



生蠔 FRESH OYSTER

Over 15 premium oyster varieties daily, showcasing the diverse terroirs and tastes of the world.
每日供應超過16款頂級生蠔，呈現世界各地風味與風土之美

Seasonal availability. Limited stock. Minimum 3pcs for each order, mixed types are welcome.
視乎季節，每天限量供應。最低消費3隻起，每款一隻均可。

American Pearl, USA | per pc 每隻 \$60

Bold brine, crisp texture, subtle sweetness, French aquaculture technique.

融合法國養殖技術與美國海洋風土，蠔肉緊實脆口，入口散發強勁海水氣息

Carlingford, Ireland | per pc 每隻 \$60

Moderate brine, crisp, clean finish.

孕育於愛爾蘭冷冽純淨海域，蠔殼如翡翠般清透，肉質冰脆帶適中鹹度。

Arousa, Spain | per pc 每隻 \$60

Nicknamed as "Heart Oyster", creamy texture, buttery, mild mineral finish.

西班牙特產，又稱為「溏心蠔」，盛產期蠔肉質感豐富，牛油香與礦味交織

Spéciale Masse, France | per pc 每隻 \$60

Plump, briny punch, sweet and lingering finish.

肉質肥美，前段帶海水味，中段富有焦糖甜香，尾段散發獨有礦物餘韻回甘。

Taylie, France | per pc 每隻 \$72

Milky-white flesh, rich, umami-forward, seaweed notes.

蠔肉呈奶白色，味道豐富醇厚帶海藻香氣。

St. Vast, France | per pc 每隻 \$72

Crisp, saline, mineral complexity.

爽脆質地，味道平衡帶獨特石礦味及鹹鮮。

Les Jardins, France | per pc 每隻 \$72

Crisp mantle, clean and sweet finish, award-winning.

四度榮獲法國農業部金獎（2012-2016），有「蠔中香檳」之稱。肉質爽口，鹹味褪去後湧現蜂蜜甘甜尾韻。

Jolie, France | per pc 每隻 \$72

Progressive brininess to sweetness.

入口帶清新的鹹味，蠔肉融化漸次釋放如焦糖般的鮮甜。

Fleur des Eaux, France | per pc 每隻 \$72

Intense brine, crisp bite.

海水鹹度濃厚，肉質緊實，是獻給海神波塞頓的原始祭品。

Poésie, France | per pc 每隻 \$68

Dual-terroir complexity, balanced crispness and depth

頭三年於東岸花崗岩海域生長，其後移師到西岸養殖。雙重風土淬鍊出鹹度與鮮味的獨特黃金平衡。

Laugier, France | per pc 每隻 \$72

Harvested in France's largest oyster basin, complex, seaweed-infused, robust.

位於法國西部，1862年至今仍然是法國最大及最具規模的養殖場。罕見風味層次，入口鹹味帶海藻味，尾韻躍出青蘋果酸香。

Prieur, France | per pc 每隻 \$72

Cultivated in the Mediterranean Sea, briny, plump, sweet mantle.

位於法國南部-塞特港（地中海沿岸），肉質飽滿，蠔身海水味重，帶子鮮甜

Spéciale Ancelin, France | per pc 每隻 \$72

Sharp and bright brine, clean mineral finish.

蠔味清新，海水味鮮明，是米芝蓮主廚測驗海鮮鮮度的基準蠔。

Synonyme, France | per pc 每隻 \$72

From Gillardeau Bay, nutty sweetness, bold oceanic punch.

來自Gillardeau海灣，帶子清甜，蠔身甜中帶堅果味，海水味突出。

Joséphine, France | per pc 每隻 \$72

Another star from Gillardeau, plush texture, layered umami.

另一來自Gillardeau海灣的蠔中珠寶，肉質肥美帶奶香，蠔味細緻有層次

La Lune, France | per pc 每隻 \$72

Deep complexity, profound layers of flavour, aged richness.

