

# À La Carte Menu 自選菜單

## **Appetizers 頭盤**

-  **Harbour Grill Garden Salad** \$138  
seasonal fresh leaves, Kumato tomato and fresh avocado  
特式田園沙律伴歐洲車厘茄及牛油果
- French Bourgogne Escargots** \$168  
baked half dozen with mashed potatoes, garlic and parsley sauce  
法式焗田螺伴薯蓉配蒜蓉番茜汁
- Colossal Blue Crab Cake** \$198  
pan-fried with lime dressing  
香煎藍蟹餅配青檸汁
-  **U10 Scallops** \$298  
pan-seared with sea urchin and lemon butter sauce  
香煎美國帶子伴海膽配檸檬牛油汁
-  **Boston Lobster Salad** \$298  
Kumato tomato and mesclun leaves  
波士頓龍蝦伴歐洲車厘茄及雜菜沙律

## **Soup 湯**

- Mushroom Cappuccino** \$128  
white truffle oil  
野菌忌廉湯
-  **Boston Lobster Bisque** \$168  
with fresh lobster  
波士頓龍蝦湯

## **Main Courses 主菜**

-  **Atlantic White Cod Fillet** \$398  
pan-seared with asparagus and shellfish foam  
香煎鱈魚柳伴露筍及海鮮泡沫
- Australian Ocean Trout** \$398  
pan-seared with baby vegetables and lime butter sauce  
香煎澳洲海洋鱒魚伴時令雜菜配青檸牛油汁
- Lobster Thermidor** \$498  
baked with mushrooms and cheese sauce  
芝士焗龍蝦
- US Baby Pork Ribs** \$328  
baked with BBQ sauce  
焗美國豬肋骨配燒烤醬
- Pigeon Ballotine** \$368  
rolled with foie gras, baby vegetables and port wine jus  
法式乳鴿肉及鴨肝卷伴時令雜菜配砵酒汁

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## **From the Grill 扒類**

**Canadian Pork Chop** \$328  
加拿大豬扒

**Australian Lamb Rack** \$398  
澳洲羊扒

**Australian Stockyard Wagyu Beef Flap Meat** \$468  
澳洲安格斯和牛腹心肉

**Australian Stockyard Black Angus Beef Tenderloin** \$598  
澳洲安格斯牛柳

**US Black Angus Beef Tomahawk (Share for 2)** \$880  
美國安格斯斧頭牛扒(2人份)

**Grilled items are served with your choice of sauce and seasonal vegetables**  
所有扒類均配有汁醬及蔬菜

Truffle sauce 黑菌汁 / Barolo wine jus 意式紅酒汁 / Black pepper sauce 黑椒汁 /  
Port wine jus 砵酒汁



## **Side Dishes 配菜**

\$60 each 每款

**Wild mushrooms**  
野菌

**Mixed vegetables**  
時令蔬菜

**Green asparagus**  
青露筍

**Potato au gratin**  
芝士忌廉焗薯

**Fondant potato**  
方旦馬鈴薯

**French fries**  
薯條

## **Desserts 甜品**

**Daily Dessert** \$98  
please check with our server  
請向服務員查詢

**Mille-Feuille** \$108  
homemade custard cream and mango passionfruit sauce  
吉士忌廉法式千層酥配芒果熱情果醬

**Dessert Platter** \$168  
Carrot Cake, Mille Feuille, Apple Crumble  
甘筍蛋糕, 法式千層酥, 蘋果金寶撻



**Baked Alaska (Share for 2)** \$188  
with vanilla and chocolate ice cream, mango passionfruit sauce  
火焰雪山伴雲呢噠及朱古力雪糕配芒果熱情果醬(2人份)



All prices are subject to 10% service charge  
所有價目另加一服務費



Chef's Recommendations



Vegetarian