



Salads and Appetizers

沙律及頭盤


	HK\$
 Harbour Grill Garden salad with Heirloom tomato	138
seasonal fresh leaves Heirloom tomato, cress, toasted almond dressed with your choice of balsamic or lemon vinaigrette 特式田園沙律伴荷蘭番茄 可配自選黑醋汁或檸檬油醋汁	
Classic Caesar salad	158
crunchy romaine hearts, shaved parmesan, crispy pancetta, white anchovies, croutons tossed in caesar dressing 凱撒沙律	
with roasted corn-fed chicken breast 伴烤穀飼雞胸	168
with smoked salmon 伴煙三文魚	188
with jumbo king prawns 伴珍寶大蝦	208
Violino di capra (goat ham)	(30 grams) 198
fresh figs and aged pecorino 意大利風乾羊仔腿伴新鮮無花果及意式綿羊芝士	
 Colossal blue crab cake	198
pan-fried with mango and lime dressing 香煎藍蟹餅配芒果青檸汁	
Hokkaido scallops	198
grilled with hazelnut butter 扒北海道帶子配榛子牛油汁	
 The Grill duck foie-gras two ways	248
served with tea jelly, fresh melon and berries, pan fried with balsamic reduction 香煎鴨肝及鴨肝凍批伴金瓜雜啤梨配黑醋汁	

All prices are subject to 10% service charge
所有價目須另加一服務費



Soups

湯

	HK\$
Jerusalem artichoke soup served with fresh scallop 耶路撒冷朝鮮薊湯伴鮮帶子	138
Rustic Swiss chard soup served with pancetta and potatoes 瑞士甜菜湯伴意式燻肉及薯仔	168
 Boston lobster bisque half fresh lobster 龍蝦湯伴波士頓龍蝦	208

Main Courses






主菜

	HK\$
 Roasted Atlantic white cod fish sauteed spinach, green asparagus, shellfish foam 香煎鱈魚伴炒莧菜及露筍配海鮮泡沫	308
Slow cooked caramelised duck breast seasonal vegetables and pumpkin sauce 慢煮焦糖鴨胸伴時令蔬菜配南瓜汁	298
 French guinea fowl fillet pan fried with ratte potatoes, mushrooms and jus reduction 香煎法國珍珠雞柳伴法薯蘑菇配燒汁	298
Spinach Iberico pork Secreto fat French fries and seasonal vegetables 西班牙伊比利黑毛豬肩肉伴粗薯條及時令蔬菜	328
Australian Wagyu beef cheek braised with mashed potato, glazed vegetables and red wine sauce 燴澳洲和牛面頰伴薯蓉燒雜菜配紅酒汁	328
Mini cannelloni lamb ragout and pecorino cheese 迷你芝士羊肉醬意大利粉卷	228

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From the Grill 扒類

		HK\$
Roasted Australian lamb rack 烤澳洲羊架		368
Italian veal chop 意大利牛仔扒	(225 grams)	368
 Australian stockyard Black Angus beef striploin 澳洲安格斯牛肉西冷	(280 grams)	398
US stockyard Black Angus beef tenderloin 美國安格斯牛柳	(225 grams)	398
 US stockyard Black Angus beef rib eye 美國安格斯肉眼扒	(280 grams)	398
 Australian cape grim beef Tomahawk 澳洲塔斯曼尼亞格津角戰斧牛扒	(1000 grams) (share for 2 兩人份量)	1,188
 The Grill seafood platter whole Boston lobster, scallops, Alaskan crab legs, sea bass fillet 扒海鮮拼盤 原隻波士頓龍蝦、帶子、阿拉斯加長蟹腳、海鱸魚柳	(share for 2 兩人份量)	1,088
Whole fresh live Boston lobster grilled or thermidor 原隻波士頓龍蝦 (扒或芝士焗)	(500 grams) (800 grams)	408 588
 Whole Italian sea bass 原條意大利海鱸魚	(500 grams)	358
Whole Dover sole 原條龍脷魚	(600 grams)	438

Grilled items are served with your choice of sauce and roasted vine-ripened tomatoes
所有扒類均配有汁醬及烤有藤車厘茄

Bearnaise 賓利士汁/ Truffle sauce 黑菌汁/ Barolo wine jus 意式紅酒汁/ Smoky BBQ sauce 燒烤汁
Salsa verde 沙沙醬/ Peppercorn sauce 青胡椒汁

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Side Dishes

配菜

每款 HK\$40 each

Wild mushrooms

野菌

Seasonal vegetables

時令蔬菜

Green asparagus

青露筍

Creamy spinach

莧菜

Green salad

蔬菜沙律

Thick French fries

粗薯條

Truffle mashed potato

松露薯蓉

Herbs roasted potatoes

香草烤薯

Potatoes au gratin

芝士焗忌廉薯仔

Desserts

甜品

HK\$

Mocha mousse cake

caramel sauce and espresso ice cream
咖啡慕絲蛋糕伴特濃咖啡雪糕配焦糖汁

98



Baked Alaska

vanilla and chocolate ice cream, mango and passion fruit sauce
火焰雪山伴雲呢噠及朱古力雪糕配芒果熱情果醬

98



Australian pear tart

vanilla sauce and William pear sorbet
澳洲香梨撻伴香梨雪葩配雲呢噠汁

118

Selection of daily cut cake

choice of ice cream or sorbet
各式切餅伴雪糕或雪葩

68

Selection of ice cream and sorbet

各式雪糕及雪葩

(每球 per scoop)

48

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