

A LA CARTE FOR SHARING

SMALL BITES 細嚼小點

12:00PM-14:30PM

JAPANESE PORK BELLY BAO BUN | 日式五花肉刈包

\$98

Glazed Slow Cooked Pork Belly, Fresh Cucumber &

Japanese Pickled Ginger

慢煮五花肉, 新鮮青瓜及日式酸薑

FRESH PAPAYA SALAD ROLL | 青木瓜沙律卷

\$78

Green Papaya & Green Mango Salad, Rice Noodles &

Thai Style Dressing

青木瓜及青芒果沙律, 檬粉及泰式醬汁

Add Poached Tiger Prawn 加配老虎蝦

+\$30

SPICED EDAMAME | 香辣枝豆

\$58

Boiled Edamame Toasted with Secret Spice Mix Recipe

焗枝豆配秘製醬汁

SWEET POTATO FRIES | 炸甜薯條

\$68

Homemade Tamarind-Based BBQ Sauce

自家製羅望子燒烤醬

SPICY LEVEL

辛辣程度



VEGAN-FRIENDLY

純素



CONTAINS SHELLFISH

貝殼類海鮮



CONTAINS NUTS

含堅果 / 花生



Please advise a member of our team if you have any allergies or dietary requirements.

Prices are in HKD and subject to 10% service charge.

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ASIAN HAMACHI CEVICHE | 四季橘漬油甘魚 \$188

Seasoned Raw Hamachi with Coconut Calamansi Dressing,
Asian Salsa Condiment & Fresh Coriander

醃製生油甘魚配椰子四季橘醬汁，亞洲莎莎醬及芫茜

BALINESE BEEF TARTARE | 峇里牛肉他他 \$158

Hand Cut French Beef Seasoned With Sambal, Shallot,
Peanuts, Chilli & Fresh Lime

手切生法國牛他他配參峇醬，干蔥，花生，辣椒及青檸

TEMPURA FISH & CHIP FINGER | 天婦羅炸魚蕃薯條 \$148

Seasoned Sweet Potato & Wasabi Tartar Sauce

甜薯及山葵他他醬

UNAGI TERIYAKI SLIDER | 照燒鰻魚迷你漢堡 \$108

Pickled Daikon, Crispy Chicken Skin & Wasabi Mayonnaise

醃白蘿蔔，脆雞皮及山葵沙律醬

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BIG BITES 共享滋味

12:00PM-14:30PM

DAILY CHINESE SOUP | 中式老火湯

\$110

Please ask our server for today's freshly boiled selection

歡迎向服務員查詢今日精選

GWEI LO SHRIMP WONTON | 鬼佬鮮蝦雲吞

\$168

Shrimp Ravioli, Grey Shrimp Broth, Seasonal Green Vegetable
& Chinese Spring Onion

鮮蝦雲吞, 蝦湯, 青菜, 青葱

WAGYU BEEF “BO CHAI FAN” STYLE PAELLA | 和牛煲仔飯

\$398

Crusted Bomba Rice, Assorted Mushroom,
Wagyu Beef A4 Sirloin, Chinese Sausage & Beef Jus
西班牙圓米飯, 雜菌, A4 和牛西冷, 臘腸配牛肉汁

ASIAN SPICY & SOUR SEAFOOD RISOTTO |

\$398

酸辣海鮮燴意大利飯

Tom Yum Soup Based Risotto, Whole Roasted Lobster,
Squid, Scallop & Fresh Lime

冬陰功湯意大利飯, 龍蝦, 墨魚, 帶子及青檸

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12:00PM-14:30PM

TAIWAN BEEF NOODLE | 台式牛肉麵

\$198

Spiced Beef Broth, Beef Shank & Brisket, Hand Sliced
Noodles & Pak Choi
秘製牛湯, 牛腱及牛坑腩, 手工麵條及小棠菜

CRISPY MARINATED PORK BELLY | 脆皮五花腩

\$248

Green Papaya & Green Mango Condiment,
Pineapple Curry Sauce
青木瓜及青芒果配料, 菠蘿咖哩醬

GLAZED WAGYU BEEF SHORT RIB | 和牛牛肋骨

\$368

Slow Cooked Beef Short Rib, Spiced Glaze,
Vegetable Relish & Mashed Potato
慢煮汁醬牛肋骨, 燉菜及薯蓉

INDIAN INSPIRED VEGETABLE CURRY | 印度咖哩時蔬

\$168

Coconut Curry Base, Asian Seasonal Vegetables,
Fragrant Rice
椰汁咖哩, 亞洲時蔬配香米飯

JAPANESE UNAGI SOBA BOWL | 日式鰻魚蕎麥冷麵

\$238

Cold Buckwheat Soba Noodles, Onsen Egg, Glazed Unagi
& Sesame Sauce
蕎麥麵, 溫泉蛋, 燒汁鰻魚及芝麻醬