以4年時間培養出的新品生蠔，層次豐富，味道濃郁。



Deluxe Lobster & Seafood Platter 2 pax 二位用 \$1188

龍蝦生蠔海鮮拼盤

Boston Lobster 波士頓龍蝦 (Whole 原隻),
Fresh Oysters 生蠔 (6pcs 隻), Drunken Whelk 醉花螺 (4pcs 隻),
Clams 花甲 (6pcs 隻), French Blue Prawn 法國藍蝦 (4pcs 隻)

OYSTER & PLATTER

生蠔及海鮮拼盤

Fresh Aberdeen Seafood Platter 2 pax 二位用 \$988

香港仔海鮮拼盤

8 Selections of Daily Fresh Market Seafoods
8 款是日新鮮游水海鮮

Around the World Oyster Platter \$798

環球生蠔拼盤

Enjoy 16 Fresh & Juicy Oysters All Around The World
一次過品嚐 16 款來自世界各地之優質生蠔

Oysters & Seafood Platter \$688

生蠔海鮮拼盤

Oyster 生蠔 (6pcs 隻), Boton Shrimp 牡丹蝦 (2pcs 隻),
Drunken Whelk 醉花螺 (2pcs 隻),
Hokkaido Scallop 北海道帶子 (2pcs 隻), Ark Shell 赤貝 (1pc 隻)

Les Huitres en L'Europe \$418

歐洲生蠔拼盤

8 European Oysters Selections
精選 8 款源自歐洲生蠔

Seasonal Oysters 3 pcs 件 \$188

時令生蠔

6 pcs 件 \$318



焗蠔 BAKED OYSTER

Herb Butter Baked Oysters
香草牛油焗生蠔 2 pcs 隻 \$138

Roasted Bone Marrow with Baked Oyster
香烤牛骨髓配焗生蠔 4 pcs 隻 \$348

Kirkpatrick | Baked Oyster with Bacon and Onions
煙肉洋蔥焗生蠔 2 pcs 隻 \$138

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ANTIPASTI DI MARE

意式頭盤 - 海鮮

Wagyu Uni Toast
和牛海膽多士 1pc 件 \$128

Prawn Toast
with Fresh Prawn Tartare
生蝦他他蝦多士 3pcs 件 \$168

Scallop Carpaccio
with Passionfruit Mango Jam
and Herb Oil \$168
鮮帶子片配 熱情果芒果醬及香草油
Add on Sea Urchin 另加海膽 +\$68

Roasted Italian Escargot
香烤意大利田螺 6pcs 件 \$148

Pan-Fried Tiger Prawns
with Garlic & Chili 7pcs 件 \$168
香蒜辣椒炒虎蝦

Classic Crab Cake \$168
招牌蟹餅

Crispy Fried Soft Shell Crabs \$148
脆炸軟殼蟹 4pcs 件

Wagyu Uni Toast
和牛海膽多士



Crispy Fried Soft Shell Crabs
脆炸軟殼蟹



Classic Crab Cake
招牌蟹餅



Prawn Toast with Fresh Prawn Tartare
生蝦他他蝦多士



Pan-Fried Tiger Prawns with Garlic & Chili
香蒜辣椒炒虎蝦



Scallop Carpaccio with Passionfruit
Mango Jam and Herb Oil
鮮帶子片配 熱情果芒果醬及香草油



Roasted Italian Escargot
香烤意大利田螺





Australian Mussels Pot with French Fries
澳洲青口 配 薯條

ANTIPASTI DI MARE

意式頭盤 - 海鮮

Australian Mussels Pot \$238
with French Fries

澳洲青口 配 薯條

Pick one flavour:

