



Pioneer in **INGREDIENT BASED CUISINE**, the culinary team decides on the preparation style that best suits the particular ingredient. Dishes employ French, Spanish, Mediterranean, Japanese, Korean flavors and techniques in preparation.

**OMAKASE.** Please inform us in advance at booking if you'd like to enjoy our omakase style meal "I will leave it to chef" to decide my courses. Fixed price starts at \$1,200 per person. Whole table must do omakase.

作為**食材料理**的先驅者，餐桌烹飪團隊為個別食材精闢選取至優質的備煮方式。餐桌的菜式包含了法國、西班牙、地中海、日本、韓國等地的備煮技術及其風味原素。

**廚師發辦** — 如果您想享用我們”廚師發辦”的菜式，敬請提前聯絡我們預定。定價每位由\$1,200起。需全檯訂煮。

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## 前菜

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### 醬油蟹刺身 (\$268) ★

新鮮膏蟹經 6 天淨化，配秘製韓式醬汁醃藏

### 西班牙紅蝦刺身 (\$188)

蝦頭均鮮取後經酥炸，配以柑橘沙律拌碟

### 龍蝦濃湯“大” (\$198) / 龍蝦濃湯“細” (\$148) ★

特濃龍蝦高湯上擺放龍蝦汁泡沫，加入八角粒以及酥炸龍蝦件伴上

### 法國生牛肉刺身 (\$328)

法國 Alexandre Polmard 出品，Blanc d'Aquitaine 品種的薄切生牛肉

### 香煎法國鵝鶉、芋頭茸、烤無花果 (\$158)

### 香煎法國鵝肝、特式榛子濃汁 (\$188)

### 流心蟹肉餅、日本紅梅蛋黃醬 (\$268) ★

### 燴意大利花膠 (\$268)

辣蕃茄汁、西班牙黑毛豬火腿

招牌菜 ★

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## STARTER

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### **Soy Cured Crab Sashimi (\$268) ★**

Korean Style Soy Marinated Raw Mud Crab. Takes 6 days to dehydrate and cure.

### **Spanish Red Prawn Sashimi (\$188)**

Head is served flash fried with citrus salad.

### **Lobster Macchiato (\$198) / Lobster Espresso (\$148) ★**

Concentrated Lobster Bouillon, Lobster Foam, Star Anise, Fried Lobster Chunk

### **French Beef Carpaccio (\$328)**

Raw thinly sliced beef of French Blanc d'Aquitaine breed from farm and boucherie of Alexandre Polmard. Portion for sharing.

### **Pan Seared French Quail, Taro Mash, Grilled Figs (\$158)**

### **Pan Fried Foie Gras, Hazelnut Espresso (\$188)**

### **Molten Crab Cake, Umeboshi Aioli (\$268) ★**

### **Stewed Fresh Italian Fish Maw (\$268)**

In spicy tomato sauce, with Iberico Jamon

signature dish ★

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## 醃肉

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西班牙橡果黑毛豬肉火腿

36 個月 (\$158/50g or \$268/100g)

48 個月 (\$208/50g or \$398/100g)

雜肉拼盤 (\$228)

鵝肉臘腸、西班牙臘腸、西班牙黑毛豬火腿

醃魚拼盤 (\$188)

西班牙小銀魚、沙甸魚、精選煙魚、醬料

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## 63°溫泉蛋

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配 龍蝦汁泡沫、北海道海膽 (\$228) ★

配 香煎挪威小龍蝦、松露白甘筍汁 (\$188)

配 48 個月西班牙黑毛豬肉火腿、白甘筍汁 (\$128)

配 北海道帶子刺身、墨魚汁 (\$188)

配 新鮮活花蟹肉、意大利咖啡 (\$188)

配 炸薯條、西班牙黑毛豬肉火腿、法式芝士醬 (\$168)

招牌菜 ★

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## CHARCUTERIE

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### **Ibérico Bellota Jamon**

**36 months (\$158/50g or \$268/100g)**

**48 months (\$208/50g or \$398/100g)**

### **Charcuterie Board (\$228)**

Goose Salami, Cured Chorizo, 36-month Bellota Jamon

### **Smoked Fish Charcuterie (\$188)**

Spanish Anchovy, Sardine, Selected Smoked Fish, Condiments

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## 63° EGG

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**Lobster Foam, Hokkaido Uni (\$228) ★**

**Pan Seared Norwegian Scampi, Truffled Parsnip (\$188)**

**48-month Ibérico Bellota Jamón, Parsnip (\$128)**

**Hokkaido Scallop Carpaccio, Squid Ink (\$188)**

**Fresh “Flower” Crab Meat, Arabica Espresso (\$188)**

**French Fries, Ibérico Bellota Jamón, Gruyere-Reblouchon Cheese Fondue (\$168)**

Signature dish ★

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## 意大利麵

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意大利手造蛋麵、鮮花蟹肉、蒜香辣椒油 **(\$238)**