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SWEET BITES 甜點

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CALAMANSI CAKE | 四季橘蛋糕

\$98

Candied Lemon & Black Tea Chantilly Cream

蜜餞檸檬及紅茶甜奶油

SALTED CARAMEL COCONUT SUNDAE | 鹽味焦糖新地

\$128

Peanuts, Hot Fudge & Caramelised Pop Corn

花生、朱古力醬及焦糖爆谷

MATCHA SOUFFLE TART | 抹茶梳乎厘撻

\$98

Hot Matcha Tart with Homemade Vanilla Ice Cream

熱抹茶撻配自家製雲呢拿雪糕

ASIAN FLAVOURED ICE CREAM & SORBET

\$88

SELECTION | 精選亞洲風味雪糕及雪葩

2 scoops / 兩球

Homemade with Seasonal Ingredients

自家製配時令食材

+\$40

extra scoop / 一球

GLUTEN FREE

無麩質



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DRINKS LIST

GLASS

BOTTLE

BUBBLES

TENUTA SANT' ANNA PROSECCO EXTRA DRY	\$70	\$188
PERRIER-JOUET GRAND BRUT NV 375ML		\$485

WHITE WINE

CHARDONNAY, ROBERT MONDAVI, TWIN OAKS 2018, California, USA	\$148	\$480
SAUVIGNON BLANC, VIE DI ROMAN 2015, Friuli, Italy	\$160	\$850
PINOT GRIGIO, VIE DI ROMAN 2016, Friuli, Italy		\$800

RED WINE

CABERNET SAUVIGNON, ROBERT MONDAVI, TWIN OAKS 2017, California, USA	\$148	\$480
VALMAGGIORE SANDRONE 2016, Nebbiolo d' Alba, Italy	\$180	\$990
PINOT NOIR, OCCIDENTAL 2014, Sonoma Coast, USA		\$1,850

BEER

ASAHI SUPER DRY, JAPAN		330ML \$80
MIDNATTSSOL INDIA PALE ALE, LOCKEY BRYGGERI, SWEDEN		\$90
FILS DE POMME LE SAUVAGE CIDER, FRANCE		\$90
YOUNG MASTER IMPERIAL STOUT, HONG KONG		\$120

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SIGNATURE CONCOCTIONS

GLASS

THE ART-DOMUS

\$150

*Goji Berry Vodka, Purple Yam Liqueur, Almond Milk
Honey, Citrus, Egg White*

MOREL NEGRONI

\$178

*The Botanist Gin, Dried Morel Sous-Vide Rosso Vermouth,
Campari, Japanese Umami Bitters*

IN THE CHAMBER

\$160

*Dewar's 12 Years Old, Yuzu Marmalade, Fresh Lime Juice,
Cucumber Bitters, Sugar Cane*

SAKURA HIGHBALL

\$160

*Mount Gay Black Barrel, Sakura Liqueur,
Fresh Lemon Juice, Pomegranate Tonic*

CLUB DE ASIA

\$220

*Remy Martin Club De Remy, Chambord, Pineapple Juice, Fresh
Lime Juice, Lemongrass, Orange Bitters*

CLASSIC COCKTAILS

\$140

OLD-FASHIONED

WHISKEY SOUR

CLOVER CLUB

GIMLET

BLOODY MARY

MARGARITA

PALOMA

DAIQUIRI

MOJITO

*Please ask our artisan for your favourite classics and
selection of spirits.*

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NON-ALCOHOLIC CONCOCTIONS

GLASS

PURPLE YAM

\$110

Ceder's Crisp, Purple Yam Puree, Almond Milk, Honey

YUZU

\$110

*Seedlip Garden, Yuzu Marmalade, Fresh Grapefruit,
Sugar Cane*

TARO

\$110

*Taro Puree, Coconut Cordial, Fresh Pineapple Juice,
Cherry*

THAI LIME

\$110

Thai Lime, Ginger & Lemongrass, Tonic Water

CUP

COFFEE

ESPRESSO

\$45

REGULAR

\$45

DECAFFEINATED

\$45

CAPPUCCINO

\$80

LATTE

\$80

MOCHA

\$80

DOUBLE ESPRESSO

\$80

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TEA

\$85

K11 ARTUS SIGNATURE BLEND (HONEYBUSH & LEMONGRASS)

HONG KONG BREAKFAST

GENMAICHA GREEN TEA

LONG JING GREEN TEA

FLORAL EARL GREY

NANA MINT CHILL

CHAMOMILE BLOSSOMS

PERSIMMON PEACH

YUNNAN PU-ERH

ORIGINAL JASMINE GREEN

DARJEELING

OSMANTHUS

ALAIN MILLIAT JUICE SELECTION

\$80

ORANGE

APPLE COX'S

PINK GRAPEFRUIT

PINEAPPLE

RED TOMATO

MANGO

SOFT DRINK

\$75

COKE

COKE LIGHT

SPRITE

SODA

TONIC

GINGER BEER

GINGER ALE

MINERAL WATER

\$75

AQUA PANNA 750ML

SAN PELLEGRINO 750ML

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