

## Starters

頭盤

**Classic Caesar Salad**  
Tomato, anchovy, lettuce, bacon, parmesan, anchovy breadcrumb, classic Caesar dressing.

**傳統凱撒沙律**  
羅馬生菜，煙肉，鯷魚，蕃茄，巴馬臣芝士，鯷魚麵包糠配凱撒沙律醬

**\$130**    **ADD CHICKEN BREAST OR SMOKED SALMON**  
加雞肉 或 煙三文魚  
**+\$75**

### Nicoise Salad

Preserved Italian tuna, potato, French bean, anchovy, olive, red onion, tomato, caper, egg, lettuce.


**吞拿魚沙律**  
油浸意大利吞拿魚，馬鈴薯，法國邊豆，白鯷魚，水欖，紅洋蔥，蕃茄，水瓜柳，烩蛋及牛油生菜

**\$165**

### Aubergine Parmigiana



Eggplant, parmesan, mozzarella, Provençale sauce.

**焗茄子**  
巴馬臣及水牛芝士焗茄子配蕃茄醬

**\$155** 



**Roast Chicken Frisée Salad**  
‘Doux’ French roast hen, poached egg, bacon, red onion, tomato, gorgonzola dressing.

**燒雞沙律**  
法國優質烤雞，半熟蛋，煙肉，紅洋蔥，風乾蕃茄配藍芝士醬

**\$145**  

**Charcuterie Platter**  
Selection of cold cuts, pork rilette, pickles, sourdough toast.

**凍肉拼盤**  
醃製肉類，豬肉醬，酸黃瓜配多士

**\$225**  

## Sides


小食

**Frites**  
Mayo.  
薯條  
配蛋黃醬

**\$60**


**Roasted Potatoes**  
Mixed herbs, garlic.

香燒馬鈴薯  
配雜香草及燒蒜頭



**\$60** 

**Pomme Purée**  
Creamy mashed potato.

馬鈴薯蓉  
香滑忌廉馬鈴薯蓉


**\$60** 

**Garlic Bread**  
Sourdough, butter, parsley.  
蒜蓉包  
酸麵包配牛油及香草

**\$55**  


**Broccoli & Cauliflower**  
Steamed or with creamy cheese.

西蘭花及椰菜花  
可另加配芝士汁

**\$55 / \$80** 


**Tomato & Goat Cheese Salad**  
Red onion, sherry vinegar dressing.

羊奶芝士蕃茄沙律  
紫洋蔥及雪梨油醋汁

**\$80** 

**Sweet Potato Frites**  
Lime & chilli mayo.

炸蕃薯條  
配青檸辣椒蛋黃醬




**\$70** 

## Vegetarian

素食

**Super Protein Salad**  
Quinoa, wild rice, silver chard, corn, cherry tomato, beetroot, broccoli, french bean, carrot, raisin, avocado, coriander, citrus dressing.

豐富蛋白沙律  
藜麥，野米，瑞士甜菜，玉米，甘荀，車厘茄，紅菜頭，西蘭花，法邊豆，葡萄乾，牛油果，莞茜配油醋汁


**\$160**  
**UPGRADE TO PROTEIN COMBO**  
**+\$75** LEMON CAPER PICCATA GRILLED CHICKEN   
**+\$85** GARLIC & PAPRIKA KING PRAWNS   
**+\$95** SRIRACHA SALMON FILLET 

**加配**  
**+\$75** 檸檬，水瓜柳香煎雞扒  
**+\$85** 香煎蒜蓉紅椒粉大虎蝦  
**+\$95** 火辣三文魚

### Spaghetti Aglio & Olio

Olive oil, garlic, chilli flakes, parsley.


香蒜橄欖油意大利麵  
橄欖油，蒜蓉，辣椒碎，意大利香草

**\$145** 

### ‘Impossible’ FRITES Burger


Plant based patty, spiced avocado, tomato, lettuce, cheddar, chipotle, green leaves, sweet potato frites.

