



1891.

FORTNUM & MASON  
EST 1707

BAR MENU

酒吧小食

# BAR MENU

## 酒吧小食

### SAVOURIES

#### 鹹點

Gentleman's Relish on Toast with Cucumber 紳士魚醬配多士和青瓜	88	Beetroot Salmon Gravlax with Pickled Cucumber and Salmon Caviar 香草醃三文魚	268
Mini Chorizo and Saffron Aioli 迷你西班牙辣味香腸和番紅花香蒜蛋黃醬	128	Brixham Crab with Avocado and Burnt Grapefruit 布里克瑟姆蟹肉配牛油果及西柚	228
Rarebit – Welsh, Bucks or Elegant 威爾士芝士多士—配水煮蛋或煙肉及番茄	148 168	Herefordshire Beef Steak Tartare 英國赫里福德郡牛肉他他	228/328
Black Pudding Scotch Egg with Piccalilli 蘇格蘭蛋配黑布丁及英式酸辣醬	208		

### CHEESE

#### 芝士

Cave-aged Cheddar 車打芝士	88	Blue Stilton 藍芝士	88
Gubbeen Farm House Gubbeen 軟芝士	88	Selection of all 3 Cheeses 3種芝士拼盤	208

### DESSERT

#### 甜品

Crêpes Normande for Two 法式火焰香梨薄餅(兩位用)	188	Coconut Panna Cotta with Apricot and Passion Fruit 椰子奶凍配杏脯及熱情果	88
Bacon Crème Brûlée 煙肉焦糖布丁	98	Blueberry Trifle 藍莓啫喱杯	98
Bakewell Tart with Vanilla Ginger Ice Cream 杏仁果醬撻拌雲呢拿薑味雪糕	98	Knickerbocker Glory 英式傳統新地	118

### COUPES

#### 雪糕甜品

Elizabeth – Cherries soaked in Brandy, Vanilla Ice Cream, Cinnamon & Spices 伊麗莎白—白蘭地酒漬櫻桃、雲呢拿雪糕、 肉桂及香料	78	Dusty Road Coupe 石板街雪糕杯	88
Victoria – Fruits soaked in Champagne with Strawberry & Pistachio Ice Cream 維多利亞—香檳酒漬水果配士多啤梨和開心果雪糕	78	Pina Colada Coupe 菠蘿椰子雪糕杯	88

All prices are shown in Hong Kong Dollars. A discretionary 10% service charge will be added to your bill. Our products are made in an environment where allergens are present, resulting in a risk of cross-contamination. For more information about specific allergens, please speak to a member of staff.

所有價格為港幣，另加10%的服務費。如有食物敏感，請與店員聯絡。