




Fashion Walk, Florida Mansion, 9-11 Cleveland St, East Point, Causeway Bay ☎ 2576 8650

海饌
Coast
海鮮海鮮 seafood & grill

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 Vegetarian 全素

Royal Card Points Redemption
會員積分兌換



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

Photos are for Reference Only
相片只供參考

Seafood Tower on Ice

Signature Seafood Platter



Seafood Sampler (Chilled)

精選凍盤

\$980

Boston Lobster 波士頓龍蝦 King Crab Legs 皇帝蟹腳
Oysters 生蠔 NZ Diamond Clams 紐西蘭鑽石蜆
Sea Urchin 海膽 Tiger Prawns 虎蝦
Japanese Scallop Sashimi 日本帶子刺身

Carabinero Shrimp sashimi 深海西班牙紅蝦1pc + \$120
Hamachi Sashimi 油甘魚刺身 + \$80
Sea urchin 海膽 + \$120

Hot Seafood Platter



Seafood Tower Served Hot

海鮮熱盤

\$305

Deep Fried Prawns 酥炸海蝦 Deep Fried Calamari 酥炸魷魚 Deep Fried Snapper 酥炸鮫魚柳
Deep Fried Oyster 酥炸生蠔 Pescaito Frito 香脆小魚

Go with below sauce 配以下醬汁:

Chili Mayo 香辣蛋黃醬 Tartar Sauce 他他醬 Sesame Sauce 芝麻蛋黃醬

Oysters

Jewels of the Sea

生蠔

Tasting Notes

American Pearl Oyster

Beautiful, ultra-clean oysters with a crisp Atlantic start and a sweet finish. The cleanest, purest tasting oyster.

"A kiss from the sea..."

Scottish Rock Oyster

Scottish Rock oysters start off briny and salty, followed by a nutty and woody taste. Next, a lemon and citrus combination finished with a dull metallic finish.

"Plump and juicy..."

New Zealand Rock Oyster

Rock Oyster (*Saccostrea glomerata*) found in small numbers, delicate and delicious.

"Sweet & Creamy"

Viking Maree Special Oysters - France

Grown in Normandy in one of the most beautiful villages along the coast of the English Channel.

"the best fleshy oysters. It is firm and slippery at the same time, and leaves an unforgettable taste in the mouth..."

Coffin Bay Oyster - South Australia

The most widely recognised of all Australian oysters.

"The nutrient-rich waters of the region give these oysters an extremely salty, real sea taste."

Gillardeau - France

Large, firm, claire-finished oysters from France's famed fourth-generation oyster dynasty, which calls itself

"the Rolls-Royce of oysters..."

Mixed Oyster Platter

生蠔拼盤

6 Pcs 6隻

\$295

12 Pcs 12隻

\$495

Our Values



"...high quality meals and excellent service..."

Head Chef Ray Tam & Chef Alex Wong picking through the fresh delivery of the day.

Teamwork makes the dream work. Teamwork is the foundation of the working and service philosophy at Coast. Head Chef Ray Tam and Chef Alex Wong have been leading the Coast team since Coast first opened its doors in June 2015 on Causeway Bay's famed Fashion Walk "Food Street".

"Our goal at Coast is to provide high quality delicious meals and excellent service to customers and we can only accomplish that as a team, everyone plays an important role to the success of our restaurant." We are proud to lead the industry in service and food quality standards and we look forward to bringing you our best in everything we do. Every time.



