

— COLD STARTERS —

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

— HOT STARTERS —

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

— SALADS —

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

— SIDES —

FRITES ^(DF, GF)	\$65
ROASTED POTATOES ^(GF)	\$70
MASH POTATO ^(GF)	\$70
GARLIC BREAD ㊤	\$70
BROCCOLI & CAULIFLOWER W/CHEESE	\$85
SWEET POTATO FRITES ^(DF,GF)	\$70
BEANS & BACON ^(DF,GF)	\$95
APPLE SLAW ^(DF,GF)	\$95

— MOULES FRITES —

Belgium's national dish is also its favourite comfort food.
We're Hong Kong's exclusive provider of
— Ocean-to-table Kinkawooka Mussels —
sustainably sourced from S. Australia's pristine waters.

FRITES HOUSE MUSSELS
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

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

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 ^(DF, GF)	\$525
Rich, juicy and full-flavoured with generous marbling	
STRIPLOIN 300G ^(DF, GF)	\$395
Intense flavour with bold, beefy notes	
TENDERLOIN 200G ^(DF, GF)	\$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 ㊤	\$175
Cod crumbed fillet, coleslaw, kimchi mayo, frites	
FLEMISH BEEF STEW	\$385
Leffe Brune USDA braised beef, mash potato, gravy	
PORK SCHNITZEL	\$225
Pan-fried pork loin, house crumb, frites, crunchy apple slaw Add caper lemon butter +20	
ALMIGHTY CHICKEN PARMA	\$235
USDA chicken breast, mozzarella, Provençale sauce, salad, frites	
RICH MAN'S BURGER ㊤	\$195
Wagyu beef, bacon, onion, egg, lettuce, gherkin, tomato, cheese, frites	
<i>Upgrade: double cheese and double patty +\$68</i>	
750 GRAM ROASTED PORK KNUCKLE	\$285
Austrian pork knuckle, caramelised roasted vegetables	
THE GOOD WIFE SAUSAGE	\$255
Half a metre Austrian pork sausage, vine tomato, onion sauce, mash	

— MAINS —

FISH & FRITES	\$275
Crunchy beer batter Icelandic wild-caught cod fillet, tartar sauce, mushy peas, frites	
SPAGHETTI AGLIO E OLIO ^(V)	\$145
Olive oil, garlic, chilli flakes, parsley	
FIRECRACKER SALMON	\$295
Sriracha salmon fillet, potato, cucumber, lemon dill yoghurt	
“THREE-YELLOW” CHICKEN	\$355
Sous-vide cage free spring chicken, mushrooms, gnocchi	
WHOLE LOBSTER RISOTTO ^(GF)	\$375
Atlantic cricket lobster, prawn, confit tomato, white wine, parmesan, herbs	
SEAFOOD LINGUINE	\$265
Tiger prawn, scallop, mussel, tomato, white wine cream, chilli, herbs	
MUSHROOM RISOTTO ^(GF, V)	\$185
Wild mushrooms, parmesan, fresh herbs & truffle oil	
PIZZA MARGHERITA 12” ^(V)	\$160
Premium Italian dough, tomato sauce, mozzarella cheese, basil	
FRITES “IMPOSSIBLE” BURGER ^(V) ㊤	\$195
Plant-based patty, spiced avocado, tomato, lettuce, cheddar, chipotle, sweet potato frites	
USDA BABY SPARE RIBS ^(DF, GF)	\$285
Half rack, sweet potato frites, apple slaw	

— SNACKS —

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