

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

\$135   
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

\$165 

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

\$255  

Sides


小食

Frites
Mayo.
薯條
配蛋黃醬

\$65


Roasted Potatoes
Mixed herbs, garlic.

香燒馬鈴薯
配雜香草及燒蒜頭



\$65 

Pomme Purée
Creamy mashed potato.

馬鈴薯蓉
香滑忌廉馬鈴薯蓉


\$65 

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

\$60  


Broccoli & Cauliflower
Steamed or with creamy cheese.

西蘭花及椰菜花
可另加配芝士汁

\$60 / \$85 


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

羊奶芝士蕃茄沙律
紫洋葱及雪梨油醋汁

\$85 

Sweet Potato Frites
Lime & chilli mayo.

炸蕃薯條
配青檸辣椒蛋黃醬

\$75 




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，茼蒿配油醋汁

\$165
UPGRADE TO PROTEIN COMBO
+\$75 LEMON CAPER PICCATÀ 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

\$185  

‘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

\$165  

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

\$145  

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

\$235  

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

\$325  

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

\$235  

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

\$255  

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

\$265   

Fish & Frites

Crunchy beer batter Atlantic wild-caught Black Cod 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 \$285 **半條** 
Full rack \$425 **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  

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

\$220   

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

\$265   

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

\$285  

Takeaway Menu

外賣餐單

