



**MUSSELS
MADNESS
MONDAY**
任食青口優惠
\$255 PP



**SURF
& TURF**
海陸大餐 **\$355**
EVERY TUESDAY AFTER 5PM
逢星期二 5PM 每份\$355



EVERY WEDNESDAY AFTER 5PM
**WILD WAGYU
WEDNESDAY**
和牛漢堡
\$125
逢星期三 5PM 每份\$125

Mondays
FROM 5PM

All you can eat Kinkawooka mussels.
Unlimited refills on all our six flavours:
House, Hoegaarden, Provençale,
Marinière, Laksa, Mediterranean.

逢星期一5PM後
任食青口配酸麵包及薯條，
六款口味選擇
包括：招牌忌廉青口/
HOEGAARDEN/
蕃茄/白酒/喇沙/地中海風味

每位 \$255 🍷🍷🍷
| **ADD BOTTOMLESS FRITES**
任食薯條
+\$50

Tuesdays
FROM 5PM

350g Whole Canadian Lobster
with fresh herbs butter and
250g USDA 1855 Black Angus steak
with bernaïse and frites.

逢星期二5PM後
原隻加拿大香草牛油龍蝦，
250克美國USDA 1855 黑安格斯牛扒
配法式牛油醬配薯條
每份 \$355 🍷🍷🍷



Thursdays
FROM 5PM

1kg USDA baby back ribs,
frites.

逢星期四5PM後
1kg 美國USDA 醬燒豬肋骨
配薯條

每份 \$285 🍷



Weekends
FROM 5PM

All you can eat steak.

USDA 1855 Black Angus steak,
Bearnaise butter,
frites.

周末5PM後
任食美國USDA 1855 黑安格斯牛扒
配法式伯那西醬配薯條

每位 \$395 🍷
| **ADD BOTTOMLESS FRITES**
任食薯條
+\$50



Weekday lunch
11:45AM-3PM

3 course lunch set.
Please scan the QR code to see
the menu.

請掃描二維碼查看菜單
from \$155



**RIBTACULAR
THURSDAY**
醬燒豬肋骨 **\$285**



ALL YOU CAN EAT
任食牛扒優惠
**steak
night**
**USDA BLACK
ANGUS STRIP**
任食USDA美國安格斯西冷扒
周末5PM後 每位 \$395



MON-FRI, 11:45AM-4PM
**THE FRITES
EXPRESS
LUNCH**
3 COURSES
starting from
\$155 PP
MON-FRI, 11:45AM-4PM 每位\$155



Suckling Pig

Whole suckling piglet,
roasted potato, tomato
& goat's cheese salad.
Good for 4 people.

燒乳豬
全隻乳豬，配迷迭香馬鈴薯及山羊奶酪沙拉
供4人享用

\$1650 🍷
WITH 72 HOURS PRE-PAYMENT
\$1650 / 須72 小時前預付

FRITES FAMILY FEAST



重量級分享

ORDER IN ADVANCE
Speak to a member of staff for details



如需預訂，請向職員查詢



Roast Beef

1kg USDA 1855 Black Angus roast
beef, potato, Yorkshire pudding,
roast vegetable. Good for 4 people.

