

Starter

Market Fresh Oyster Chamomile and Lemon Granite (six pieces)	288	Pacific Crab Salad Ginger, Lime, Grapefruit, Avocado	198
Seared Hokkaido Scallop Caper Raisin Emulsion, Cauliflower	198	Foie Gras Terrine Black Truffle, Apple (AL)	198
Citrus-cured Salmon Beetroot Vinaigrette, Pink Radish, Orange Confit	168	Burrata Fennel, Artichoke, Orange Segment, Pancetta Chip, Pesto	178
Garden Salad Kale, Arugula, Quinoa, Cherry Tomato, Gooseberry Vinaigrette	138	Classic Caesar Salad Parmesan, Crostini, Anchovy	138
		Add Chicken 98 Add King Prawn 118	

Soup

Crustacean Bisque Ragout of Lobster, Smoked Capsicum, Coconut Cream (AL)	168
French Onion Soup Sourdough & Gruyère Cheese Toast (AL)	148



Main

Grilled Pork Chop Citrus Chilli Glaze	398	Peekytoe Crab Risotto Ricotta, Asparagus, Parmesan Cheese	368
Soy-braised Angus Short Rib Apple Puree, Rosemary Powder	348	Slow-baked Black Cod Lemon Salsify	348
Roast Corn-fed Chicken Pumpkin Purée, Porcini	298	Pan-seared Pacific Halibut Buttered Mash Potato, Truffle Vinaigrette	298

From The Grill

Land	Sea	Side
Cape Grim Tomahawk 1kg 1298	Boston Lobster 680g 588	Grilled Green Asparagus 68
Stockyard Beef Rib Eye 350g 598	King Prawns (three pieces) 378	Forrest Mushroom Ragout 68
Stockyard Beef Striploin 300g 498	Black Cod 348	Paris Mashed Potato 68
Stockyard Beef Tenderloin 200g 498	Norwegian Salmon Filet 298	Steak Fries, Parmesan Cheese & Truffle Oil 68
Australian Lamb Chop 498	Swordfish Steak 298	Sautéed Spinach 68
Kurobuta Pork Loin on Bone 398		Grilled Broccolini 68

Sauce : Green Peppercorn, Red Wine Jus, Bearnaise, Crustacean (AL), Horseradish

N - NUTS AL - ALCOHOL

PRICES ARE IN HK DOLLARS AND ARE SUBJECT TO A 10% SERVICE CHARGE

SHOULD YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM YOUR WAITER PRIOR TO PLACING YOUR ORDER