


## Salads and Appetizers

### 沙律及頭盤

	HK\$
 <b>Harbour Grill Garden salad with Kumato tomato</b> seasonal fresh leaves, Kumato tomato, cress, toasted almond dressed with your choice of balsamic or lemon vinaigrette 特式田園沙律伴歐洲車厘茄及杏仁 可配自選黑醋汁或檸檬油醋汁	<b>118</b>
<b>Classic Caesar salad</b> crunchy romaine hearts, shaved parmesan, crispy pancetta, white anchovies, croutons tossed in caesar dressing 凱撒沙律	<b>128</b>
with roasted corn-fed chicken breast 配烤雞胸	<b>148</b>
with jumbo king prawns 配珍寶大蝦	<b>208</b>
<b>Iberico Bellota ham (24 month aged)</b>	<b>(30grams) 168</b>
fresh figs	<b>(50grams) 268</b>
西班牙風乾火腿(24 個月)伴新鮮無花果	
 <b>Colossal blue crab cake</b> pan fried with mango and lime dressing 香煎登格斯蟹餅配芒果青檸汁	<b>178</b>
<b>Hokkaido scallops</b> pan seared with sea urchin, squid ink tuile 香煎北海道帶子伴海膽及墨魚脆片	<b>188</b>
<b>French Bourgogne escargots</b> baked half dozen with mashed potato, garlic sauce, parsley coulis 法式焗田螺伴薯餅配蒜香番茜汁	<b>188</b>
 <b>The Grill duck foie-gras two ways</b> pan fried and homemade terrine with black truffle, toasted brioche, caramelized figs, blueberry balsamic 香煎鴨肝及鴨肝黑松露凍批伴焦糖無花果配藍莓黑醋汁	<b>228</b>

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

## Soups 湯

	HK\$
<b>Porcini mushroom cream soup</b> white truffle oil 野菌忌廉湯	128
<b>Beef consommé</b> foie gras ravioli 牛肉清湯伴意式鴨肝雲吞	138
 <b>Boston lobster bisque</b> half fresh lobster 龍蝦湯伴波士頓龍蝦	188

## Main Courses 主菜

	HK\$
 <b>Roasted Atlantic white cod fish</b> sauteed spinach, green asparagus, shellfish foam 香煎鱈魚伴炒莧菜及露筍配海鮮泡沫	288
<b>French duck leg confit</b> crispy, salad lettuce, jus reduction 香煎法國油浸鴨脾伴蔬菜沙律配燒汁	268
 <b>French guinea fowl fillet</b> ratte potatoes, mushrooms, French beans, jus reduction 法國珍珠雞伴法薯、蘑菇及法邊豆配燒汁	298
<b>Veal chop Milanese</b> fat French fries, seasonal vegetables 米蘭式牛仔伴粗薯條及雜菜	318

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## From the Grill 扒類

		HK\$
 <b>Pyrenees half milk fed baby lamb rack</b> 法國庇里牛斯山小羊架		<b>328</b>
<b>Australian stockyard Black Angus beef striploin</b> 澳洲安格斯牛肉西冷	(10oz / 280 grams)	<b>368</b>
<b>US stockyard Black Angus beef tenderloin</b> 美國安格斯牛柳	(8oz / 225 grams)	<b>368</b>
<b>US stockyard Black Angus beef rib eye</b> 美國安格斯肉眼扒	(10oz / 280 grams) (24oz / 670 grams)	<b>398</b> <b>788</b>
<b>Miyasaki Wagyu beef striploin A4</b> 日本宮崎 A4 級和牛西冷	(10oz / 280 grams)	<b>998</b>
<b>Spanish Iberico pork cutlet</b> 西班牙黑毛豬扒	(8oz / 225 grams)	<b>398</b>
 <b>Australian cape grim beef Tomahawk</b> 澳洲塔斯曼尼亞格津角戰斧牛扒	(36oz / 1000 grams) (share for 2 兩人份量)	<b>1188</b>
 <b>The Grill seafood platter</b> whole Boston lobster, scallops, Alaska crab legs, whole sea bass 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)	<b>988</b>
<b>Whole fresh live Boston lobster</b> grilled or thermidor 原隻波士頓龍蝦 (扒或芝士焗)	(500 grams) (800 grams)	<b>368</b> <b>498</b>
 <b>Whole Italian sea bass</b> 原條意大利海鱸魚	(18oz / 500 grams)	<b>328</b>

Grilled items are served with your choice of sauce, baby vegetables and roasted vine-ripened cherry tomatoes 所有扒類均配有汁醬、蔬菜及烤有藤車厘茄

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

#### Mixed seasonable vegetables

時令蔬菜

#### Green asparagus

青露筍

#### Creamy spinach

莧菜

#### Green salad

蔬菜沙律

#### Fat French fries

粗薯條

#### Truffle mashed potato

松露薯蓉

#### Herbs roasted potatoes

香草烤薯

## Cheese

### 芝士

HK\$

#### International cheese selection, mostarda di frutta and crackers

各國精選芝士拼盤配意大利果醬及餅乾

138

## Desserts

### 甜品

HK\$

#### Dark chocolate almond cake

caramel ice cream, mint sauce

黑朱古力杏仁餅配法式焦糖雪糕

108



#### Baked Alaska

vanilla ice cream, 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

#### Rustic warm apple cake

vanilla ice cream

暖鄉村蘋果餅伴雲呢噠雪糕

98

#### 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)

38

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