

Mains



Grilled Striploin Steak

Grilled 7oz US Angus Prime Striploin | Smoked Mashed Potatoes |
Sauce Boat of Beef Jus | Roasted Head of Garlic



Roasted Chicken

Roasted Local 'Three-Yellow' Chicken (Half) |
Truffle Roasted Potato Wedges | Chicken Jus



Sesame Oil Roasted Cod Fillet
with Tiger Prawn

Pacific Cod Fillet with Sesame Oil |
Seared Tiger Prawn | Seasonal Vegetables |
Caramelised Turmeric-yuzu-sake Sauce



HK Style Baked Pork Rice

Kagoshima Pork Shoulder | Hearty Portion of Fried Rice
with Chunks of Pineapple, Cherry Tomatoes, Gouda,
Edam, Emmental, Cheddar, Mozzarella |
Topped with Sunny Side-up Egg



Fish Maw Fettuccine

Handmade Fettuccine | Braised Dry-aged Fish Maw |
Bamboo Pith | Siberian Caviar | Abalone-cordyceps Cream Sauce

Monthly
Special



Grilled Giant Octopus Pasta

Spanish Octopus Tentacle | Handmade Squid Ink Spaghetti |
Cherry Tomatoes | Romesco Sauce



Wagyu Burger with Fries

Brioche Bun stacked with Wagyu Beef Patty, Bacon, Tomato,
Butter Lettuce, Red Onion, Cheddar, Pickles,
Housemade Sriracha Mayonnaise | Crispy Fries



Veggie Burger with Fries

Brioche Bun stacked with Homemade Veggie Patty, Tomato,
Butter Lettuce, Red Onion, Cheddar, Pickles,
Housemade Herb Honey-mustard Yogurt | Crispy Fries



Pesto Pasta

Handmade Spaghetti | Homemade Pesto | Portobello |
Spinach | Parmigiano Reggiano | Sprinkled with Assorted Nuts



Pomodoro Pasta

Handmade Spaghetti | Homemade Tomato Concassé |
Cherry Tomatoes | Topped with Burrata Cheese

Served with Coffee, Tea, Soft Drinks, Orange Juice or Apple Juice

Specialty Coffee & Tea +\$8

★ Signature

👨‍🍳 Chef's Fav.

🌿 Vegetarian

🦑 Seafood

🥜 Nuts

🥛 Dairy

🚫 Gluten-free