意大利手造蛋麵、西班牙紅蝦 **(\$238)**

意大利手造蛋麵、**36**個月黑毛豬火腿 **(\$198)**

北海道海膽意大利天使麵 **(\$238)**

以龍蝦高湯及海膽茸煮意大利天使麵，佐以櫻桃蕃茄釀爐烤干蒜

避風塘辣蟹油天使麵 **(\$168)**

鮮蟹高湯煮制意大利天使麵，以避風塘辣蟹油香伴

(醬汁成份: 蟹肉、辣椒、香蒜、豆豉、特級初榨橄欖油)

陳年九載舊米意大利飯、西班牙紅蝦、北海道海膽 **(\$288)**

牛油果、海藻、意大利飯 **(\$268) (v)**

青蟹膏、蟹肉、蟹籽、香蒜飯 **(\$1,680) ★**

需提前預訂，建議 4 至 6 位享用

招牌菜 ★

素菜 (v)

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## PASTA

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**Hand Made Tagliolini, Live “Flower” Crab Meat, Chili-Scallion-Anise Oil (\$238)**

**Hand Made Tagliolini, Spanish Red Prawn (\$238)**

**Hand Made Tagliolini, 36-Month Iberico Jamon (\$198)**

**Hokkaido Uni, Angel Hair (\$238)**

Angel hair pasta cooked in lobster stock and mashed Uni. Served with oven dried garlic infused cherry tomato.

**“HK Typhoon Shelter” Angel Hair (\$168)**

Angel hair cooked with crab stock then tossed in crab-chili-garlic-black bean infused EVOO

**9-Year Aged Risotto, Spanish Red Prawn & Hokkaido Uni (\$288)**

**Avocado, Plankton, Risotto (\$268) (v)**

**Mud Crab Meat & Roe, Garlic Rice (\$1,680) ★**

Advance Ordering Required. Recommended for sharing by 4-6.

signature dish ★  
vegetarian (v)

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## 主菜

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### 烤西班牙黑毛豬頸肉 (\$328/6oz)

先以慢煮方式烹調至五成熟 再稍為炙燒表層至輕焦配上  
紅阿根廷番茜醬



### 美國頂級西冷扒 (\$428 / 10oz)

天然認證 / 人道認證

### 美國頂級肉眼扒 (\$488/12oz)

Greater Omaha 品牌 / 天然認證

### 美國頂級帶骨肉眼扒 (約 50-60 安士)

需兩天前預訂

### 韓國 1<sup>++</sup> 肉眼扒 (\$90/1oz)



### 紐西蘭羊架 (\$288)

### 原隻鮮波士頓龍蝦 (\$580)

以焦化牛油 炙燒 / 水煮  
其龍蝦爪肉則以 意大利麵 / 沙律伴上



### 原隻鮮法國藍龍蝦 (市價)

以焦化牛油 炙燒 / 水煮 / 慢煮  
配上柚子泡沫及隨原隻外殼伴上



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## MAIN

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### **Grilled Pluma Ibérico (\$328/6oz)**

Meat from Neck of Iberian Bellota Pigs. Slow cooked then charred, served medium with red chimmichurri sauce.



### **US Prime Sirloin (\$428/10oz)**

Natural / Certified Humane

### **US Prime Ribeye (HK\$488/12oz)**

Greater Omaha Brand / Certified Natural

### **US Prime Tomahawk (approx. 50-60oz)**

2-day Advance Ordering Required

### **Korean 1++ Ribeye (HK\$90/1oz)**



### **New Zealand Rack of Lamb (\$288)**



### **Whole Live Boston Lobster (\$580)**

Grilled With Brown Butter / Poached. Claws Can Be Served With Pasta or Salad.

### **Whole Live French Blue Lobster (Seasonal Price)**

Grilled with brown butter / Poached / Slow Cooked served out of shell with citron foam.

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## 配菜

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### 炸薯條、龍蝦醬 (\$88)

香炸手切薯條配水牛芝士伴秘製龍蝦醬

### 香烤白舞茸蘑菇 (\$88)

伴芥末蛋黃醬

### 炒椰菜苗 (\$88)

伴越南魚露醋油醬

### 炒夜香花 (\$88)

### 青蔬沙律 (\$88)

伴黑醋油醬

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## SIDES

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### **Lobster Home Fries (\$88)**

Lobster Gravy, Melted Mozzarella, Hand Cut Fries.

### **Shiro Maitake Mushroom (\$88)**

Grilled White Maitake with Remoulade Sauce

### **Blackened Brussel Sprouts (\$88)**

With Vietnamese Fish Sauce Vinaigrette

### **Stir Fried Tonkin Jasmine Flower (\$88)**

### **Side Garden Salad (\$88)**

With Balsamic Vinaigrette