Essential 必不可少



Herbs & Sun Dried Tomato Bread with Black Truffle Butter

每日新鮮烘焙香草番茄乾包伴黑松露菌牛油 \$50

Light Bites for Sharing

輕巧小吃



Deep Fried Chicken Wing
with Salted Egg Yolks Puree
咸蛋黃烤雞翼
\$95



Roast Chicken Drumsticks with Honey Lime
香烤青檸蜜糖雞腿
\$88

輕巧小吃



Salmon, Tuna & Hamachi Tartar with Melba Toast
三文魚, 吞拿魚, 油甘魚他他配香脆多士
\$135



Tuna Tataki with Ginger Soy Lime Vinaigrette
芝麻輕煎吞拿魚配青檸薑醋
\$105

Light Bites



Deep Fried Camembert Cheese with Raspberry Sauce
脆炸金文不芝士配紅桑子醬
\$90



Baked Eggplant with Black Truffle Cream Sauce Bacon
烤茄子配黑松露忌廉汁及脆煙肉
\$95



Pulled Pork Nachos
芝士烤手撕豬肉墨西哥粟米脆片
\$95



Scallop Stuffed Portobello with Cheddar Cheese
車打芝士焗燒烤菇釀帶子
\$160

輕巧小吃

Tapas Selection



Grilled Asparagus with Black Garlic Aioli
烤露笋配黑蒜蛋黄酱
\$95



Baked Meat Ball and French Fries with Cheese and Black Truffle
黑松露忌廉汁焗肉丸
\$135

Light Bites



Salmon and Crab Cake with Tuna Mayo and Cucumber Salad
三文魚蟹餅配吞拿魚醬伴青瓜沙律
\$115



U.S. Manila Clams with Chorizo Cream Sauce
美國馬尼拉蜆配風腸忌廉汁
\$185



Iberico
黑毛豬系列
36 Months Jamon Iberico de Bellota (50g/100g)
36個月黑毛豬風乾火腿 (50克 / 100克)
\$225 \$450

