
配蘋果蓉、西蘭花苗

Roasted Spring Chicken spiced with “Mojo Picon” 188
烤西班牙香菜青醬春雞
Roasted Potatoes, Sautéed Greens, Romesco
燒新薯、炒青菜、西班牙紅椒堅果醬

SWEETS

Signature Pineapple Cheese Tart 菠蘿芝士撻 98
Vanilla Pineapple, Cream Cheese Mousse, Crumble
雲尼拿焗菠蘿、忌廉芝士慕絲、牛油脆餅

Citrus 橘子 98
Yuzu foam, lemon curd, mandarin, lime zest
柚子泡沫、檸檬醬、柑、青檸皮

70% Chocolate in Whiskey 70%朱古力威士忌 98
Chocolate Mousse, Whiskey Jelly, Chocolate Sponge,
Whiskey Chocolate Ganache
朱古力慕絲、威士忌啫喱、朱古力海綿蛋糕、威士忌朱古力醬

Modern Tiramisu 摩登意式芝士蛋糕 98
Kahlua Mascarpone Cream Puff, Coffee Syrup Chocolate Sponge
咖啡酒芝士忌廉泡芙、朱古力海綿蛋糕

STEAKS

Westholme Wagyu Flank Steak, Australia (8oz) 338
澳洲穀飼側腹橫肌牛扒 (8 安士)

Westholme Wagyu Tenderloin M6, Australia (8oz) 618
M6 澳洲穀飼和牛牛柳 (8 安士)

Stockyard Wagyu Flat Iron Steak M4, Australia (8oz) 378
M4 澳洲牛肩扒 (8 安士)

Stockyard Gold Label Angus Sirloin, Australia (10oz) 398
澳洲穀飼頂級安格斯西冷牛扒 (10 安士)

Stockyard Gold Label Ribeye, Australia (12oz) 488
澳洲穀飼頂級肉眼扒 (12 安士)

Native Breed 28 Day Dry-Aged Tomahawk, UK (32oz) 1198

英國乾式熟成 28 日帶骨斧頭扒 (32 安士)

Served with Béarnaise and Fries or Side Salad

以上牛扒配蛋黃醬及炸薯條或沙律

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