

— COLD STARTERS —

- CHARCUTERIE PLATTER

Selection of cold cuts, pickles, sourdough toast

\$265
- SMOKED SARDINE FILLET

Tomato chutney, herb oil, lemon zest, toasted sourdough

\$160
- STEAK TARTARE

Handcut USDA beef tenderloin, grilled sourdough

\$175
- SALMON TARTARE

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

\$175
- CRAB TIAN

Celeriac, 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
- AUBERGINE PARMIGIANA

Baked eggplant, parmesan, mozzarella, Provençale sauce

\$165
- SAUTÉED TIGER PRAWN

Garlic, olive oil, paprika, capers

\$195
- PAN - SEARED SCALLOP

Pea purée, crispy parma ham

\$225

— SALADS —

- CLASSIC CAESAR SALAD

Tomato, lettuce, anchovy, bacon, parmesan, crouton, Caesar dressing

\$135
- NIÇOISE SALAD

Tuna, potato, bean, anchovy, olive, red onion, tomato, capers, egg, lettuce

\$165
- ROAST CHICKEN FRISÉE SALAD

Poached egg, bacon, red onion, tomato, blue cheese dressing

\$145
- SUPER PROTEIN SALAD

Quinoa, wild rice, silver chard, corn, cherry tomato, beetroot, broccoli, french bean, carrot, raisin, avocado, coriander, citrus dressing

\$165

PROTEIN ADD ONS

- PULLED CHICKEN

+ \$85
- SRIRACHA SALMON FILLET

+ \$115
- USDA STRIPLOIN, CHIMICHURRI

+ \$125

Applicable to CLASSIC CAESAR SALAD & SUPER PROTEIN SALAD

F R I T E S

Belgium is known for its hearty, flavourful food and exceptional beer. We bring to Hong Kong the best of Belgium's culinary and brewing traditions, with its generous, unpretentious style of hospitality. We hope you have a memorable time here, with friends and family.

Welcome to FRITES.



— MOULES FRITES —

Belgium's national dish. We're the exclusive provider of **Ocean-to-table Kinkawooka Mussels in Hong Kong**, sustainably sourced from South Australia's pristine waters.

FRITES HOUSE MUSSELS

Tomato, garlic, onion, light cream, fresh chive

PERI PERI

peppers, chilli, onion, lemon, herbs

PROVENÇALE

Tomato, garlic, onion, herbs

LAKSA

Coconut cream, lemongrass & kaffir lime aromatic curry sauce

MARINIÈRE

White wine, butter, garlic, herbs

ALL SERVED WITH FRITES & MAYO

1/2 KG - \$275 | 1KG - \$450

— STEAK FRITES —

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

- RIBEYE 400G

Rich, juicy and full-flavoured with generous marbling

\$525
- STRIPLOIN 300G

Intense flavour with bold, beefy notes

\$395
- TENDERLOIN 200G

Most delicate, tender and lean cut

\$550

ALL SERVED WITH FRITES & SALAD

PICK YOUR SAUCE:

PEPPERCORN | TRUFFLE BUTTER | CHIMICHURRI

LEGEND

FRITES Favourite | Dairy Free | Gluten Free | Vegetarian

10% SERVICE CHARGE APPLIES
PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARY REQUIREMENTS

— MAINS —

- PIZZA MARGHERITA 12"

