

À LA CARTE

SIGNATURE SEAFOOD

時令特選海鮮

Cold & Raw Seafood Platter 冷海鮮拼盤

988 ³⁻⁴ persons 人 588 ¹⁻² persons 人

Lobster | Lobster Chawanmushi | Oyster | Prawn | Scallop | Abalone |
Salmon Roe | Seafood Sauce | Miso Mayonnaise | Yuzu Kosho Mignonette
龍蝦 | 龍蝦茶碗蒸 | 生蠔 | 海蝦 | 帶子 | 磯煮鮑魚 |
三文魚籽 | 海鮮醬 | 味噌蛋黃醬 | 柚子胡椒醬

Oyster 生蠔 498 12 pcs 隻 288 6 pcs 隻

Yuzu Gel | Grapefruit Granita | Shiso Oil
柚子果醬 | 西柚冰沙 | 紫蘇油

Scallop Crudo 淺漬帶子 175

Horseradish | Orange Yuzu Kosho | Kombu Oil
辣根 | 香橙柚子醬 | 昆布油

Snow Crab Tartare 松葉蟹肉他他 178

Guacamole | Quinoa | Spring Onion Oil
牛油果醬 | 藜麥 | 青蔥油

Grilled King Prawn 烤海蝦 188

Spiced Kombu Butter | Chive
昆布牛油 | 法式香蔥

Grilled Lobster 烤龍蝦

428 Whole 原隻 250 Half 半隻
Spiced Kombu Butter | Chive
昆布牛油 | 法式香蔥

APPETIZER

前菜

Cashew Hummus 腰果鷹嘴豆泥 ^V ^N 118

Herb Salad | Spice | Housemade Sourdough
香草沙律 | 辣椒 | 手工酸種麵包

Prawn & Blood Orange Salad 海蝦血橙沙律 ^N 158

Gem Lettuce | Feta Cheese | Almond | Arugula | Fennel
迷你羅馬生菜 | 菲達芝士 | 杏仁 | 芝麻菜 | 茴香

Fresh Blue Mussel 鮮藍青口 178

Chorizo | Red Onion | Paprika | Housemade Sourdough
西班牙辣肉腸 | 紅蔥 | 紅椒粉 | 手工酸種麵包

Cured Red Prawn 淺漬紅蝦 148

Salmon Roe | Onsen Egg | Cauliflower Foam
三文魚籽 | 溫泉蛋 | 椰菜花泡沫

Wagyu Tartare 和牛他他 188

Jalapeño | Miso | Crispy Tofu Skin
墨西哥辣椒 | 味噌 | 豆腐脆片

Burrata 布拉塔芝士 ^V 178

Seasonal Fruit | Pickled Beet | Shiso
季節水果 | 醃紅菜頭 | 紫蘇葉

Smoked Shoyu Tuna 煙燻醬油漬吞拿魚 148

Fermented Strawberry | Fennel | Arugula |
Lemongrass Oil | Vadouvan Dressing
發酵士多啤梨 | 茴香 | 芝麻菜 | 香茅油 | 瓦杜萬汁

Oyster Croquette 脆炸忌廉蠔餅 168

Lemon Cream | Caramelized Fish Sauce
檸檬忌廉 | 焦糖魚露

Heirloom Tomato 荷蘭復古蕃茄 ^V 105

Ginger Jelly | Mint | Lemongrass
薑汁啫喱 | 薄荷 | 香茅

Fried Sweet Corn 炸甜粟米 ^V 98

Seaweed Powder | Ponzu
紫菜粉 | 柑橘酸醬油

Grilled Octopus 烤八爪魚 ^N 178

Romesco | Bell Pepper | Fennel
蕃茄杏仁醬 | 紅甜椒 | 茴香

Spiced Roasted Pumpkin 烤焗紅皮南瓜 ^V 138

Zaatar Tomato | Stracciatella | Flaxseed
薩塔蕃茄 | 絲綢芝士 | 亞麻籽

Squid 魷魚 148

Pugua | Seaweed | Wakayama Plum
浦瓜 | 海帶 | 紀州南高梅

BIGGER

主食

Pork Loin 千歲豬 ^N 238

Sweet Potato | Grilled Broccolini | Fruit Kimchi | Yuzu Foam
甘薯 | 烤西蘭花苗 | 水果泡菜 | 柚子泡沫