Tapas Selection

西班牙小食



Garlic Prawn with Chili
香辣蒜片蝦
\$105



Octopus Galician Style
加尼西亞式八爪魚
\$95



Sautéed Chorizo
炒西班牙風腸
\$80



Mozzarella and Spinach in Fillo Pastry
菠菜芝士卷
\$80

西班牙小食

Tapas Selection



Crispy Fried Calamari
香脆炸魷魚圈
\$90



Ham Croquette
脆炸風腿卷
\$90

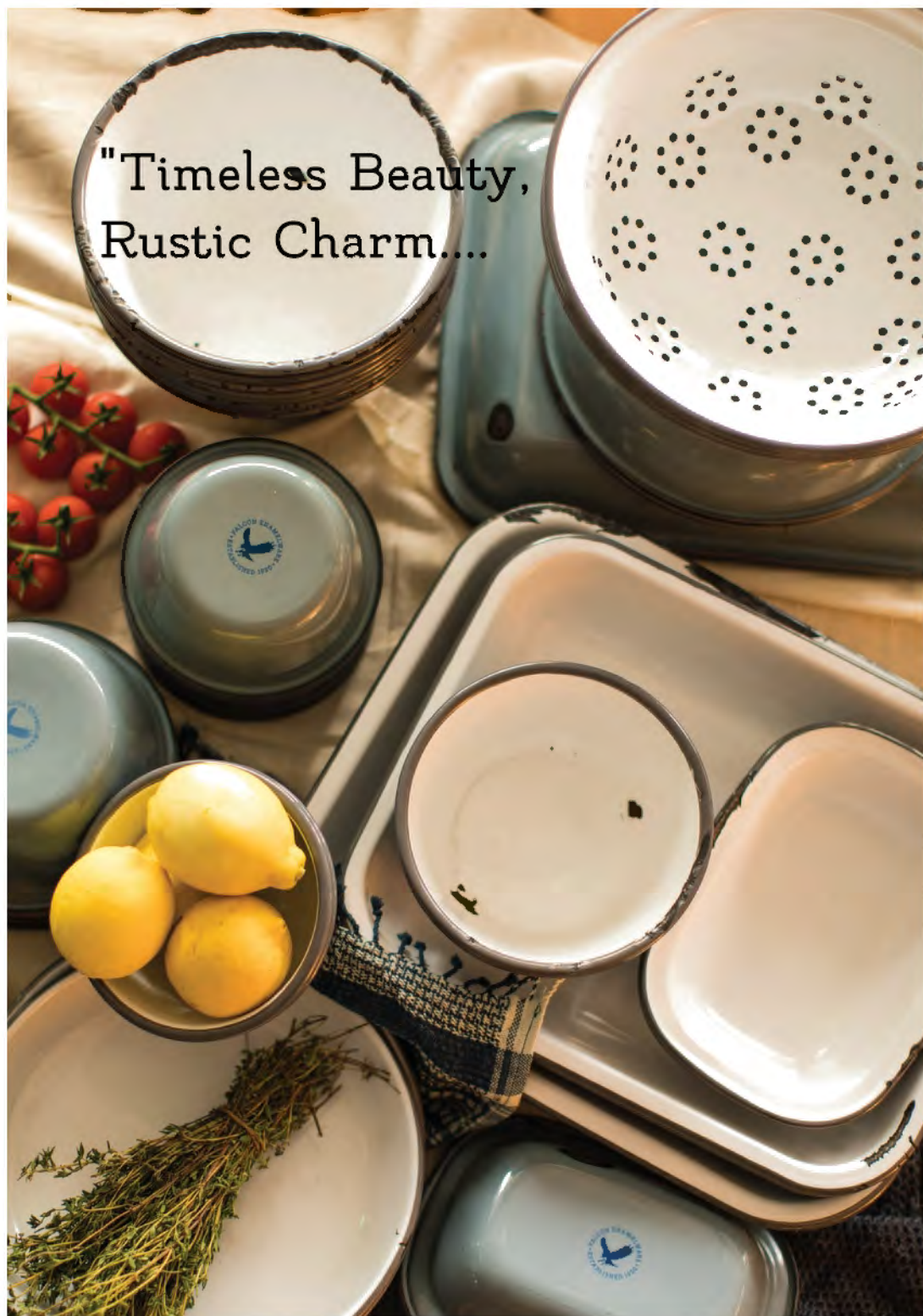


Foie Gras Terrine with Farm Bread
鵝肝凍批配農夫麵包
\$105



Pescaito Frito with Mojito Mayo
香脆小魚配薄荷蛋黃醬
\$85

Falcon Enamelware



"Timeless Beauty,
Rustic Charm...."

"Since the 1920s Falcon Enamelware has been an icon" Originally manufactured in an area near Birmingham, England, Joe Kleiner & Sons created the original enamelware brand, distinctively ice-white with the blue rim. The classic design is still instantly recognisable to this day. Known for its timeless elegance and rustic durability, Falcon Enamelware was the only choice for CEO Anna Chau when deciding on serving ware for Coast as she was initially drawn to the charm of the shapes, natural imperfections and the enduring strength. Coast is proud to have the Falcon Enamelware products help create a more unique and special guest experience, and also one that stands up to the daily rigour of a high volume restaurant while continuing to look beautiful every day.



Soup 湯



Lobster Bisque
with Cheese Puff Stick
龍蝦濃湯配芝士酥皮條
\$90

Crab Meat and
Pumpkin Soup
蟹肉南瓜湯
\$75

Forest Mushroom Soup with Wild Rice
野米野菌濃湯
\$75

Spinach Clam Chowder
菠菜蜆周打湯
\$85

Made Fresh In-House Daily



U.S. Angus Beef Burger with Bacon, Cheese
Mayo & French Fries
芝士安格斯牛肉蘑菇漢堡配薯條
\$175



Impossible Burger with Tomato, Onion Jam and
Romaine Lettuce and Sesame Sauce
素肉漢堡配洋葱醬, 羅馬生菜及芝麻醬
\$165



Demi Glace Pork Belly Burger with Green Onion, Romaine
Lettuce Sweet and Sour Red Onion Jam
汁煮豬腩肉漢堡配羅馬生菜, 香葱及甜酸紅洋葱醬
\$175