Classic Cream Sauce / Spicy Mala Cream / Tomato Cream / Sake Broth

口味選一：經典白酒忌廉 / 麻辣忌廉 / 蕃茄忌廉 / 清酒煮

Clam With Fish Broth \$208

Wine Cream Sauce

白酒忌廉魚湯煮大蜆

Charcoal Grilled Octopus \$218

炭烤原條八爪魚

Grilled Razor Clams 2pcs 件 \$268

炭烤蜆子

Charcoal Grilled Eel \$218

炭燒鰻魚

Grilled Squid \$218

炭燒魷魚

Herb Garlic Butter Grilled Scallops 3cs 件 \$168

炭燒香草蒜香牛油元貝



Clam With Fish Broth
Wine Cream Sauce
白酒忌廉魚湯煮大蜆



Charcoal Grilled Octopus
炭烤原條八爪魚

Grilled Squid
炭燒魷魚



Charcoal Grilled Eel
炭燒鰻魚



Grilled Razor Clams
炭烤蜆子



ANTIPASTI

意式頭盤

Italian Steak Tartare \$188

意大利風味生牛肉他他

with Toasts on side 配多士

Parma Ham with Burrata Cheese \$178

帕爾馬火腿配布拉塔芝士

Burrata Cheese & Rocket Salad \$158

布拉塔芝士火箭菜沙律

with Tomato Puree & Basil Oil 配蕃茄醬及羅勒油

Cheese Platter \$178

芝士拼盤

Cold Cuts Platter \$178

意大利火腿拼盤

Deep-Fried Beef Tripe \$118

意式炸牛肚

Black Truffle & Wild Mushroom \$158

Filo Pastry Roll

黑松露野菌千層酥卷

Buffalo Chicken Wings 6pcs 件 \$118

水牛雞翼

Gravy & Cheese Fries \$98

芝士燒汁薯條



Black Truffle & Wild Mushroom Filo Pastry Roll
黑松露野菌千層酥卷



Italian Steak Tartare
意大利風味生牛肉他他
with Toasts on side 配多士

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Deep-Fried Beef Tripe
意式炸牛肚



Cheese Platter
芝士拼盤



Cold Cuts Platter
意大利火腿拼盤



SO UP

Classic Minestrone \$88

經典雜菜湯

Vegetarian option by request 可提供素食選擇

Porcini Mushroom Soup \$98

牛肝菌濃湯

Vegetarian option by request 可提供素食選擇

Clam Chowder \$128

周打蜆湯

Lobster Bisque \$168

龍蝦濃湯



Lobster Bisque
龍蝦濃湯



PIZZA

薄餅

*Add \$28 to Choose 2 Flavours
(Based On The Higher Price Item)

*加\$28可選兩款口味薄餅（以價格較高計算）

Margherita Pizza (v) \$218

瑪格麗特薄餅

Burrata · Basil · Extra Virgin Olive Oil · Tomato Sauce
布拉塔芝士 · 羅勒 · 橄欖油 · 蕃茄醬

Pepperoni Pizza \$248

意大利辣肉腸薄餅

Pepperoni · Burrata · Tomato Sauce
意大利辣肉腸 · 布拉塔芝士 · 蕃茄醬

Teriyaki Chicken Pizza \$258

照燒雞肉薄餅

Teriyaki Chicken · Seaweed · Sesame
Mozzarella Cheese · Tomato Sauce
照燒雞肉 · 紫菜 · 芝麻 · 水牛芝士 · 蕃茄醬

Parma Ham Soft-Boiled Egg Pizza \$258

巴馬火腿流心蛋薄餅

Prosciutto · Mozzarella · Poached Egg ·
Burrata · Basil · Tomato Sauce
巴馬火腿 · 水牛芝士 · 流心蛋 · 布拉塔芝士 · 羅勒 · 蕃茄醬

Meat Lover Pizza \$268

全肉薄餅

Parma Ham · Salami · Pancetta · Guanciale ·
Mozzarella Cheese · Tomato Sauce
巴馬火腿 · 意大利香腸 · 煙肉 ·
豬面頰肉 · 水牛芝士 · 蕃茄醬

