

## RAW

Seasonal Oysters  
Shallot Vinegar, Lemon, Tabasco

3PC	6PC	9PC	12PC
\$125	\$230	\$350	\$450

## BAR SNACKS

12:00-21:15

Crispy Squid  
Mint Pomegranate Raita

\$78

Classic Nachos  
Tomato Salsa, Guacamole Dip, Sour Cream, Jalapeno,  
Cheddar Cheese

\$88

Kasekrainer Sausage  
Sweet Mustard Sauce

\$88

French Fries  
Ketchup and Mayonnaise

\$88

Buffalo Chicken Wings  
Blue Cheese Dressing

\$88

Roasted Almond Hummus  
Pepper and Saffron Dressing, Toasted Pita Bread (v)(n)

\$78

Charcuterie Selection  
Selection of Cured Meats, Homemade Pickles,  
Marinated Tomatoes, Crostini

\$188

Seasonal Cheese Board (n)  
Chutney, Dry Fruits, Walnuts, Toasts

\$198

## SIDE

Side Salad

\$78

Buttered Mash Potato

\$78

Mature Cheddar Cauliflower Cheese

\$78

Creamed Spinach with Nutmeg

\$78



## MAINS

12:00-14:30 | 18:00-21:15

Beef Steak Tartare	\$208
Main Course size with Fries	\$298
Diced Prime Beef, Capers, Gherkins, Parsley, Pickled Beetroot, Toasted Sourdough	
Wagyu Beef Burger	\$228
Home-made Patty, Cheddar Cheese, Caramelized Onions, Tomato, Lettuce, Served with Fries	
<u>Add Bacon +\$30</u>	
Steak Frites (200g)	\$288
Char Grilled Bavette, Green Salad, Chimichurri, French Fries	
New York Strip Steak (200g)	\$258
Served with Fries, Grilled Tomato, Garlic, Thyme	
Choice of Sauce: Bearnaise, Peppercorn or Café de Paris Butter	
Classic Caesar Salad	\$228
Topping: Smoked Organic Salmon or Garlic Grilled Chicken Breast	
Bolognese Rigatoni pasta	\$198
Smoked Ricotta, Stewed Tomato, Olive Oil	
Pan-Fried Atlantic Salmon	\$248
Sweet Corn Fricassee, Coriander, Pineapple, Yuzu salsa	
Risotto of Roasted Ceps (v)	\$198
Arborio Rice, Mushroom Stock, Red Wine Reduction, Truffle Mascarpone	

## DESSERT

12:00-14:30 | 18:00-21:15

Fairtrade Vanilla Crème Brulée	\$78
Salted Butter Shortbread	
Warm Chocolate Tart (15-20mins)	\$88
Condensed Milk Ice	
Baked Alaska (For 2)	\$108
Vanilla Ice Cream, Rum	



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