

STARTERS

	NICOISE SALAD	178
	Tuna, Anchovies, Egg, Olives, Mixed Leaves	
	THAI SHRIMP POMELO SALAD	178
	Lettuce, Peanuts, Chilli, Thai Tamarind Sauce	
	KETO SALAD	178
	Grilled Organic Chicken, Goat Cheese, Boiled Egg, Avocado, Bacon, Mixed Greens, Tomato, Olive Oil	
	BAKED CAMEMBERT WITH TRUFFLE (GREAT TO SHARE)	188
	French Baguette	
	CAESAR SALAD	168
	Bacon, Anchovy, Parmesan, Quail Eggs, Croutons, Caesar Dressing	
	Add	58
	Smoked Salmon Grilled Organic Chicken Cajun Shrimps	
	PAN FRIED CRAB CAKE	198
	Dill Mayonnaise, Salad Leaves	
	SAUTÉED CLAMS (500G)	248
	Creamy Garlic Sauce with Lemon Cous Cous or French Fries	
	BLUE MUSSELS (1KG)	318
	Steamed with White Wine Sauce	
	Served With Garlic Bread and French Fries	

SMALL PLATES

	JAMON IBERICO AGED 32 MONTHS (50G)	268
	French Baguette, Olive Oil	
	SPICY CHICKEN WINGS (5 PCS)	148
	Blue Cheese Sauce	
	MALAYSIAN SATAY (6 PCS)	148
	(Organic Chicken or Beef), Peanut Sauce	
	DEEP FRIED PRAWNS & CHIPS (5 PCS)	158
	French Fries, Lemon, Tartare Sauce	
	DEEP FRIED MOZARELLA CHEESE STICKS (8 PCS)	138
	Bread Crumbs, Truffle Mayonnaise, Sweet Chili Sauce	
	FISH GOUJONS & CHIPS (5 PCS)	158
	French Fries, Lemon, Tartare Sauce	
	CRISPY SQUID	168
	Lemon, Tartare Sauce	

BURGERS & SANDWICHES

Served with French Fries, Sweet Potato Fries, Lemon Cous Cous, Green Salad or Fresh Vegetables of the day

	IMPOSSIBLE™ BURGER 2.0	188
	Made completely from plants, the (5oz) burger patty is gluten-free but contains soy, coconut oil and potato	
	ICONIC BURGER	208
	Grass-fed (8oz) Beef, Bacon, Tomato, Pickle, Butter Lettuce, Emmental cheese (*Bunless for Keto)	
	CHICKEN, BACON AND AVOCADO BURGER	168
	Chicken Breast, Back Bacon, Avocado, Mayonnaise	
	CLUB SANDWICH	188
	Turkey, Avocado, Bacon, Tomato, Butter Lettuce, Cheddar, Mayonnaise	
	MEZZE PLATE	188
	Baba Ganoush, Hummus, Falafel and Tabbouleh with Pita Bread	

PASTA & RISOTTO

	SHRIMP CAPELLINI IN LOBSTER SAUCE	228
	Cherry Tomato, Parsley, Butter, South China Shrimps	
	LINGUINE VONGOLE	228
	U.S. Clams, Crispy Garlic, Sauvignon Blanc, Parsley	
	VEGAN GARDEN RISOTTO	168
	Spinach, Green Zucchini, Tofu, Asparagus, Lemon Juice, Olive Oil	
	FETTUCINE CARBONARA	188
	Bacon, Parmesan, Cream, Onion	
	SPAGHETTI WITH SPICY MEATBALLS IN TOMATO SAUCE	188
	Organic Group Beef, Tomato, Onion, Cayenne Pepper, Basil	
	GLUTEN-FREE SPAGHETTI ARRABIATA OR POMODORO	188
	WILD MUSHROOM RISOTTO WITH BLACK TRUFFLE AND SOFT POACHED EGG	178
	Parmesan, Cream, Onion, Butter	
	SEAFOOD LINGUINE	228
	Crab Meat, Shrimp, Chili, Garlic, Lemon Zest, Olive Oil, Parsley, Garlic Crumble	

FLAMED GRILL

Served with French Fries, Sweet Potato Fries, Lemon Cous Cous, Green Salad or Fresh Vegetables of the day

	AUSTRALIAN M5 WAGYU RIB EYE (12oz)	438
	PASTURED GRASS FED AUSTRALIAN LAMB CHOPS (8oz)	358
	PASTURED GRASS FED ARGENTINIAN SIRLOIN (12oz)	308
	PRIME BLACK ANGUS BEEF TENDERLOIN (8oz)	368
	Parmesan, Cream, Onion, Butter	

SOUP

	FRENCH ONION SOUP	108
	Slow Cooked Onion, Gruyère Croutons	
	LOBSTER BISQUE	108
	Cream, Parsley	
	SEAFOOD CHOWDER	108
	Salmon, Clams, Scallop, Cream	

SEAFOOD

	SEAFOOD PLATTER (FOR TWO TO SHARE)	728
	• Live Canadian Lobster (whole)	
	• Canadian Snow Crab Legs (2pcs)	
	• Fresh Oysters (4 pcs)	
	• French Sea Snails (4pcs)	
	• South China Sea King Prawns (2pcs)	
	• Sake-marinated Abalone (2pcs)	
	• Pan-seared Hokkaido Scallops (2pcs)	
	• Blue Mussels (4pcs)	
	• Caviar Bruschetta	
	Served with Mustard Mayonnaise, Cocktail Sauce, Cucumber Chilli Dipping Sauce	
	SEASONAL OYSTERS (6PCS)	258
	Fresh Natural Lemon, Shallot Vinega	
	FISH AND CHIPS	198
	Cod Fish, French Fries, Tartare Sauce	
	GRILLED SALMON	228
	Wild Mushroom, Broccoli, Lemon Butter Sauce, Lemon Cous Cous	
	OVEN ROASTED FRENCH PIRI PIRI	238
	SPRING CHICKEN (WHOLE) (GREAT TO SHARE)	
	French Free Range Chicken, Lemon, Red Onion, Roasted Potatoes	
	(PLEASE ALLOW UP TO 20 MINUTES FOR COOKING TIME)	
	GRILLED WHOLE FRESH CANADIAN LOBSTER (500 GRAMS)	428
	French Fries, Hollandaise Sauce	