烤牛肉
1kg 美國USDA 1855 黑安格斯西冷扒，
配烤蔬菜，約克郡布丁，馬鈴薯及肉汁
供4人享用

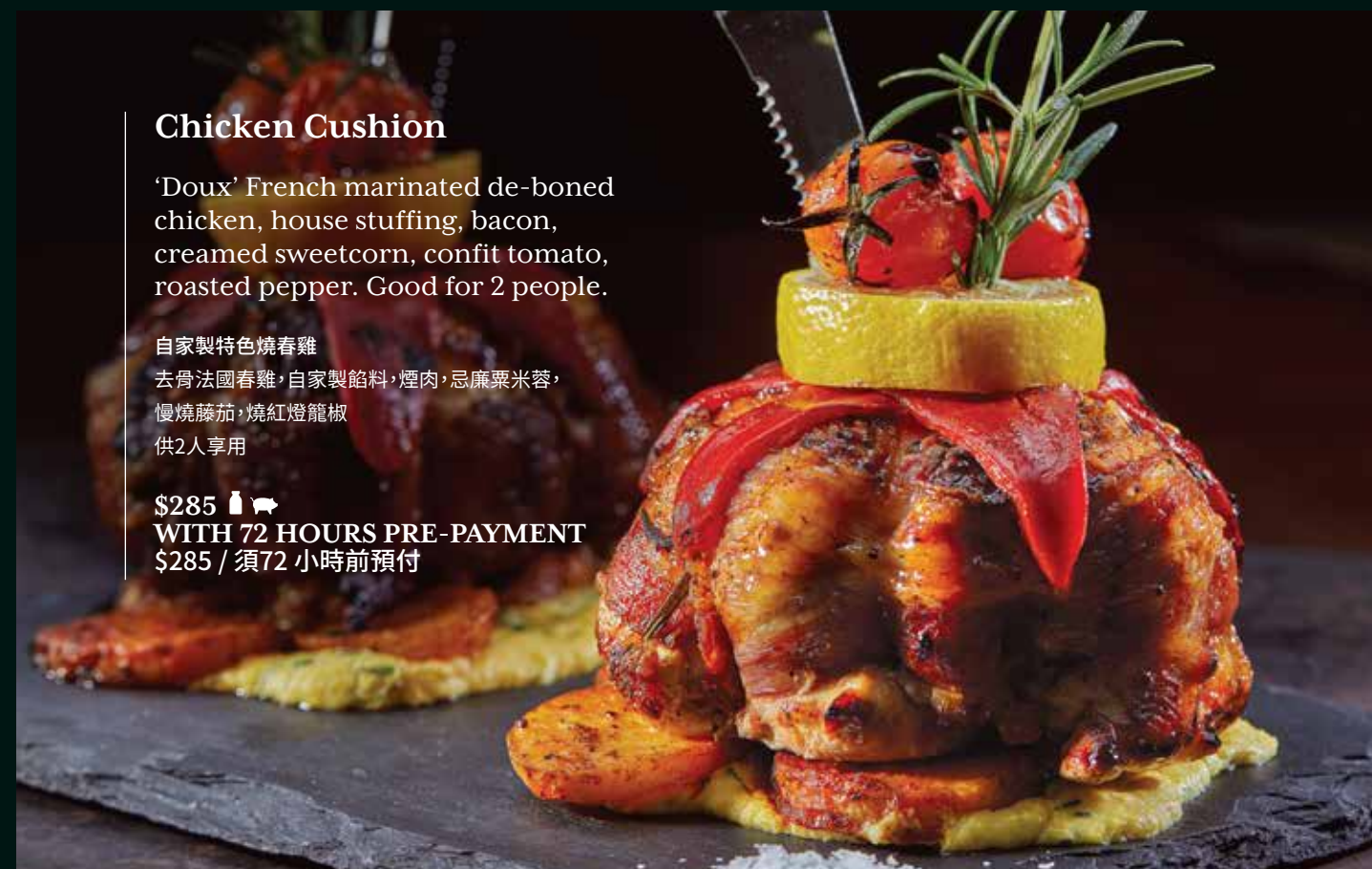
\$1550 🍷
WITH 72 HOURS PRE-PAYMENT
\$1550 / 須72 小時前預付

Chicken Cushion

'Doux' French marinated de-boned
chicken, house stuffing, bacon,
creamed sweetcorn, confit tomato,
roasted pepper. Good for 2 people.