Premium Italian dough, tomato sauce, mozzarella cheese, basil

\$160
- SPAGHETTI AGLIO E OLIO

Olive oil, garlic, chilli flakes, parsley

\$145
- WHOLE LOBSTER SPAGHETTI

Atlantic lobster, bisque, confit tomato, herbs

\$425
- SEAFOOD LINGUINE

Tiger prawn, scallop, mussel, tomato, white wine cream, chilli, herbs

\$265
- MUSHROOM RISOTTO

Wild mushrooms, parmesan, fresh herbs & truffle oil

\$185
- PORK SCHNITZEL

Pan-fried pork loin, house crumb, frites, crunchy apple slaw

\$225
- ADD CAPER LEMON BUTTER

\$20
- ALMIGHTY CHICKEN PARMA

USDA chicken breast, mozzarella, Provençale sauce, salad, frites

\$235
- FIRECRACKER SALMON

Sriracha salmon fillet, potato, cucumber, lemon dill yoghurt

\$295
- 750 GRAMS ROASTED PORK KNUCKLE

Austrian pork knuckle, caramelised roasted vegetables

\$285
- THE GOOD WIFE SAUSAGE

Half a metre Austrian pork sausage, vine tomato, onion gravy, mash

\$255
- USDA BBQ SPARE RIBS

Half rack, sweet potato frites, apple slaw

\$295
- FISH & FRITES

Crunchy beer batter, wild-caught cod fillet, tartar sauce, mushy peas, frites

\$275
- PERI PERI CHICKEN

Three-Yellow chicken, orzo, tomato, pea, leek, spicy peri peri sauce

\$295
- RICH MAN'S BURGER

Wagyu beef, bacon, onion, egg, lettuce, gherkin, tomato, cheese, frites

\$195
- UPGRADE: DOUBLE CHEESE AND DOUBLE PATTY

+\$68
- FRITES FAMOUS FISH BURGER

Crispy cod fillet, coleslaw, kimchi mayo, frites

\$175
- FRITES "IMPOSSIBLE" BURGER

Plant-based patty, spiced avocado, tomato, lettuce, cheddar, chipotle, sweet potato frites

\$195

— SIDES —

- FRITES

\$65
- ROASTED POTATO

\$70
- MASHED POTATO

\$70
- GARLIC BREAD

\$70
- BROCCOLI & CAULIFLOWER W/CHEESE

\$80
- SWEET POTATO FRITES

\$70
- BEANS & BACON

\$80
- SOURDOUGH

(PER PIECE) \$8

— 冷盤 —

■ 凍肉拼盤 ①\$265 精選冷切肉、酸瓜、酸種多士	三文魚他他 ①\$175 青瓜、小香蔥、酸瓜、水瓜柳、 Tabasco 辣椒汁、檸檬、 原粒芥末醬、紅蔥油醋汁
■ 煙燻沙丁魚柳\$160 番茄酸辣醬、香草油、 檸檬皮、酸種多士	蟹肉千層 ①\$175 芹菜根、毛豆泥、牛油果、番茄、 豌豆苗、檸檬醬汁
生牛肉他他 ①②\$175 手切 USDA 菲力牛肉、烤酸種麵包	

— 熱盤 —

法式洋蔥湯\$95 濃郁洋蔥湯、芝士麵包	意式焗茄子巴馬臣 ②🍷 ...\$165 焗茄子、巴馬臣芝士、水牛芝士、 普羅旺斯醬
■ 法式蝸牛\$125 蒜香牛油、酸種多士	■ 香煎帶子\$225 豌豆泥、香脆帕爾馬火腿
嫩炒虎蝦 ①②\$195 大蒜、橄欖油、紅椒粉、水瓜柳	

— 沙律 —

經典凱撒沙律\$135 番茄、生菜、鯷魚、煙肉、 巴馬臣芝士、脆麵包粒、 凱撒沙律醬	■ 烤雞菊苣沙律 ②\$145 水波蛋、煙肉、紅洋蔥、番茄、 藍芝士醬
尼斯沙律 ①②\$165 吞拿魚、馬鈴薯、豆、鯷魚、橄欖、 紅洋蔥、番茄、水瓜柳、蛋、生菜	超級蛋白沙律 🍷\$165 藜麥、野米、銀甜菜、粟米、車厘茄、 紅菜頭、西蘭花、四季豆、紅蘿蔔、 葡萄乾、牛油果、茺荳、柑橘醬汁

加配蛋白質

雞絲 | +\$85 是拉差三文魚柳 | +\$115
USDA 紐約西冷配阿根廷青醬 | +\$125
適用於經典凱撒沙律 及 超級蛋白沙律

— 配菜 —

■ 薯條 ①②🍷\$65	西蘭花及椰菜花配芝士汁 🍷 ..\$80
香烤馬鈴薯 ②🍷\$70	番薯條 ①②🍷\$70
薯蓉 ②🍷\$70	煙肉法豆 ①②🍷\$80
蒜蓉包 🍷\$70	酸種麵包 🍷 (每片)\$8