Wagyu Bavette 和牛翼板 328

Raspberry Beetroot Purée | Chimichurri |
Carrot | Swiss Chard | Coffee Oil
紅桑子紅菜頭蓉 | 阿根廷青醬 | 甘筍 | 瑞士甜菜 | 咖啡油

Duck Breast 米鴨胸 228

Zaatar Figs Chutney | Parsnip Purée | Blood Orange
薩塔無花果酸醬 | 白甘筍蓉 | 血橙

Barramundi 香煎鱸魚 238

Salsa Verde | Lime Gel | Fennel | Bonito Bread Crumb
香草醬 | 青檸果醬 | 茴香 | 木魚脆包糠

Cauliflower 椰菜花 ^V ^N 158

Coconut Cauliflower Purée | Onion Jam |
Almond | Wild Rice Puff
椰子椰菜花蓉 | 洋葱醬 | 杏仁 | 脆野米

Beef Cheek 燴牛面頰肉 258

Celeriac Purée | Glazed Carrot
芹菜根蓉 | 甘筍

Three Yellow Chicken 三黃雞 218

French Horn Mushroom | Barley | Fermented Cabbage Cream
法國號菇 | 薏米 | 酸椰菜忌廉

Grilled Whole Fish 烤原條鮮魚 348

(Suitable for sharing 適合分享)

Confit Fennel | Broccoli | Salty Lemon Butter
油封茴香 | 西蘭花 | 咸檸檬牛油

Roasted Lamb 燒白羊 298

Sunchoke | Jalapeño Lime Jam | Garlic Chive
菊芋 | 辣青檸檬醬 | 韭菜

Lump Crab Strozzapreti 蟹肉手捲麵 198

Preserved Lemon | Bottarga | Chive
醃檸檬 | 烏魚子 | 法式香蔥

Wild Mushroom Linguine 野菌扁義麵 ^V 168

Black Garlic | Bread Crumb | Chive
黑蒜 | 脆包糠 | 法式香蔥

Pumpkin Barley Risotto 南瓜薏米意大利飯 ^V 168

Kale Chip | Feta Cheese | Sage Oil | Kaffir Lime Leave
羽衣甘藍脆片 | 菲達芝士 | 鼠尾草油 | 青檸檬葉

Fettuccine Carbonara 卡邦尼寬麵 188

Egg Yolk | Parmesan | Pancetta
蛋黃 | 巴馬臣芝士 | 意式煙肉

Lobster Linguine 龍蝦扁義麵

468 Whole 原隻 290 Half 半隻

Salmon Roe | Fennel | Lobster Bisque
三文魚籽 | 茴香 | 龍蝦汁

SIDE

配菜

French Fries 薯條 ^N 68

Furikake | Mayonnaise 飯素 | 蛋黃醬

Charred Broccoli 燒西蘭花 ^V ^N 68

Almond | Takana 杏仁 | 高菜

Gem Lettuce 迷你羅馬生菜 68

Green Apple | Barley Puff | Calamansi
青蘋果 | 薏米脆粒 | 酸柑

Pomme Purée 香滑薯蓉 68

SWEET

甜品

Citrus Crème Fraîche | Orange Compôte | Chenpi | Honey Comb

柑橘忌廉凍 | 糖漬橙 | 陳皮 | 焦糖蜂巢脆 78

Strawberry | Housemade Yogurt Ice Cream | Meringue

士多啤梨 | 手工乳酪雪糕 | 蛋白脆餅 88

Housemade Coconut Sorbet | Lily Bulb | Sugar Scallion

手工椰子雪葩 | 鮮百合 | 糖蔥 ^N 78

SET LUNCH

From 12-3pm, Monday to Saturday (Except Public Holidays)