自家製特色燒春雞
去骨法國春雞，自家製餡料，煙肉，忌廉粟米蓉，
慢燒藤茄，燒紅燈籠椒
供2人享用

\$285 🍷
WITH 72 HOURS PRE-PAYMENT
\$285 / 須72 小時前預付



Mussel Pots 青口鍋 – p.12



Seafood 海鮮 – p.18



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Starters 頭盤 – p.08



Beef 牛肉 – p.14



Dessert 甜品 – p.24

- Contains Dairy
- Contains Gluten
- Contains Nuts
- Contains Pork
- Contains Shellfish

Starters

頭盤

1 Flemish Onion Soup

Rich onion soup, melted cheese crouton.

法蘭德斯洋蔥湯
洋蔥大蒜濃湯配芝士多士

\$95 🍷 🍴

2 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

加雞胸 或 煙三文魚

+ \$75

3 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

4 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

\$265 🍷 🍴

5 Pan Fried Foie Gras

goose liver, caramelised apple, maraschino cherry, brioche.

香煎鵝肝
鵝肝, 馬拉斯奇諾櫻桃, 焦糖蘋果, 牛油多士

\$195 🍷 🍴

6 Baked Whole Camembert

Honey, rosemary, garlic, toast.

焗原個金文筆芝士
蜜糖, 迷迭香, 蒜蓉配多士

\$155 🍷 🍴

7 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 🍷

8 Steak Tartare

USDA 1855 Black Angus, all the trimmings, grilled sourdough.

生牛肉他他
美國USDA 1855 安格斯生牛肉他他配法式多士

\$195 🍷

9 Salmon Tartare

Cucumber, chive, gherkin, caper, tabasco, lemon, whole grain mustard, shallot vinaigrette, prawn cracker.

三文魚他他
溫室青瓜, 細蔥, 酸青瓜, 水瓜柳, 辣椒仔, 檸檬, 芥末籽, 乾蔥油醋汁

\$175 🍷

10 Prawn Cocktail

Tiger prawns, tobiko, lettuce, Marie Rose sauce.

大蝦蟹籽沙律
虎蝦, 蟹籽, 生菜配海鮮醬

\$205 🍷

11 Crab Tian

Celeriac, broad bean, avocado, tomato, pea shoot, mayo, lemon dressing, toasted sourdough.

凍蟹肉千層
西芹頭, 毛豆, 牛油果, 蕃茄, 荳芽苗, 蛋黃醬及檸檬油醋汁配法式多士

\$175 🍷 🍴



Our mussels, sustainably sourced by Kinkawooka Mussels from the cold, pristine waters of Southern Australia, have a softness and sweetness that makes them just perfect for eating, in every way.

我們的青口由原始的南澳洲寒冷水域持續供應，其肉質柔軟鮮甜，可烹調成為各種風味之美食。



Australian Kinkawooka Mussels with frites & mayo

澳洲KINKAWOOKA青口，配薯條及蛋黃醬

1/2 KG \$265 半公斤
1KG \$425 一公斤

1 House Mussels

Diced tomato, white wine, garlic, onion, fresh chive, light cream.

招牌忌廉青口
蕃茄，白酒，蒜蓉，洋蔥，小蔥及忌廉



2 Provençale

Tomato, garlic, onion, butter, herb.

蕃茄味青口
蕃茄，蒜蓉，洋蔥，牛油及香草



3 Mediterranean

Chorizo, chilli, onion, coriander, butter, yellow pepper sauce.

地中海風味青口
西班牙辣肉腸，辣椒，洋蔥，芫茜，牛油及黃燈籠椒醬



4 Hoegaarden

Coriander, fennel, lemon zest, butter, Hoegaarden beer.

Hoegaarden青口
芫茜，茴香，檸檬皮，牛油及Hoegaarden啤酒



5 Marinière

White wine, celery, garlic, butter, herb.