迷你漢堡



Mini Burger with Mustard
迷你漢堡伴芥辣
\$85

Burger 漢堡



Lobster Seafood Roll with
French Fries Pickles
特色海鮮龍蝦包配薯條
\$205

Salad 沙律



Grilled Salmon Avocado Salad
with Soft Boiled Egg
烤三文魚牛油果沙律
配糖心蛋
\$105

Classic Caesar Salad
凱撒沙律
\$95

+\$30 Smoke Salmon
+\$30 Roast Chicken
+\$50 Iberico Ham

Grilled Thai Beef Salad with
Kale, Lime and Peanut
泰式燒牛肉羽衣甘藍沙律
\$125



Pan Fried Whole Lemon Sole & Asian Avocado Dip
 香煎原條龍脷魚配香辣牛油果醬
 \$265



Beer Battered Fish and Chips with
 Tartar Sauce & Wasabi Mayonnaise
 啤酒脆漿炸魚柳薯條配他他醬或山葵蛋黃醬
 \$180



Paper Wrapped Seabass with Potatoes,
 Cherry Tomato, Olives & Anchovies
 紙包焗鱸魚配薯仔、車厘茄、橄欖及銀魚
 \$195

From the Sea



Coconut Poached Barramundi with Lemongrass, Clams, Mussels and Potato
 香茅椰香海鮮湯浸海鱸魚及鮮蜆
 \$255



Boston Lobster Seafood Pot in Cajun Broth
 香辣龍蝦海鮮煲
 \$320

Beef 牛



• Grilled Australian M7 Wagyu Sirloin Steak (10oz)
M7澳洲和牛西冷扒(10安士)
\$550

• Grilled US OP Rib Eye (40oz)
美國OP有骨肉眼扒(40安士)
\$750

• US Rib Eye (14oz)
美國肉眼扒(14安士)
\$395

From the Land 肉類



Slow Roast Iberico Pork Spare Black Ribs with Sweet Potato Fries (12oz)
茴香慢燒西班牙豬肋骨配番薯條
\$250



Grilled Iberico Pock Pluma
西班牙黑毛豬肋眼
\$285

From the Land



Garlic Herbs Butter Roast Free Range Chicken with Cheese Mash Potato
香蒜牛油烤走地雞伴芝士薯蓉
\$250



French Duck Leg Confit with Sweet Bean Mayo, Sauerkuaut and Yorkshire Pudding
法式油浸鴨腿配酸椰菜,甜豆醬及約克布甸
\$275

From the Land 肉類



Australian Lamb of Rack with Garlic Sauce (10oz)
 燒澳洲羊架配燒蒜(10安士)
 \$365



Slow Cook Kalbijjim (Korean Style Beef Short Rib Stew)
 with Shiitake Mushrooms, Sweet Daikon and Chestnuts
 韓式慢煮牛肋骨配甜大根蘿蔔, 香菇及栗子
 \$325

Side 配菜



Tomato Rataouille
 番茄燴雜菜
 \$70

French Fries
 炸薯條
 \$55

New Potatoes with
 Butter and Herbs
 香草牛油焗新薯
 \$70

Sautéed French Beans
 炒法邊豆
 \$70

Sautéed Wild
 Mushrooms
 輕炒野菌
 \$70

Sweet Potato Fries
 炸番薯條
 \$65

Roast Cauliflower with Cumin
 茴香烤椰菜花
 \$70

A little something on the side

Pasta and Rice

意粉及飯



63°C Onsen Egg Pancetta Carbonara Spaghetti
63°C 溫泉蛋卡幫尼意大利粉
\$175



Clams Vongole Linguine
香草蒜香鮮蜆肉扁意粉
\$195

意粉



Kale Pesto Linguine with Sun Dry Tomato and Almond Ricotta Cheese
羽衣甘藍番茄乾扁意粉配杏仁芝士醬
\$175



Seared Hokkaido Scallop with Porcini Mushroom Risotto
輕煎北海道帶子配牛肝菌意大利飯
\$225



Lobster Macaroni and Cheese
龍蝦芝士通心粉
\$225

Pasta and Rice 意粉及飯



Carabinero Risotto
西班牙紅蝦燴飯
\$240



Seafood Paella
(Shrimp, Squid, Mussels & Clams)
西班牙海鮮飯
\$260

- +\$200 Half Lobster
- +\$120 Carabineros
- +\$250 King Crab Leg (120g)

Craft Beer



"Pair our dishes with your choice of the most flavourful craft beers from the best breweries around the world..."