素肉漢堡  
植物製漢堡，牛油果，番茄，生菜，車打芝士，墨西哥辣醬，沙律菜，炸蕃薯條

**\$175** 


**‘Impossible’ Bolognese**  
Plant based tomato ragu, spaghetti, parmesan.

素肉醬意粉  
植物製蕃茄肉醬，意大利粉，巴馬臣芝士

**\$155** 

**Mushroom Risotto**  
Wild mushrooms, parmesan, fresh herbs & truffle.

雜菌意大利飯  
野生牛肝菌，巴馬臣芝士，香草及黑松露油



**\$185** 

## Mains

主菜



**Pizza Margherita**  
12” hand rolled premium Italian dough, tomato sauce, mozzarella cheese, basil.

瑪格麗特披薩  
12寸手造意大利麵團，蕃茄醬，水牛芝士，牛至

**\$140**  



**Almighty Chicken Parma**  
USDA chicken breast, grilled mozzarella cheese, Provençale sauce, frites.

巴馬臣芝士烤雞胸  
USDA美國雞胸，烤水牛芝士，蕃茄醬配薯條

**\$225**  



**Lobster Risotto**  
North West Atlantic cricket lobster, prawn, confit tomato, white wine, fresh herbs.

原隻龍蝦意大利飯  
西北大西洋龍蝦，虎蝦肉，蕃茄，白酒，新鮮香草

**\$295**  



**The Big Cheese**  
FRITES double trouble burger, double Australian grade Wagyu patty, double cheese, frites.

雙層芝士漢堡  
雙層漢堡扒，雙層芝士配雙倍薯條

**\$225**  




**The Good Wife Sausage**  
Half a metre Austrian grade pork sausage, brown onion sauce, olive oil mash.

**Good Wife香腸**  
半米長奧地利肉腸配馬鈴薯蓉，燒藤茄及洋葱橄欖油

**\$250**  

**750g Roasted Pork Knuckle**  
Austrian grade pork knuckle, caramelised roasted vegetables.

750克燒鹹豬手  
奧地利鹹豬手配焦糖燒雜菜



**\$260**   

**TAKEAWAY MENU 外賣餐單**

精選外賣餐單


**Fish & Frites**  
Crunchy beer batter NZ Gisborne Fisheries John Dory fillet, tartar sauce, mushy peas, frites.

炸魚薯條  
啤酒醬脆炸紐西蘭鱒魚柳配他他醬，青豆泥及薯條

**\$250**  


**Roast Lemon Chicken**  
‘Doux’ French de-boned whole spring chicken, preserved lemon, creamed sweetcorn, potato, Spanish pepper.

檸檬慢煮燒春雞  
青辣椒鹹檸檬醃製去骨原隻法國春雞，忌廉粟米蓉，馬鈴薯，西班牙燈籠椒

**\$255** 



**Baby Back Ribs**  
USDA BBQ pork ribs, apple slaw, sweet potato frites.

半條 燒烤豬肋骨  
美國USDA豬肋骨，蘋果沙律，炸蕃薯條

**Half rack \$265** 半條   
**Full rack \$395** 原條 

**Flemish Beef Stew**  
Leffe brune braised USDA short ribs, horseradish cream mashed potato.




法蘭德斯燉牛仔骨  
黑麥芽啤酒慢煮美國USDA牛仔骨，辣根忌廉馬鈴薯蓉

**\$340**  

精選外賣餐單




**Rich Man’s Burger**  
Ground Australian grade Wagyu beef, bacon, caramelised onion, egg, lettuce, gherkin, tomato, melted applewood smoked cheddar, brioche bun, frites.

漢堡包  
澳洲和牛漢堡肉配煙肉，焦糖洋葱，煎蛋，生菜，酸黃瓜，蕃茄，蘋果木煙車打芝士，牛油漢堡包配薯條及蛋黃醬

**\$190**   




**Pork Schnitzel**  
Golden brown pan-fried parmesan crusted Austrian grade pork loin, frites, crunchy apple slaw.

維納香煎豬扒  
香煎巴馬臣芝士奧地利豬肉眼，薯條，蘋果沙律

**\$215**   



**Seafood Linguine**  
Tiger prawn, shrimp, Kinkawooka mussel, chilli, tomato, lemon zest, white wine cream, fresh herbs.

海鮮扁意大利麵  
虎蝦，蝦肉，藍青口，辣椒，蕃茄，檸檬配白酒忌廉汁及新鮮香草

**\$255**   

**Firecracker Salmon**  
300g Sriracha marinated poached salmon fillet, potato, cucumber, lemon dill yoghurt.

火辣三文魚  
300克 香辣醃製蒸焗三文魚，馬鈴薯，小黃瓜，檸檬刁草乳酪

**\$265**  

# Takeaway Menu

## 外賣餐單