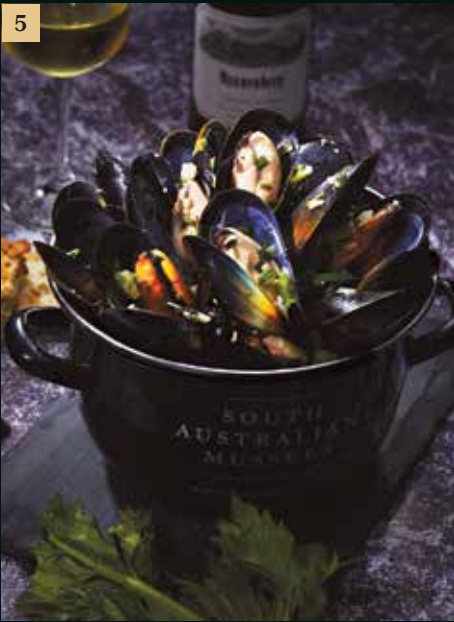
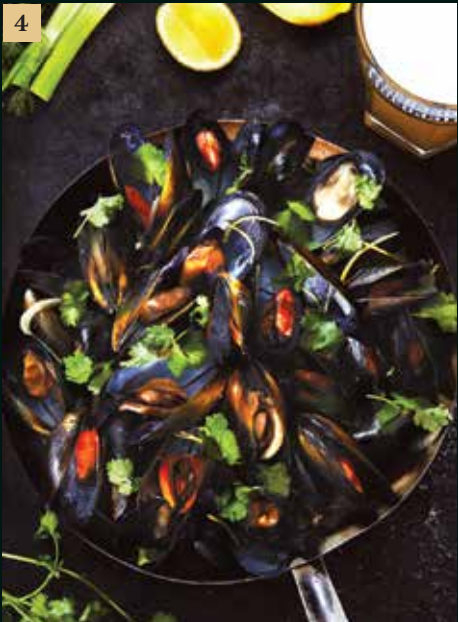
白酒青口
白酒，西芹，蒜蓉，牛油及香草



6 Laksa

Coconut cream, white wine, lemongrass & kaffir lime aromatic curry sauce.

喇沙味青口
椰奶，白酒，香茅，青檸葉喇沙咖喱汁



We only use USDA certified 1855 Black Angus beef. Its rich complexity and lush consistency are transformed to perfection in the hands of our expert steak chefs.

我們僅使用美國認證USDA 1855黑安格斯牛肉，肉質口感柔嫩多汁。作為牛扒專家，我們的主廚更會專注將其美味盡顯。



美國肉類出口協會



Funded by the Beef Checkoff.

Rib-eye

400g grilled USDA 1855 Black Angus rib-eye, leafy green, frites, truffle butter.

肉眼牛扒

400克美國USDA 1855 黑安格斯肉眼，沙律菜，薯條，黑松露牛油

\$495



Classic Steak Frites

250g grilled USDA 1855 Black Angus striploin, Bearnaise butter, confit tomato, frites.

經典牛扒薯條

250克 美國1855黑安格斯西冷配法式伯那西醬，油漬蕃茄及薯條

\$365



Fillet Mignon

200g grilled USDA 1855 Black Angus tenderloin, confit tomato, creamed chard, rich cherry jus.

