



MR FOX  
A-LA-CARTE MENU



## SHELLFISH

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

## STARTERS

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



## MAINS

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

## FOX STEAK CUTS

"Our Steaks are Dry Aged for 7days"

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

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

## Desserts

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

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