2-course **238** per person | with a glass of wine **298** per person

3-course **298** per person | with a glass of wine **358** per person

Our Tasting Menu is also available during lunch period



COURSE 1

Feta Cheese v

Pistachio | Ponzu Watermelon |
Spicy Chickpea | Red Chili Oil

Corn Rib v

Lime Miso | Smoked Yogurt | Chili

Brussels Sprout v

Apple Sriracha | Seaweed Powder | Ponzu

Fresh Oyster (2pcs) +28

Yuzu Gel | Grapefruit Granita | Shiso Oil

Snow Crab Tartare +30

Guacamole | Quinoa | Spring Onion Oil

Smoked Shoyu Tuna +38

Fermented Strawberry | Fennel | Arugula |
Lemongrass Oil | Vadouvan Dressing

Fresh Mussel +50

Chorizo | Red Onion | Paprika | Sourdough Bread



COURSE 2

Cold Pasta Shiso Pesto

Old Bay Prawn | Bottarga | Salmon Roe

Black Garlic Linguine v

Mushroom | Bread Crumb

Garlic Tomato Strozzapreti

Prawn | Zucchini | Confit Artichoke | Cheese Chip

Abalone Barley Risotto

Pumpkin Seed | Seaweed | Sichuan Pepper

Confit Chicken +30

Cauliflower | Lemon Crème Fraîche

Barramundi +40

Fennel | Pickled Green Mango |
Shuto Cream Sauce

Wagyu Beef +50

Truffle Mashed Potato

COURSE 3

Dessert of the Day

Fresh Lime Soda, Juice, Soft Drink,
All kinds of Coffee or Flavored Tea **+28**



午市套餐

星期一至六供應 (公眾假期除外) | 下午12至3時

2道菜 - 238/每位 | 加配一杯精選葡萄酒 298/每位

3道菜 - 298/每位 | 加配一杯精選葡萄酒 358/每位

我們的嘗味套餐同時於午市時段供應

第一道菜

菲達芝士 V

開心果 | 酸汁漬西瓜 | 鷹嘴豆 | 赤辣油

炸甜粟米 V

青檸味噌 | 煙燻乳酪 | 辣椒

椰菜苗 V

蘋果是拉差 | 紫菜粉 | 柑橘酸醬油

時令生蠔 (2隻) +28

柚子果醬 | 西柚冰沙 | 紫蘇油

松葉蟹肉他他 +30

牛油果醬 | 藜麥 | 青蔥油

煙燻醬油漬吞拿魚 +38

發酵士多啤梨 | 茴香 | 胡麻菜 | 香茅油 | 瓦杜萬汁

鮮藍青口 +50

西班牙辣肉腸 | 紅蔥 | 紅椒粉 | 手工酸種麵包

第二道菜

冷紫蘇青醬義麵

老海灣蝦 | 烏魚子 | 三文魚籽

黑蒜扁義麵 V

蘑菇 | 脆包糠

鳳尾蝦蒜香番茄義麵

意大利櫛瓜 | 油封雅支竹 | 芝士脆片

鮑魚大麥米意大利飯

南瓜籽 | 紫蘇 | 花椒

油封三黃雞 +30

椰菜花米 | 檸檬忌廉

香煎鱸魚 +40

茴香 | 醋漬青芒果 | 酒盜忌廉

黑毛和牛 +50

黑松露薯蓉

第三道菜

是日甜品

鮮青檸梳打水、果汁、汽水、各式咖啡
或 特色紅茶 +28

BEVERAGE

WHISKY

Black Label	88
Maker's Mark	98
Woodford Reserve	128
Macallan 12	148
Hibiki Harmony	218