菲力牛柳

200克美國USDA 1855 黑安格斯牛柳，油漬蕃茄，忌廉瑞士甜菜配櫻桃醬汁

\$455

UPGRADE TO ROSSINI
PAN-FRIED FOIE GRAS

額外 香煎鵝肝
+\$95



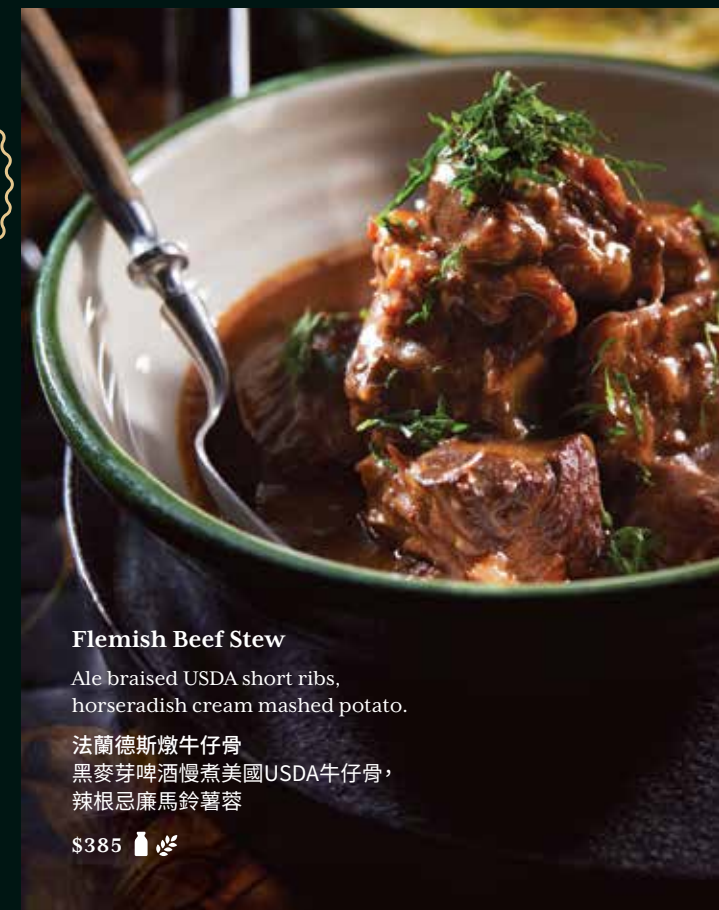
Flemish Beef Stew

Ale 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

\$385





1



2



3



4



5

1 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   

UPGRADE TO SCHNITZENEGGER

DOUBLE PORK, DOUBLE SLAW

升級至雙重香煎巴馬臣芝士奧地利豬肉眼及雙重蘋果沙律

+**\$100**

2 Roast Chicken

'Doux' French de-boned whole spring chicken, honey mustard marinade, creamed sweetcorn, potato, Spanish pepper, lemon butter

慢煮燒春雞
蜂蜜芥末醬 醃製去骨原隻法國 春雞，
忌廉粟米蓉，馬鈴薯，西班牙燈籠椒，
檸檬牛油汁

\$255 

3 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  

4 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   

5 Lamb Cutlets

Silverfern New Zealand lamb chops, cucumber yoghurt, red onion, tomato, potato, chimichurri.

燒羊架
紐西蘭羊架，小黃瓜乳酪，洋蔥，
蕃茄，馬鈴薯，阿根廷香草醬

\$365 



6



8

6 Rich Man's Burger

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，煎蛋，
焦糖洋蔥，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

\$195   

7 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  



7



9

8 Baby Back Ribs

USDA BBQ pork ribs, apple slaw, sweet potato frites.

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 \$455 原條



9 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，
燒藤茄及洋蔥橄欖油

\$255   

1 Sole Meunière

Talley's New Zealand whole sole, butter, caper, Kinkawooka mussel, cherry tomato, broccoli, potato.

法式香煎龍利魚
紐西蘭原條龍利魚, 酸豆牛油汁, 水瓜柳, 藍青口, 車厘茄, 西蘭花, 馬鈴薯

\$275

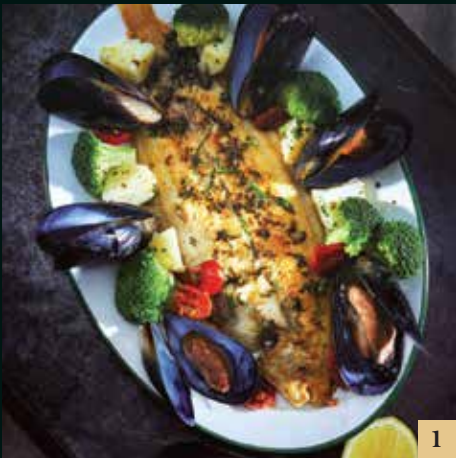


2 Fish & Frites

Crunchy beer batter Atlantic wild-caught Black Cod fillet, tartar sauce, mushy peas, frites.

