

— COLD STARTERS —

CHARCUTERIE PLATTER <sup>(DF)</sup> Selection of cold cuts, pickles, sourdough toast	\$265
SMOKED SARDINE FILLETS Romesco, herb oil, lemon zest, toasted sourdough	\$160
STEAK TARTARE <sup>(DF,GF)</sup> USDA beef tenderloin, all the trimmings, grilled sourdough	\$175
SALMON TARTARE <sup>(DF)</sup> Cucumber, chive, gherkin, caper, tabasco, lemon, whole grain mustard, shallot vinaigrette	\$175
CRAB TIAN <sup>(DF)</sup> Celeriac remoulade, crushed broad bean, avocado, tomato, pea shoot, lemon dressing	\$175

— HOT STARTERS —

FLEMISH ONION SOUP Rich onion soup, melted cheese crouton	\$95
ESCARGOT Garlic herb butter, toasted sourdough	\$125
AUBERGINES PARMIGIANA <sup>(GF, V)</sup> Baked eggplant, parmesan, mozzarella, Provençale sauce	\$165
SAUTEED PRAWNS <sup>(GF)</sup> Caper butter lemon sauce, garlic bread	\$195
PAN SEARED SCALLOPS Crispy chorizo, creamy cauliflower	\$225

— SALADS —

CLASSIC CAESAR SALAD Tomato, lettuce, anchovy, bacon, parmesan, crouton, Caesar dressing   Add chicken +\$85	\$135
NICOISE SALAD <sup>(DF, GF)</sup> Tuna, potato, bean, anchovy, olive, red onion, tomato, caper, egg, lettuce	\$165
ROAST CHICKEN FRISEE SALAD <sup>(GF)</sup> Poached egg, bacon, red onion, tomato, gorgonzola dressing	\$145
SUPER PROTEIN SALAD <sup>(VG)</sup> Quinoa, wild rice, silver chard, corn, cherry tomato, beetroot, broccoli, french bean, carrot, raisin, avocado, coriander, citrus dressing	\$165
PROTEIN SALAD ADD ONS +\$85 Lemon caper chicken +\$115 Sriracha salmon fillet +\$125 USDA striploin, chimichurri	

— SIDES —

FRITES <sup>(DF, GF)</sup>	\$65
ROASTED POTATOES <sup>(GF)</sup>	\$70
POMME PUREE <sup>(GF)</sup>	\$70
GARLIC BREAD	\$70
BROCCOLI & CAULIFLOWER w/CHEESE	\$85
SWEET POTATO FRITES <sup>(DF,GF)</sup>	\$70
BEANS & BACON <sup>(DF,GF)</sup>	\$95
APPLE SLAW <sup>(DF,GF)</sup>	\$95

— MOULES FRITES —

*Belgium's national dish is also its favourite comfort food. We use sustainably sourced and delicious — Kinkawooka Mussels — from the cold, pristine waters of Southern Australia.*

FRITES HOUSE MUSSELS Diced tomato, garlic, onion, light cream, fresh chive
HOEGAARDEN Coriander, fennel, lemon zest, Hoegaarden beer
PROVENCALE Tomato, garlic, onion, herbs
MARINIERE White wine, celery, garlic, herbs
LAKSA Coconut cream, lemongrass & kaffir lime aromatic curry sauce
MEDITERRANEAN Chorizo, chilli, onion, coriander, yellow pepper sauce
ALL SERVED WITH FRITES & MAYO
1/2 kilo — \$275   1kg — \$450

FRITES  
BELGIUM ON TAP  
EST. 2007

*Belgium is known for its hearty, flavourful food and exceptional beer. Our restaurants bring to Hong Kong the best of Belgium's culinary and brewing traditions, and its generous, unpretentious style of hospitality. We hope you have a memorable time here, as you share some great food, great brews and great conversations with friends and family. Welcome to FRITES.*