APERITIFS

Carpano Dry	82
Carpano Classico	82
Campari	82

GIN & TONIC

Broker's (Strawberry & Rosemary)	94
Bulldog (Orange & Lemon Twist)	98
Roku (Passion Fruit)	102
Hendricks (Cucumber & Blueberry)	108

VODKA

Finlandia	88
Żubrówka Bison Grass	92
Grey Goose	98

LIQUORS

Amaretto	82
Baileys	82
Kahlua	82
Cointreau	82
Limoncello	82

RUM

Bacardi	88
Kraken Spiced	92
Bacardi 8	98
Appleton Estate Rare Blend	98

TEQUILA

Jose Cuervo Gold	70
Patrón Silver	115



COCKTAILS

Come to us if you want something else. We can make it for you!

Aperol Spritz Aperol, Soda, Prosecco	98
Su-Phire Gin, Cherry Brandy, Lemon, Ginger Syrup, Ginger Ale	98
The Mexican Devil Tequila, Crème de Cassis, Lime, Ginger Beer	98
Sparkling Mojito Rum, Lime, Mint, Sugar, Bitters, Prosecco	108
Smokey Negroni Gin, Martini Rosso, Campari	108
Frothy Skies Kraken Spiced Rum, Blue Curacao, Lemon, Milk, Blueberries	108
The Bison Żubrówka Bison, Apple Juice, Lemon, Flamed Cinnamon	108
The Godfather Whisky, Amaretto, Orange Twist	108



SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer, Tonic, Soda	40
Fresh Lime Soda	42

JUICES

Apple, Orange, Cranberry, Grapefruit, Pineapple	42
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WATER

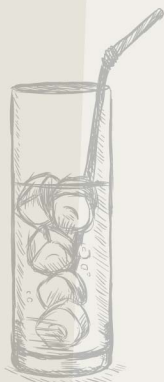
Acqua Panna Still (500ml)	50
San Pellegrino Sparkling (500ml)	50

TEA

Lady Grey, English Breakfast, Healing Garden, Lychee Fiesta, Chamomile, Peppermint	48
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COFFEE

Espresso, Regular, Macchiato	42
Cappuccino, Latte, Mocha, Flat White	48



MOCKTAILS

Summer Cucumber Juice, Apple Juice, Lemon, Mint	78
Unicorn Pineapple Juice, Orange Juice, Lemon, Grenadine, Sprite, Butterfly Pea	78
Mango Mojito Mango Purée, Lime, Mint, Soda	78



DRAUGHT BEER

Stella Artois	80
Gweilo IPA	80

BOTTLED BEER

Corona	62
Hoegaarden Peach	62
Estrella INEDIT Damm (750ml)	228





Wine

WHITE WINE

	Gls	Btl
Hayes Ranch, Chardonnay, California, USA, 2022	82	398
Delas, Viognier, Rhone Valley, France, 2022	88	428
Nuala Sauvignon Blanc, Marlborough, New Zealand, 2022	92	448
Schloss Reinhartshausen, Riesling, Rheingau, Germany, 2022	92	448
Viñas del Vero, "Collection", Gewurztraminer, Somontano, Spain, 2022		488
Ronco del Gelso, Pinot Grigio, Isonzo DOC, Italy, 2021		568
Torbreck Cuvée Juveniles Blanc, Blend Barossa Valley, Australia, 2022		588
Michel Laroche, Le Domaine d'Henri Chablis Saint Pierre, Chardonnay, Burgundy, France, 2022		678
Domaine Luneau Papin, Clos des Allées Monopole, Muscadet Sèvre & Maine sur Lie, Loire Valley, France, 2020		688

