



## GREAT OYSTER SELECTION 生蠔吧

Our designated Oysters are also available hot, either Kilpatrick Style, or Rockefeller Style with Original Price of Oyster plus HK\$8 per piece

指定生蠔可選熟食: 洋蔥焗煙肉芝士 或 菠菜忌廉 (原價生蠔每隻另加港幣\$8)

### Appetizers 頭盤

Mozzarella with Romaine Tomato, Basil and Extra Virgin Olive Oil 水牛乳芝士番茄沙津伴特純橄欖油	\$135
Caesar Salad with Bacon and Oyster Fritters 凱撒沙津配煙肉炸蠔	\$120
Japanese Shrimp and Carpaccio of Scallops with Wasabi Coulis 意式日本生蝦及生帶子配日式青芥汁	\$175
Smoked Salmon Platter with Bourghol Salad and Avocado 煙三文魚碟配中東米沙津及牛油梨	\$175
Crab Meat Timbale with Guacamole and Croquettes 蟹肉天寶配牛油果	\$120
Prawn Fritters with Vietnamese Rice on Pomelo Salad with Ginger 越南蝦春卷配薑汁柚子沙津	\$135

### Hot Appetizers 熱頭盤

Pan Fried Goose Liver with Salad 香煎鵝肝配沙律	\$210
Baked Snails with Herb Butter in Portobello Mushroom 香草牛油焗珍寶蘑菇釀田螺	\$125

### Soups 湯

Tomato Soup with Scallops Carpaccio 番茄忌廉湯配意式生帶子 Island Photo	\$80
Black Truffle Soup with Potatoes and Iberico Ham 黑松露薯仔忌廉湯配西班牙風乾火腿	\$80
Gruyere Cheese Baked Onion Soup with Chorizo 傳統法式芝士焗洋蔥湯伴西班牙風腸	\$85
Spinach and Lobster Chowder with Shrimp Fritters 龍蝦菠菜周打湯配脆炸蝦 Island Photo	\$95
Mushroom Cream Soup with Porcini 牛肝菌忌廉湯	\$70



## Pasta Specials 意粉

<b>Choice of Penne, Angel Hair or Linguine for the above dishes</b> 以下菜式可自選長通粉、天使麵或扁意粉	
Carbonara Style – Cream, Egg, Bacon, Parmesan Cheese 卡邦尼亞式 – 忌廉、煙肉、蛋黃、巴馬臣芝士	<b>\$120</b>
Scampi with Squid Ink 小龍蝦配墨魚汁	<b>\$195</b>
Lobster and Seafood with Herb Cream Sauce 龍蝦海鮮配香草忌廉汁	<b>\$240</b>
Prawns with Pesto 熱那亞醬炒蝦	<b>\$160</b>
Manila Clams and Chorizo with Tomato and Marjoram 美國馬尼拉鮮蜆、辣肉腸配番茄及馬粗林	<b>\$195</b>
Black Truffle Risotto 黑松露意大利飯	<b>\$198</b>
<b>Main Course &amp; Grillades 肉類主菜</b>	
Oxtail and Pork Feet Stew with Black Truffle scented Potato Puree (For 2 Persons) 砵酒燴牛尾及豬腳仔配黑松露忌廉薯茸 (兩位用)	<b>\$350</b>
German Sausage Platter (For 2-3 Persons) 德國燒腸併盤 (2-3位用)	<b>\$220</b>
Crisp Roast Pork Back Hock 脆皮燒豬蹄	<b>\$250</b>
Rib of Beef (32 oz) 有骨肉眼扒 (32 安士)	<b>\$950</b>
US Top Choice Sirloin (10 oz) 美國特選級西冷牛扒 (10 安士)	<b>\$320</b>
Double Cut US Top Choice Rib Eye Steak (10 oz) 厚切美國特選級肉眼扒 (10 安士)	<b>\$350</b>
US Organic Tenderloin (8 oz) 美國有機牛柳扒 (8 安士)	<b>\$420</b>
Australian Rack of Lamb with Potato Gratin and Vegetables 澳洲羊扒配忌廉薯及什菜	<b>\$385</b>



Australian Chicken with Potato Gratin 澳洲春雞配燒薯	<b>\$210</b>
<p><b>Please choose one of the following Sauce to match the grilled Dishes:</b>  Port Wine Sauce / Pommery Mustard Sauce / Mushroom Sauce /  Black pepper Sauce / Boletus Sauce / Apple Sauce</p> <p style="text-align: center;">所有肉類主菜可選配以下醬汁一款：  砵酒汁 / 芥菜籽汁 / 蘑菇汁 / 黑椒汁 / 牛肝菌汁 / 蘋果汁</p>	
Add \$35 for Mashed Potato 額外薯茸另加\$35	
Add \$10 for Extra Sauce 額外醬汁另加\$10	
<b>Seafood Grillades 海鮮</b>	
Riche Bouillabaisse with Vegetables and Rouille, Aioli Sauce and Garlic Bread (For Two Persons) 法國海龍皇海鮮鍋 (兩位用)	<b>\$495</b>
Norwegian Salmon (6oz) with Spinach Gratin 扒挪威三文魚(6oz)配忌廉菠菜	<b>\$220</b>
Australian Scallop (6oz) with Pencil Asparagus 扒珍寶帶子配泰國露筍	<b>\$295</b>
Australian Red Snapper with Potatoes and Leek Stew 澳洲魚立魚配薯仔及燴大蒜	<b>\$195</b>
Boston Lobster (Whole) 波士頓龍蝦(全隻)	<b>Seasonal Price 時價</b>
<p><b>Please choose one of the following Sauces to match your Dish;</b>  Garlic &amp; Herbs Butter Sauce / Lime and Butter Sauce / Dill Cream Sauce /  Saffron Sauce / Capsicum Sauce / Balsamico Cream</p> <p style="text-align: center;">所有海鮮主菜可選配以下醬汁一款：  香蒜香草牛油汁 / 青檸牛油汁 / 蒔蘿忌廉汁 / 紅花汁 / 辣椒汁 / 意大利黑醋汁</p>	
Add \$35 for Mashed Potato 額外薯茸另加\$35	
Add \$10 for Extra Sauce 額外醬汁另加\$10	

*Prices are in Hong Kong Dollars and subject to 10 % Service Charge* 以港幣計算及另加一服務費