炸魚薯條
啤酒醬脆炸紐西蘭鱈魚柳配他他醬, 青豆泥及薯條

\$255



1



2



3

Lobster Risotto

North West Atlantic cricket lobster, prawn, confit tomato, white wine, fresh herb.

龍蝦意大利飯
西北大西洋龍蝦, 虎蝦肉, 油漬番茄, 白酒, 新鮮香草

\$355



4

3 Seafood Linguine

Tiger prawn, shrimp, Kinkawooka mussel, chilli, tomato, lemon zest, white wine, cream, fresh herb.

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



4 Firecracker Salmon

300g Sriracha marinated poached Atlantic 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





1

1 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

2 Mushroom Risotto

Wild mushrooms, parmesan, fresh herb & 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

3 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, 羅勒

\$145



'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



'Impossible' FRITES Burger

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

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

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, 車厘茄,
紅菜頭, 西蘭花, 法邊豆, 甘荀, 葡萄乾,
牛油果, 茼蒿配油醋汁

\$165

UPGRADE TO PROTEIN COMBO

+\$75 LEMON CAPER PICCATA

GRILLED CHICKEN BREAST

+\$85 GARLIC & PAPRIKA

KING PRAWNS

+\$95 SRIRACHA SALMON FILLET

+\$120 USDA BLACK ANGUS

STEAK

加配

+\$75 檸檬, 水瓜柳香煎雞胸

+\$85 香煎蒜蓉紅椒粉大虎蝦

+\$95 火辣三文魚

+\$120 美國USDA 黑安格斯牛扒



3

Sides

配菜

1 Frites

MAYO

薯條

配蛋黃醬

\$65 🍷

2 Roasted Potatoes

MIXED HERBS, GARLIC

香燒馬鈴薯

配雜香草及燒蒜頭

\$65 🍷

3 Pomme Purée

CREAMY MASHED POTATO

馬鈴薯蓉

香滑忌廉馬鈴薯蓉

\$65 🍷

4 Garlic Bread

SOURDOUGH, BUTTER, PARSLEY

蒜蓉包

酸麵包配牛油及香草

\$60 🍷 🌿

5 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 🍷

6 Broccoli & Cauliflower

STEAMED OR WITH CREAMY CHEESE

西蘭花及椰菜花

可另加配芝士汁

\$60 / \$85 🍷

7 Sweet Potato Frites

LIME & CHILLI MAYO

炸蕃薯條

配青檸辣椒蛋黃醬

\$75 🍷

8 Beans & Bacon

GREEN BEANS, BACON RED ONION

煙肉法豆

法豆, 煙肉, 紅洋葱

\$95 🍷 🐷



SIDES & SNACKS 配菜及小食

Snacks

小食



9 FRITES Fried Chicken

CRISPY CHICKEN, BBQ SAUCE

炸雞

脆炸雞配燒烤醬

\$80 🍷 🌿

10 Gouda Balls

DEEP FRIED MELTING CHEESE BALLS

高達芝士球

脆炸軟滑芝士球

\$85 🍷 🌿

11 Bitterballen

SAVOURY BEEF BALLS, MUSTARD

炸牛肉球

脆炸軟滑牛肉球配芥末醬

\$80 🍷 🌿

12 Prawn & Crab Balls

CHIVE AIOLI

蟹肉蝦肉球

香草蛋黃醬

\$85 🍷 🌿 🍷

13 Fish Fingers

TARTAR SAUCE

魚手指

配他他醬

\$100 🍷 🌿

14 Mini Burgers

3 MINI BURGERS WITH GRILLED MELTED CHEESE, TOMATO, LETTUCE, MAYO, KETCHUP

迷你漢堡

3迷你漢堡與車打芝士, 蕃茄, 生菜, 蛋黃醬, 番茄醬

\$125 🍷 🌿