

# day menu

## appetisers

<b>crispy fresh crab cakes</b> <i>with spicy sambal mayonnaise</i>	\$128	<b>sweet &amp; spicy fried calamari</b> <i>tossed in balsamic vinegar</i>	\$98
<b>veal loin with ricotta &amp; tuna</b> <i>served with tuna dressing &amp; bell pepper salsa</i>	\$148	<b>beef carpaccio</b> <i>with deep fried capers, parmesan &amp; rocket leaf</i>	\$118
<b>tuna tartare</b> <i>with feta cheese, spring onion &amp; sesame dressing</i>	\$128	<b>grilled king scallops</b> <i>stuffed with black truffle atop baby spinach salad</i>	\$138
<b>prince edward island mussels</b> <i>with ginger &amp; coconut seafood broth</i>	\$118	<b>smoked salmon</b> <i>with black truffle, olives &amp; mustard cress salad</i>	\$138

## soups

<b>lobster vanilla bisque</b> <i>with vanilla foam</i>	\$88	<b>green pea &amp; prosciutto soup</b> <i>with garlic croutons</i>	\$68
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## salads

	standard	large		standard	large
<b>caesar salad</b> <i>with poached eggs</i>	\$88	\$118	<b>classic cobb salad</b> <i>with roasted chicken, crispy bacon, avocado, eggs, chunks of blue cheese &amp; red wine vinaigrette</i>	\$128	\$158
<i>with chargrilled chicken</i>	\$118	\$148			
<i>with tiger prawns</i>	\$128	\$168			
<b>parma ham salad</b> <i>with artichoke heart, olives &amp; cherry tomato</i>	\$138	\$178	<b>blue lump crab meat</b> <i>with apple &amp; citrus fruit salad</i>	\$138	\$178
<i>tossed with balsamic whole grain mustard dressing</i>			<i>tossed with passion fruit dressing</i>		

## snacks

	standard	large		standard	large
<b>quesadillas</b> <i>chicken</i>	\$108	\$158	<b>nachos</b> <i>chili minced beef</i>	\$108	\$138
<i>mixed mushrooms</i>	\$108	\$158	<i>spicy vegetarian</i>	\$108	\$138
<i>double cheese</i>	\$108	\$158			
<b>braised &amp; barbecued ribs</b>	\$128	\$168	<b>deluxe bruschetta</b> <i>salmon tartar, parma ham &amp; melon, tomato, buffalo mozzarella &amp; grilled mediterranean vegetables</i>	\$68	\$118
<b>fish &amp; chips</b> <i>served with tartar sauce &amp; fresh lemon</i>		\$138			

## main course

<b>roasted duck breast</b> <i>with braised duck leg &amp; potato gratin in raspberry sauce</i>	\$238	<b>black ink spaghetti with fresh clams</b> <i>&amp; vodka tomato cream sauce</i>	\$198
<b>chilean seabass &amp; crispy prawns</b> <i>with uni sauce</i>	\$238	<b>homemade basil pasta</b> <i>tossed with mushrooms &amp; veal bolognese sauce</i>	\$198
<b>seared crispy salmon fillet</b> <i>with warm nicoise salad &amp; balsamic double cream</i>	\$198	<b>linguine &amp; king crab meat</b> <i>with tomato shell fish broth</i>	\$198
<b>angel hair with lobster claws</b> <i>sun-dried tomato, garlic &amp; chili in saffron sauce</i>	\$218	<b>risotto with braised chicken</b> <i>oven-dried tomato, artichoke heart, mushroom &amp; bell pepper</i>	\$178
<b>roasted lemon &amp; dill marinated halibut fillet</b> <i>with bell peppers &amp; pernod dill butter sauce</i>	\$228	<b>new orleans jambalaya</b> <i>with chicken, shrimp &amp; sweet corn</i>	\$178
<b>1/2 pound burger</b> <i>your choice of beef or turkey</i> <i>additional toppings at HK\$12 each</i> <i>(blue cheese, cheddar or mozzarella, fried egg, avocado, sautéed mushroom, onions, roasted bell pepper, bacon)</i>	\$138	<b>big boy sandwich</b> <i>with roasted beef, mustard, lettuce, tomato &amp; fried onions</i> <i>additional toppings at HK\$12 each</i> <i>(blue cheese, cheddar or mozzarella, fried egg, avocado, sautéed mushroom, onions, roasted bell pepper, bacon)</i>	\$178

## high tea

\*only available from 3:00p.m. - 5:30p.m.

<b>high tea set (for two)</b>	\$178
<i>mini burger, mini pigs in a blanket, two kinds of open-faced sandwich (smoked salmon, parma ham), fruit tart, 2 kinds of mini cakes (cheese, chocolate), 2 mini cups of crème brûlée, 2 shooters of chocolate mousse, scones &amp; cream served with coffee or tea</i>	

all items subject to 10% service charge

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