

# DINNER COCKTAIL LOUNGE

DINNER 18:00-21:00

## SAVOURY BITES

### JAPANESE PORK BELLY BAO BUN \$98

Glazed Slow Cooked Pork Belly, Fresh Cucumber & Japanese Pickled Ginger

### FRESH PAPAYA SALAD ROLL \$78

Green Papaya & Green Mango Salad, Rice Noodles & Thai Style Dressing

Add Poached Tiger Prawn +\$30

### SPICED EDAMAME \$58

Boiled Edamame Toasted with Secret Spice Mix Recipe

### SWEET POTATO FRIES \$68

Homemade Tamarind-Based BBQ Sauce

### ASIAN HAMACHI CEVICHE \$98

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

### BALINESE BEEF TARTARE \$98

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

### TEMPURA FISH & CHIP FINGER \$148

Seasoned Sweet Potato & Wasabi Tartar Sauce

### UNAGI TERIYAKI SLIDER \$108

Pickled Daikon, Crispy Chicken Skin & Wasabi Mayonnaise

## SWEET BITES

### CRÈME BRULEE \$78

Pandan Leaf & Cherry Jelly

### SOUFFLE TART \$78

Japanese Matcha Ganache & Sable Tart Shell

### ORANGE SPHERE \$78

Guanaja Chocolate Mousse & Mandarin, Orange Marmalade

 SPICY LEVEL    VEGAN-FRIENDLY    CONTAINS SHELLFISH    CONTAINS NUTS

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.

# DINNER COCKTAIL LOUNGE

晚餐 18:00-21:00

## 鹹點

日式五花肉刈包 \$98

慢煮五花肉，新鮮青瓜及日式酸薑

青木瓜沙律卷    \$78

青木瓜及青芒果沙律，檬粉及泰式醬汁

加配老虎蝦 +\$30

香辣枝豆  \$58

炆枝豆配秘製醬汁

炸甜薯條  \$68

自家製羅望子燒烤醬

四季橘漬油甘魚   \$98

醃製油甘魚刺身配椰子四季橘醬汁,亞洲莎莎醬及芫茜

峇里牛肉他他    \$98

手切生法國牛他他配參峇醬，干蔥，花生，辣椒及青檸

天婦羅炸魚薯條  \$148

甜薯及山葵他他醬

照燒鰻魚迷你漢堡  \$108

醃白蘿蔔，脆雞皮及山葵沙律醬

## 甜點

法式燉蛋 \$78

班蘭葉及櫻桃果凍

梳乎厘撻  \$78

日式抹茶及朱古力

香橙朱古力  \$78

朱古力慕思，柑橘，柳橙醬

 辛辣程度  純素  貝殼類海鮮  含堅果/花生

若閣下有任何特別用餐要求或食物過敏，請通知服務員以推薦更合您心意的餐單。

價錢以港幣計算及需另收加一服務費。