

dinner menu

appetisers & salads

tuna tartare with avocado, red onion & jalapeño	\$128
steamed asparagus with chorizo & poached free-range egg	\$138
crispy fresh crab cake with spicy sambal mayonnaise	\$138
steamed mussels with saffron, fennel & dill cream sauce	
sautéed wild mushroom, broad bean with country toast & eggplant caviar (v)	\$108
beef carpaccio with fried capers, parmesan & rocket	\$118
Parma ham with baby artichoke heart, oven-dried tomato & grilled country bread	\$138
almond-coated shrimp with papaya & tomato salsa	\$118
grilled king scallops with cucumber salsa & lemon mint vinaigrette (n)	\$128
<i>Calories - 300, Carbs - 10g, Protein - 37g, Total fat - 11g</i>	
organic tomato & buffalo mozzarella salad (v)	\$128

	half dozen	one dozen
oysters & cherrystone clams	\$198	\$388
	standard	large
seared tuna with soba noodle, seaweed, baby cress salad & sesame dressing	\$128	\$158
shrimp salad with organic avocado, mango & honey mustard dressing	\$128	\$158
seared salmon with spinach, quinoa & avocado (n)		\$148
<i>Calories - 340, Carbs - 20g, Protein - 29g, Total fat -16g</i>		
seared beef with roasted cherry tomato, capsicum, French beans & garlic croutons	\$128	\$168
roasted beetroot with goat's cheese & organic herb salad (v)	\$108	\$138
classic Cobb salad with roasted chicken, crispy bacon, avocado, eggs & blue cheese	\$128	\$168
Caesar salad with <i>crispy bacon, anchovy, parmesan & house Caesar dressing</i>	\$98	\$128
<i>with poached eggs & cherry tomato (v)</i>	\$118	\$148
<i>with chargrilled chicken</i>	\$128	\$158
<i>with tiger prawns</i>	\$138	\$168

soup

New England clam chowder	\$68
French onion soup	\$68
soup of the day (v)	\$58

pizza

margherita, <i>fresh tomato, buffalo mozzarella, Monterey Jack, mild Cheddar & fresh basi</i>	\$148
four-cheese, <i>fontina, buffalo mozzarella, blue & goat's cheeses (v)</i>	\$158
Parma ham, <i>rocket, buffalo mozzarella, Monterey Jack, mild Cheddar</i>	\$168
pepperoni, <i>Monterey Jack & mild Cheddar</i>	\$158
organic portobello, <i>fontina cheese, whole-milk mozzarella, rocket & parmesan (v)</i>	\$148
Italian sausage, <i>marinated peppers, oregano, basil, Monterey Jack & whole-milk mozzarella</i>	\$158

pastas & rice

braised veal cheek with wild mushroom & spinach risotto	\$198
linguine with king crab meat & tomato shellfish broth	\$198
beef ragout & eggplant pappardelle	\$158
jambalaya with chicken, chorizo & shrimp	\$168
spaghetti tossed with organic portobello, cherry tomato, chili & fresh basil (v)	\$148
organic whole wheat spaghetti with organic rocket, cherry tomato & shrimp (n)	\$138
<i>Calories - 210, Carbs - 19g, Protein - 21g, Total fat - 6g</i>	
truffled mac & cheese	\$168
grilled chicken & organic mushroom risotto	\$158

main course

grilled tuna steak with grilled asparagus & mango chili salsa(n)	\$178
<i>Calories - 290, Carbs - 19g, Protein - 37g, Total fat - 8g</i>	
seared salmon fillet with pearl barley salad & ginger orange dressing	\$178
grilled seabass with shrimp risotto & confit tomato	\$238
fish & chips with homemade tartare sauce	\$148
roasted French free-range half chicken with cumin & ratatouille	\$178
zucchini & wild mushroom charlotte with spicy ratatouille (v)	\$158
duck confit with mash, lentil & port wine jus	\$188
braised pork shank with zucchini mash & roasted cherry tomato	\$238
turkey burger with lettuce, tomato & avocado in rye pita bread pocket	\$138
RED 1/2 pound beef burger	\$148
<i>additional toppings at HK\$ 12 each</i>	
<i>blue cheese, Cheddar or mozzarella, fried egg, avocado, sautéed mushroom, onion, bacon</i>	
garlic-crust rack of lamb with mash, baby carrot & mint lamb jus	\$298
grilled USDA beef fillet with fingerling potato, green beans & morel sauce	\$298
grilled USDA rib eye steak with mash, market vegetables & peppercorn jus	\$328

sides

country mash, fat chips, thin fries, rosemary roasted new potatoes, baked potato, potato gratin, creamed spinach, steamed garden vegetables, garden salad, sautéed mushrooms, sweet corn	\$48
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