CHINESE MENU AVAILABLE UPON REQUEST — 如有需要可向店員索取中文菜單

— OUR FAMOUS DESSERTS —

WAFFLE BOMB ALASKA Homemade waffle sandwich, vanilla & chocolate ice cream, soft meringue, chocolate sauce	\$150	STICKY TOFFEE PUDDING Vanilla ice cream, butterscotch sauce, almond flakes	\$120
APPLE TARTE TARTIN Upside down baked apple tart, vanilla ice cream, Calvados Anglaise	\$145	CRÈME BRÛLÉE Rich custard, caramelised sugar	\$115
AFFOGATO One scoop of vanilla ice cream drowned in espresso coffee Add 1/2 shot: Amaretto / Baileys / Frangelico .....+\$40 Armagnac / Calvados / Poire Williams .....+\$50	\$95	DAME BLANCHE Classic Belgian dessert, vanilla ice cream, Chantilly Cream, chocolate sauce, biscuit crumble	\$125
BLACK FOREST FONDANT Chocolate lava cake pudding, mixed wild forest berry compote, vanilla ice cream	\$145	GELATO VANILLA / CHOCOLATE Premium artisanal gelato, handcrafted by Gelato Lab in Hong Kong following the original italian tradition	PER SCOOP \$45

LEGEND

DF = Dairy Free | GF = Gluten Free | V = Vegetarian | VG = Vegan

+10% SERVICE CHARGE

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

— STEAK FRITES —

*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.*

RIBEYE 400G <sup>(DF,GF)</sup> .....	\$525
Rich, juicy and full-flavoured with generous marbling	
STRIPLOIN 300G <sup>(DF,GF)</sup> .....	\$395
Intense flavour with bold, beefy notes	
TENDERLOIN 200G <sup>(DF,GF)</sup> .....	\$550
Most delicate, tender and lean cut	

ALL SERVED WITH  
FRITES & SALAD

PICK YOUR SAUCE:  
- PEPPERCORN  
- TRUFFLE BUTTER  
- CHIMICHURRI



— FRITES FAVOURITES —

FRITES FAMOUS FISH BURGER Cod crumbed fillet, coleslaw, kimchi mayo, frites	\$175
FLEMISH SHORT RIBS PASTA Leffe Brune USDA pulled beef stew, flat ribbon pasta	\$295
PORK SCHNITZEL Pan-fried Austrian pork loin, caper butter, frites, crunchy apple slaw	\$225
ALMIGHTY CHICKEN PARMA USDA chicken breast, mozzarella, Provençale sauce, salad, frites	\$235
RICH MAN'S BURGER Wagyu beef, bacon, onion, egg, lettuce, gherkin, tomato, cheese, frites <i>Upgrade: double cheese and double patty +\$68</i>	\$195
750 GRAM ROASTED PORK KNUCKLE Austrian pork knuckle, caramelised roasted vegetables	\$285
THE GOOD WIFE SAUSAGE Half a metre Austrian pork sausage, vine tomato, onion sauce, mash	\$255

— MAINS —

FISH & FRITES Crunchy beer batter Icelandic wild-caught cod fillet, tartar sauce, mushy peas, frites	\$275
SPAGHETTI AGLIO E OLIO <sup>(V)</sup> Olive oil, garlic, chilli flakes, parsley	\$145
FIRECRACKER SALMON Sriracha salmon fillet, potato, cucumber, lemon dill mayo	\$295
ROAST CHICKEN <sup>(GF)</sup> French whole spring chicken, romesco, potato, chimichurri 25mins	\$275
WHOLE LOBSTER RISOTTO <sup>(GF)</sup> Atlantic cricket lobster, prawn, confit tomato, white wine, parmesan, herbs	\$375
SEAFOOD LINGUINE Tiger prawn, scallop, mussel, tomato, white wine cream, chilli, herbs	\$265
MUSHROOM RISOTTO <sup>(V, GF)</sup> Wild mushrooms, parmesan, fresh herbs & truffle paste	\$185
PIZZA MARGHERITA 12” <sup>(V)</sup> Premium Italian dough, tomato sauce, mozzarella cheese, basil	\$160
FRITES “IMPOSSIBLE” BURGER <sup>(V)</sup> Plant-based patty, spiced avocado, tomato, lettuce, cheddar, chipotle, sweet potato frites	\$195
USDA BABY PORK RIBS <sup>(DF,GF)</sup> Half rack, sweet potato frites, apple slaw	\$295

— SNACKS —

FRITES FRIED CHICKEN	\$95
GOUDA BALLS	\$90
BITTERBALLEN	\$95
PRAWN & CRAB BALLS	\$95
MINI BURGERS	\$130