Craft Beer Selection \$78/bottle

Our Craft Beer selection is seasonal and may vary depending on availability - Ask your server what we have in store today



The Sweet Life

Desserts

甜品



Green Apple in Filo Pastry with Vanilla Sauce
青蘋果卷伴雲呢噠汁
\$85



Ruby Chocolate Coulant with Plain Yogurt Ice-Cream
紅寶石朱古力流心蛋糕伴配純乳酪雪糕
\$95



Fresh Homemade Sorbet
每日精選雪芭
\$65



Caramel & Banana Cream Tart
焦糖香蕉忌廉撻
\$85

甜品

Dessert



Tiramisu Bowl with Belgian Chocolate Ice-Cream
(Espresso or Hot Chocolate)
特色提拉米蘇配比利士朱古力雪糕 (特濃咖啡或熱朱古力)
\$85



Strawberry Yogurt Mousse Dome
士多啤梨乳酪慕絲蛋糕
\$85



Taro Ball Waffle w/ Sweet Potato Cream
香芋芋圓窩夫配紫薯忌廉
\$85



French Cheese Selection
芝士拼盤
\$165

Desserts



Hojicha Mousse Cake with Rock Salt Cream Cheese Foam
日式焙茶蛋糕配海鹽芝士泡
\$85

Whiskey



Finish off your dinner with the
finest selection of Malt Whiskey

Some of our favourites

Full Drink menu available

Aberlour 16yr, Speyside (woody)

Nose of mild sherry, a little dried fruit, mint. Some apricot and sugar sweetness on the palette. Butter, sugar, raspberries. Finish goes to coffee grinds.

\$145 glass \$2150/bottle

Monkey Shoulder Triple Malt, Highland (woody)

The nose is nice and sweet with sherry, plum, cinnamon sprinkled baked pears, butterscotch, barley and strawberry. A distinctively Bourbon-esque vanilla note. The palate is surprisingly tangy with a sweet nutty honey sweetness, paired with citrus and mint. Oak notes and orange peel at the end

\$82 glass \$980/bottle

Jura 1997, Jura Island (woody)

Tangy, tart aromas with hints of beeswax and allspice. A little cocoa butter, vanilla and a touch of cinnamon. Rich notes of toasted almonds, marzipan and allspice. Hints of vanilla, custard apples, hay, cinnamon and stewed fruit on the palate.

\$105 glass \$1380/bottle

Kavalan Single Malt 40%, Taiwan (fruity)

The nose presents with mild chocolate, caramel and very ripe fruit mixed with canteloupe and pineapple. Mild cocoa flavour is accompanied by apricot as the pineapple lessens in sweetness. The fruit is moderated by the oak.

\$90 glass \$1150/bottle

Macallan 18yr, Speyside (mellow)

The amber spirit has a big, warm caramel flavor, finishing with a touch of sweet honey, bitter chocolate and espresso on the lingering finish. Viscous, creamy mouthfeel.

\$195 glass \$2550/bottle

Dalwhinnie 15yr, Highland (peaty)

The nose is fresh and aromatic, with pine needles, heather and vanilla plus delicate peat notes. Sweet and balanced on the smooth, fruity palate with honey, malt and a very subtle note of peat.

\$98 glass \$1280/bottle

Laphroaig 10yr, Islay (peaty)

Laphroaig 10yr is a full bodied, peat monster with a residual sweetness and a hint of salt amid the seaweedy, medicinal characters before a long, warming finish.

\$105 glass \$1380/bottle

Bring your own wine at \$280 per bottle (75cl) / spirit at \$380 per bottle

自攜餐酒每支\$280 / 烈酒每支\$380

Vintage may be changed depending on availability

酒釀年份可能因存貨而變更