(v) - Vegetarian

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Italian Oven Baked Spanish Iberico
Pork Chop with Cheese & Rice
意式焗西班牙黑毛豬扒飯



RISOTTO

意大利飯

Baked Pacific Red Prawn Risotto with Parmesan, Chive & Tomato \$298
焗太平洋紅蝦意大利飯

Baked Seafood Risotto with Squid, Blue Mussels, Prawn & Clam \$298
焗海鮮意大利飯
配 魷魚、藍青口、蝦、大蜆

Italian Oven Baked Spanish Iberico Pork Chop with Cheese & Rice \$298
意式焗西班牙黑毛豬扒飯

Milanese Risotto with Braised Oxtail \$248
米蘭式牛尾意大利飯

Wild Mushroom Risotto (v) \$178
野菌意大利飯

Baked Seafood Risotto with Squid, Blue Mussels, Prawn & Clam
焗海鮮意大利飯





Spicy Cream Crab Meat
Rigatoni in Seafood Sauce
辣忌廉蟹肉海鮮汁短通粉

Lobster Spaghetti
with Cherry
Tomatoes & Basil
新鮮龍蝦蕃茄羅勒意粉

half 半隻 \$318

Squid Ink Spaghetti
墨魚汁意大利麵

with Sea Urchin & Scallop (3pcs)
配海膽及帶子 (3隻)

\$338

with Pacific Red Prawn (2pcs)
配太平洋紅蝦 (2隻)

\$298

with Octopus
配八爪魚

\$298

Pan-Fried Pacific Red
Prawn (2pcs) & Scallop (3pcs)
Fettuccine
香煎太平洋紅蝦 (2隻)
帶子 (3隻) 闊條麵

\$298

Spicy Cream Crab Meat
Rigatoni in Seafood Sauce
辣忌廉蟹肉海鮮汁短通粉

\$188



Signature Riccioli with Black Truffle Tossed
in 24-month Parmesan Cheese
招牌黑松露24個月 巴馬臣芝士扭扭意粉

Signature Riccioli with
Black Truffle Tossed in
24-month Parmesan Cheese
招牌黑松露24個月
巴馬臣芝士扭扭意粉

\$298

Porcini Wild Mushroom
Spaghetti
牛肝菌野菌意粉

\$178

Pork Belly
Carbonara Riccioli
豬腩肉卡邦尼扭扭意粉

\$188

Spaghetti Aglio e Olio (v)
香蒜辣椒意粉
Add \$88 for extra Scallops 4pcs
另加\$88加配帶子4隻

\$168

Fettuccine Bolognese
肉醬闊條麵

\$188



Pork Belly Carbonara Riccioli
豬腩肉卡邦尼扭扭意粉



Clams Spaghetti
with Mala Seafood Sauce
麻辣海鮮汁蜆肉意粉



Lobster Spaghetti with Cherry
Tomatoes & Basil
新鮮龍蝦蕃茄羅勒意粉



MALA 麻辣系列 PASTA SERIES

Clams Spaghetti
with Mala Seafood Sauce
麻辣海鮮汁蜆肉意粉

\$198



Mala Lasagna
麻辣肉醬千層麵

Mala Lasagna
麻辣肉醬千層麵

\$188

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MAIN 主菜

Flamed Italian Fisherman's Stew
in Pernod Wine Tomato Sauce \$388
火焰意大利海鮮燴
配茴香酒蕃茄汁

White Fisherman's Stew \$388
in Dill Cream Sauce
白汁意大利海鮮燴
配刁草忌廉汁

Charcoal Grilled \$308
Whole Dry Aged Threadfin Fish
炭燒原條風乾馬友
Chimichurri Sauce on side 伴 阿根廷青醬