FRITES

比利時以其豐盛、美味的食物和出色的啤酒聞名。
我們將比利時最好的烹飪和釀造傳統帶到香港，以其慷慨、
質樸的待客之道。希望您與親朋好友在此度過難忘的時光。
歡迎光臨 **FRITES**。

— 青口薯條 —

比利時的國菜

我們是香港獨家供應「海洋到餐桌」Kinkawooka 青口，
這些青口來自澳洲南部的純淨水域，並以可持續方式捕撈。

■ FRITES 招牌青口 番茄、大蒜、洋蔥、淡奶油、 鮮細香蔥	葡萄牙霹靂霹靂辣醬 辣椒、洋蔥、檸檬、香草
■ 法式普羅旺斯風味 番茄、大蒜、洋蔥、 香草	東南亞叻沙 椰奶、香茅青檸葉 咖喱醬
	經典白酒香草 白葡萄酒、牛油、蒜頭、 香草

配薯條及蛋黃醬

1/2 公斤 - \$275 | 1 公斤 - \$450

— 牛扒薯條 —

“我們僅供應USDA認證1855黑安格斯牛肉。
在廚師精湛手藝下，完美呈現其豐郁層次與細緻肉質。”

肉眼牛扒 400克 ①② | \$525

油花分布均勻，肉質豐腴多汁，味道濃郁

西冷牛扒 300克 ①② | \$395

口感豐富，肉味香濃

菲力牛扒 200克①② | \$550

主廚首推！牛扒中最奢華的選擇，最超柔嫩的部位，享受入口即化的極致享受。

配薯條及沙律

自選醬汁：

黑胡椒醬 | 松露牛油 | 阿根廷青醬

LEGEND

■ FRITES Favouite | ① = 無乳製品 | ② = 無麸質 | 🍷 = 素食

另加一 服務費 | 如有任何食物敏感或特殊餐飲要求 請告知我們

— 主菜 —

瑪格麗特薄餅 12吋 🍷\$160
意大利頂級麵團、番茄醬、水牛芝士、新鮮羅勒

■ 蒜片辣椒意粉 🍷\$145
橄欖油、蒜片、辣椒碎、番茜

龍蝦意粉 🍷\$425
大西洋龍蝦、龍蝦濃湯、油封番茄、香草

■ 海鮮扁意粉\$265
虎蝦、帶子、青口、番茄、白酒忌廉汁、辣椒、香草

野菌意大利飯 ②🍷\$185
野生蘑菇、巴馬臣芝士、新鮮香草、松露油

■ 維也納炸豬扒\$225
香煎豬柳、自家製麵包糠、薯條、蘋果沙律
加配檸檬水瓜柳牛油 +\$20

■ 至尊巴馬雞扒\$235
USDA雞胸、水牛芝士、普羅旺斯醬、沙律、薯條

香辣三文魚\$295
是拉差三文魚柳、馬鈴薯、青瓜、檸檬刁草乳酪醬

脆皮鹹豬手 750克\$285
奧地利鹹豬手、焦糖燒雜菜

■ GOOD WIFE 香腸\$255
半米長奧地利豬肉腸、藤茄、洋蔥汁、薯蓉

USDA 燒豬肋骨 ①②\$295
半份豬肋骨、番薯條、蘋果沙律

炸魚薯條\$275
啤酒脆漿、野生鱈魚柳、他他醬、碗豆蓉、薯條

■ 霹靂霹靂烤雞\$295
三黃雞、米粒狀意粉、番茄、青豆、大蔥、霹靂霹靂辣醬

豪華漢堡\$195
和牛漢堡、煙肉、洋蔥、雞蛋、生菜、酸瓜、番茄、芝士、薯條
升級：雙層芝士雙層牛肉 +\$68

招牌魚柳包\$175
脆炸鱈魚柳、椰菜沙律、泡菜蛋黃醬、薯條

FRITES “IMPOSSIBLE” 漢堡 🍷\$195
植物肉漢堡、香料牛油果、番茄、生菜、車打芝士、墨西哥辣椒醬、番薯條