ASIAN SIGNATURES

	LAKSA LEMAK	188
	Yellow Noodle, Rice Noodle, Shrimp, Fish Cake, Chicken, Egg, Curry Soup	
	PHO BO – VIETNAMESE STYLE	178
	Organic Beef Slices, Beef Broth, Thin Rice Noodles Served With Mini Spring Roll and Prawn Crackers	
	CHOICES OF THAI RED CURRY	188
	(Prawn, Chicken, Vegetables or IMPOSSIBLE™ Meat), Bell Pepper, Eggplant, Served with Steamed Rice	
	BEEF RENDANG	178
	Served with Steamed Rice	
	HAINANESE CHICKEN	208
	Served with Flavoured Rice	

SIDE DISHES

	FRENCH FRIES WITH TRUFFLE MAYO	58
	SWEET POTATO FRIES WITH TRUFFLE MAYO	
	LEMON HERBED COUS COUS	
	MASHED POTATO	
	SPINACH CREAMED	
	SAUTEED MUSHROOMS	
	SAUTÉED BROCCOLI	

DESSERTS

	VANILLA CRÈME BRULÉE WITH BERRIES	98
	WARM APPLE CRUMBLE, VANILLA ICE-CREAM	
	CHOCOLATE MOELLEUX, VANILLA ICE-CREAM	

 GREEN BEVERAGES 		
COCKTAILS		
THAI TOM YUM	95	
Absolut Vodka, Kwai Feh Lychee Liqueur, Cranberry Juice, Fresh Chili, Lemongrass, Lychee, Lime, Ginger		
GOLDEN PUNCH		
Absolut Vodka, Crème De Kyoho, Lemon Juice, Pineapple Juice		
LEMONADE MIMOSA		
Lemon, Sugar, Sparkling Wine		
MIXED BERRIES REFRESHER		
Bourbon, Mix Berries, Lemon Juice, Strawberry Puree, Soda Water		
BEER MARGARITA		
Tequila, Cointreau, Lime Juice, Beer		
BOTTLED BEER		
CORONA (LIGHT)	76	
HOEGAARDEN (WITBIER)		
GUINNESS (STOUT)		
TSING TAO (PREMIUM LAGER)		
DRAUGHT BEER		
ASAHI	86	
LIQUEUR COFFEE		
BAILEY'S COFFEE, GRAND MARNIER COFFEE, IRISH COFFEE	85	
SOFT DRINKS		
COKE	55	
COKE ZERO		
SPRITE		
SODA WATER		
TONIC WATER		
GINGER ALE		
GINGER BEER		
MINERAL WATER		
ACQUA PANNA (25CL / 75CL)	58 / 78	
SAN PELLEGRINO (25CL / 75CL)	58 / 78	
MOCKTAILS		
WATERMELON COOLER	85	
Watermelon, strawberry, raspberry, mint		
PEACH TREE		
Peach Puree, Orange Juice, Passion Fruit Syrup, Whipped Cream		
LEMONADE MIMOSA		
Lemon, Sugar, Sparkling Wine		
MILKY CARAMEL		
Caramel Syrup, Milk, Biscuit, Whipped Cream, Chocolate		
ILLY COFFEE		
ESPRESSO	55	
AMERICANO		
LATTE	65	
CAPPUCCINO		
FLAT WHITE		
DOUBLE ESPRESSO		
MOCHACCINO		
ICED COFFEE		
TWG TEA		
		PER PERSON
ENGLISH BREAKFAST	60	
EARL GREY		
ROYAL DARJEELING		
MOROCCAN MINT		
CHAMOMILE		
SENCHA		
GRAND JASMINE		
TI KUAN YIN (CHINESE)		
EMPEROR PU-ERH (CHINESE)		
JUICES		
ORANGE	60	
GRAPEFRUIT,		
WATERMELON		
CARROT		
APPLE		
WINE SELECTION		
	GLASS	BOTTLE
SPARKLING WINE		
Saint Louis Blanc de Blancs Brut, France		
	88	380
CHAMPAGNE		
G.H. Mumm Cordon Rouge NV Champagne, France		
	140	480
ROSÉ WINE		
By Ott Rosé Domaines Ott Provence, France		
	118	580
WHITE WINE		
Riesling Chateau Bela Sturovo, Slovakia		
	130	630
Sauvignon Blanc Snapper Rock Marlborough, New Zealand		
	128	620
Chardonnay Tasya's Reserve Grace Vineyard, Shanxi China		
	128	620
Queen of Mont-Perat Blanc Bordeaux France,		
	98	490
RED WINE		
Châteauneuf-du-Pape Les Olivets Rhone Valley, France		
	130	630
Pinot Noir Clos Henri Petit Marlborough, New Zealand		
	128	620
Marselan Tasya's Reserve Grace Vineyard ,Shanxi China		
	118	580
Queen of Mont-Perat Rouge Bordeaux, France		
	98	490
SWEET WINE		
Sileni Estates Estate Selection Late Harvest Semillon		
	88	380
Hawke's Bay New Zealand (37.5cl)		
PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS		
ALL PRICES ARE IN HKD AND SUBJECT TO 10% SERVICE CHARGE		