White Fisherman's Stew in Dill Cream Sauce
白汁意大利海鮮燴配刁草忌廉汁



Grilled Butterfly Tiger Prawns
炭燒開邊虎蝦



Roasted Australian Barramundi
with Saffron Cream Sauce & Basil Oil
香燒澳洲盲鱈配藏紅花忌廉汁及羅勒油

Grilled Butterfly Tiger Prawns 3pcs 件 \$238
炭燒開邊虎蝦

Roasted Australian Barramundi \$228
with Saffron Cream Sauce & Basil Oil
香燒澳洲盲鱈
配藏紅花忌廉汁及羅勒油

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Flamed Italian Fisherman's Stew
in Pernod Wine Tomato Sauce
火焰意大利海鮮燴配茴香酒蕃茄汁



Charcoal Grilled Whole
Dry Aged Threadfin Fish
炭燒原條風乾馬友

Side Dish 配菜

Freshly Baked Bread
現烤麵包

\$28

French Fries
薯條

\$78

Stir-Fried Italian Broccoli
炒意大利西蘭花

\$88

Stir-Fried Wild Mushroom
炒雜菌

\$78

Mashed Potato with Caramelised
Onions & Black Olives
焦糖洋蔥黑水欖薯仔

\$78

MAIN 主菜

Roasted Three Yellow Chicken with Chicken Gravy
香烤三黃雞配雞汁

Half 半隻 \$218

Whole 全隻 \$388

Roasted Spanish Suckling Pig
烤西班牙乳豬

\$308

Charcoal Grilled Spanish Iberico Pork Chop
炭燒西班牙黑毛豬豬扒

\$298

Deep-Fried Pork Knuckle
脆炸豬手

\$288



Grilled Lamb Chop
香燒羊扒



Charcoal Grilled Spanish Iberico Pork Chop
炭燒西班牙黑毛豬豬扒



Roasted Spanish Suckling Pig
烤西班牙乳豬

Grilled 10oz Australian Black Angus Fillet Mignon
香烤10安士澳洲黑安格斯和牛牛柳

\$438

Grilled 12oz Australian M5 Wagyu Beef Ribeye
香燒12安士澳洲M5和牛肉眼扒

\$498

Grilled Lamb Chop
香燒羊扒

\$318

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Roasted Three Yellow Chicken
with Chicken Gravy
香烤三黃雞配雞汁



Grilled 10oz Australian
Black Angus Fillet Mignon
香烤10安士澳洲
黑安格斯和牛牛柳

Side Dish 配菜

Freshly Baked Bread
現烤麵包

\$28

French Fries
薯條

\$78

Stir-Fried Italian Broccoli
炒意大利西蘭花

\$88

Stir-Fried Wild Mushroom
炒雜菌

\$78

Mashed Potato with Caramelised
Onions & Black Olives
焦糖洋蔥黑水欖薯仔

\$78

Tiramisu
提拉米蘇



Apple Crumble
焗蘋果金寶



Classic Napoleon
經典拿破崙



Cream Brulee
with Earl Grey Ice Cream
焦糖燉蛋配伯爵雪糕



Pistachio Molten Cake
開心果心太軟



Baked Alaska
火焰雪山



DESSERTS

Baked Alaska (for 2 persons) \$168
火焰雪山 (2位用)

Classic Napoleon \$108
經典拿破崙
with Wild Berries & Raspberry Sorbet 配 野莓 及 紅桑子雪糕

Cream Brulee with Earl Grey Ice Cream \$108
焦糖燉蛋配伯爵雪糕

Apple Crumble \$108
with Vanilla Sauce & Vanilla Ice Cream
焗蘋果金寶 配 雲尼拿醬 及 雲尼拿雪糕

Pistachio Molten Cake \$108
開心果心太軟

Tiramisu \$108
提拉米蘇

Chocolate 2 Ways \$108
朱古力二重奏
Chocolate Mousse, Chocolate Gelato 朱古力慕絲、朱古力雪糕

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Chocolate 2 Ways
朱古力二重奏