RED WINE

	Gls	Btl
Manenberg, Cabernet Sauvignon, Western Cape, South Africa, 2021	82	398
Bodega Argento, Malbec, Mendoza, Argentina, 2022	82	398
Overstone, Pinot Noir, Hawke's Bay, New Zealand, 2022	88	428
Wakefield Taylor's, The Estate, Shiraz, South Australia, 2021	88	428
Robert Mondavi, Private Selection, Merlot, California, USA, 2019		468
Antinori, Santa Cristina Chianti Superiore DOCG, Sangiovese, Tuscany, Italy, 2020		518
Château Pey La Tour, Reserve du Chateau, Merlot Cabernet, Bordeaux, France, 2018	108	568
Torbreck, Old Vines, Grenache Shiraz Mourvedre, Barossa Valley, Australia, 2019	108	578
Beronia, Reserva, Tempranillo, Mazuelo, Graciano, Rioja, Spain, 2019		658
Escarpment, Kiwa Single Vineyard, Pinot Noir, Martinborough, New Zealand, 2018		728

PROSECCO & CHAMPAGNE

	Gls	Btl
Fantinel, Prosecco Extra Dry NV, Friuli, Italy	78	408
Louis Roederer, Brut NV, Champagne, France	150	818
Pommery, Apanage Rosé NV, Champagne, France		1,428
Cristal Brut, Louis Roederer, Champagne, France, 2014		3,800



ROSE WINE

	Gls	Btl
Marques de Riscal, Rosado, Tempranillo/Viura/Malvasia, Rioja, Spain, 2022	82	398



AFTERNOON TEA

下午3時至5時供應

Available from 3pm to 5pm



SAVORY 鹹點

Lobster Brioche Roll 龍蝦包

Tiger Prawn | Apple | Salmon Caviar 虎蝦 | 蘋果 | 三文魚籽

Chicken Truffle Sandwich 雞肉松露芝士三文治

Mascarpone | Zucchini 馬加邦尼芝士 | 意大利青瓜

Crab Meat and Sweet Corn Tart 蟹肉甜粟米撻

Coriander | Puffed Wild Rice 芫荽 | 脆野米

SWEET 甜點

Scone 英式鬆餅

Lemon Cream | Jam 檸檬忌廉 | 果醬

Airside Pâtisserie Pastry 精選迷你糕點

Orange Mille Feuille Tart 香橙千層酥

Tahiti Vanilla Cannelé 大溪地雲呢拿可麗露

Classic Macaron 經典馬卡龍

Coffee or Tea 咖啡 或 茶

348/ For 2 兩位用

Upgrade to any kind of coffee with free refills +28/ person 位
升級至無限量添飲任何咖啡

AIRSIDE *afe*

Cannot be used in conjunction with any other credit card promotion or promotional offers 不可與任何其他優惠及折扣同時使用 | Valid for dine-in only 只限堂食 | Prices are in HKD 價錢以港幣計算 | 10% service charge 另收加一服務費 | Photo is for reference only 圖片只供參考



BREAD & SANDWICH

麵包及三文治

Cashew Hummus 腰果鷹嘴豆泥 118

Herb Salad | Spice | Housemade Sourdough 香草沙律 | 辣椒 | 手工酸種麵包

Chicken Truffle Sandwich 雞肉松露芝士三文治 158

Mascarpone | Zucchini 馬加邦尼芝士 | 意大利青瓜

Spiced Roasted Pumpkin Sandwich 烤紅皮南瓜三文治 158

Stracciatella | Zaatar Tomato | Arugula 絲綢乳酪 | 薩塔蕃茄 | 芝麻菜

Lobster Roll 龍蝦包 178

Tiger Prawn | Apple | Salmon Caviar 虎蝦 | 蘋果 | 三文魚籽

Coffee or Tea 咖啡 或 茶

AIRSIDE PÂTISSERIE COMBO 法式甜點組合

2 pastries, 2 macarons and 2 coffee or tea

兩件糕點、兩件馬卡龍及兩杯咖啡或茶

128/ set 份

Upgrade to any kind of coffee with free refills

升級至無限量添飲任何咖啡

+28/ person 位

Available from 3pm to 5pm | 下午3時至5時供應

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