

dinner menu

appetisers

crispy fresh crab cakes <i>with spicy sambal mayonnaise</i>	\$128	sweet & spicy fried calamari <i>tossed in balsamic vinegar</i>	\$98
veal loin with ricotta & tuna <i>served with tuna dressing & bell pepper salsa</i>	\$148	parma ham melon roller <i>with baby asparagus</i>	\$148
tuna tartare <i>with feta cheese, spring onion & sesame dressing</i>	\$128	beef carpaccio <i>with deep fried capers, parmesan & rocket leaf</i>	\$118
prince edward island mussels <i>with ginger & coconut seafood broth</i>	\$118	grilled king scallops <i>stuffed with black truffle atop baby spinach salad</i>	\$138
smoked salmon <i>with black truffle, olives & mustard cress salad</i>	\$138	oysters & clams <i>please ask your server for the "daily fresh ocean catch"</i>	market price

soups

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

caesar salad <i>with poached eggs</i>	standard \$88	large \$118	classic cobb salad <i>with roasted chicken, crispy bacon, avocado, eggs, chunks of blue cheese & red wine vinaigrette</i>	standard \$128	large \$158
<i>with chargrilled chicken</i>	\$108	\$138			
<i>with tiger prawns</i>	\$118	\$148			
	\$128	\$168			
parma ham salad <i>with artichoke heart, olives & cherry tomato</i>	\$138	\$178	blue lump crab meat <i>with apple & citrus fruit salad</i>	\$138	\$178
<i>tossed with balsamic whole grain mustard dressing</i>			<i>tossed with passion fruit dressing</i>		

platter

RED sampler <i>nine (9) surprises from our chef</i>	\$268	asian antipasto <i>mini crab cakes, prawn spring roll, rare tuna spring roll, teriyaki chicken skewer, lamb filo parcel</i>	\$278
ocean tower <i>fresh clams, prince edward island mussels, cocktail prawns, cherystone clams & oysters</i>	\$368		

main course

roasted duck breast <i>with braised duck leg & potato gratin in raspberry sauce</i>	\$238	linguine & king crab meat <i>with tomato shell fish broth</i>	\$198
wagyu beef cheek <i>braised in chili balsamic vinegar</i>	\$268	bouillabaisse <i>lobster, mussels, clams, fish & prawns in tomato stew served with garlic bread</i>	\$278
<i>served on cauliflower mash, spinach & giant mushroom</i>			
seared crispy salmon fillet <i>with warm nicoise salad & balsamic double cream</i>	\$198	homemade basil pasta <i>tossed with mushrooms & veal bolognaise sauce</i>	\$198
roasted lemon & dill marinated halibut fillet <i>with bell peppers & pernod dill butter sauce</i>	\$228	spicy crusted tuna <i>with rocket leaf, fennel & olive salsa</i>	\$198
chilean seabass & crispy prawns <i>with uni sauce</i>	\$248	risotto with braised chicken <i>oven-dried tomato, artichoke heart, mushroom & bell pepper</i>	\$178
angel hair with lobster claws <i>sun-dried tomato, garlic & chili in saffron sauce</i>	\$218	roasted lamb rack <i>with roasted garlic new potatoes, green beans & tomato</i>	\$288
black ink spaghetti with fresh clams <i>& vodka tomato cream sauce</i>	\$198	new orleans jambalaya <i>with chicken, shrimp & sweet corn</i>	\$178
1/2 pound burger <i>your choice of beef or turkey</i>	\$138	big boy sandwich <i>with roasted beef, mustard, lettuce, tomato & fried onions</i>	\$178
<i>additional toppings at HK\$12 each</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>		<i>(blue cheese, cheddar or mozzarella, fried egg, avocado, sautéed mushroom, onions, roasted bell pepper, bacon)</i>	

all items subject to 10% service charge

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