



MR FOX
A-LA-CARTE MENU



SHELLFISH

	3PC	6PC	9PC	12PC
Seasonal Oysters	\$125	\$230	\$350	\$450
<i>Shallot Vinegar, Lemon and Tabasco</i>				

STARTERS

Beef Steak Tartare	\$208
Main Course Size with Fries	\$298
<i>Diced Prime Beef, Capers, Gherkins, Parsley, Pickled Beetroot and Toasted Sourdough</i>	
Carpaccio of Hamachi and Hokkaido Scallop	\$218
<i>Citrus Dressing, Shaved Fennel Salad and Extra Virgin Olive Oil</i>	
Fresh Italian Burrata (v)	\$188
<i>Crushed Tomato, Basil Pesto, Smashed Green Olive and Crispy Breadcrumbs</i>	
New Season Asparagus, Soft Poached Duck Egg	\$198
<i>Smoked Diced Duck, Broad Beans, Celeriac Salad and Hollandaise Sauce</i>	
Grilled Trombetta Zucchini, Smoked Eggplant (v)(n)	\$178
<i>Toasted Hazelnuts, Preserved Lemon, Pecorino and Parsley Sauce</i>	
Fresh Strozzapreti Pasta, Crispy Pancetta and Smoked Sausage	Small: \$168
<i>Red Pepper, Roasted Tomato, Fresh Oregano and Aged Parmesan</i>	
	Large: \$228



MAINS

Grilled Japanese Pork Sagabuta (350g) <i>Garlic Fried Greens, Chorizo, Cannellini Beans, Confit Tomatoes and Red Pepper</i>	\$328
Potage of Summer Shellfish <i>Poached Tiger Prawns, Scallop, Mussels, Atlantic Cod, Summer Vegetables and Vermouth Cream</i>	\$368
Roast Breast of Chicken, Confit Leg Raviolo <i>French Beans, Chestnut Mushrooms and Thyme Jus</i>	\$228
Risotto of Roasted Ceps (v) <i>Arborio Rice, Mushroom Stock, Red Wine Reduction and Truffle Mascarpone</i>	\$198
Baked Truffle Mac and Cheese (v) <i>Black Truffle, Comté Cheese, Crispy Shallots, Herb and Garlic Breadcrumbs</i>	\$228
Pan Seared Organic Salmon, Sauce Vierge <i>Crushed New Potatoes, French Beans, Tomato, Capers and Fresh Herbs</i>	\$248
Roasted Cauliflower 'Steak' (v)(n) <i>Grilled Broccolini, Pecorino, Charred Onions, Hazelnut and Truffle Pesto</i>	\$198

FOX STEAK CUTS

"Our Steaks are Dry Aged for 7days"

Australian Prime Flat Iron (300g)	\$398
1885 Black Angus Rib-Eye (350g)	\$548
USDA Prime Striploin (350g)	\$488

All Steaks are served with Fries, Grilled Tomato, Garlic and Thyme
Choice of Sauce: Brandy and Peppercorn. Tarragon Bearnaise, Café de Paris Butter



All prices are in HK dollars & subject to 10% service charge.

SIDES

<i>Side Salad</i>	\$68
<i>Buttered Mash Potato</i>	\$68
<i>French Beans, Pickled and Crispy Shallots</i>	\$68
<i>Creamed Spinach with Nutmeg</i>	\$68
<i>French Fries</i>	\$68

Desserts

<i>Fairtrade Vanilla Crème Brulée</i> <i>Salted Butter Shortbread</i>	\$88
<i>Raspberry and Lime Cheesecake</i>	\$88
<i>Eton Mess</i> <i>Crushed Meringue, Fresh Berries</i>	\$88
<i>Pineapple and Pink Grapefruit Baked Alaska</i>	\$88
<i>Warm Chocolate Tart</i> 15-20mins <i>Condensed Milk Ice Cream</i>	\$98



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