

DINNER
晚餐

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ASPARAGUS

蘆筍

Asparagus Soup, Yuzu and Bacon 煙肉蘆筍湯配柚子蓉	128
Grilled Asparagus and Crispy Hen's Egg with Hollandaise 蘆筍配煎蛋及荷蘭醬	148
Aylesbury Duck Breast with Asparagus and Chicory 鴨胸配蘆筍及菊苣	328

CAVIAR

魚子醬

Siberian Sturgeon 西伯利亞鱈 HK\$/g	HK\$30 per g
Golden Oscietra 黃金魚子醬 HK\$/g	HK\$40 per g
Iranian Beluga 000 伊朗大白鱈 HK\$/g	HK\$80 per g
Served from the trolley with Blinis, Baked New Potatoes and Scrambled Eggs made table side.	
Priced by the gram. Minimum 10 grams per table. 餐點從餐車奉上, 配俄羅斯傳統薄餅、焗薯及炒蛋。 魚子醬價格以克計算, 每桌最少10克起。	

MEAT

肉類

Beef Wellington, Dauphinoise Potatoes Green Beans and Peppercorn Sauce for Two 威靈頓牛柳、千層薯、豆角及胡椒汁 (兩位用)	988
Herefordshire Rib Eye with Béarnaise 英國赫里福德郡肉眼配法式蛋黃醬	528
Middle White Pork Reform with Black Pudding Mash and Apple Purée 中白豬肉配黑布丁及蘋果蓉	288
Chicken Chasseur 雞肉配法式洋蔥蘑菇汁	288

VEGETARIAN

素食

Spinach, Goats Cheese and Aubergine Ravioli with Walnuts 菠菜羊奶芝士意大利雲吞配核桃	228
Courgette, Beetroot and Spiced Lentil Salad 翠肉瓜、紅菜頭及香辣扁豆沙律	188
Mushroom Wellington with Dauphinoise Potatoes, Green Beans and Sherry Sauce 威靈頓蘑菇配千層薯、豆角及雪莉酒醬	238
Roasted Cauliflower Cous Cous with Muhammara 烤椰菜花小米配特製紅椒醬	188

STARTERS

頭盤

Black Pudding Scotch Egg with Piccalilli 蘇格蘭蛋配黑布丁及英式酸辣醬	208	Pigeon Breast, Baby Carrots and Habanero Purée 白鴿胸配甘筍及紅椒蓉	228
Rarebit – Welsh, Buck or Elegant 威爾士芝士多士—配水煮蛋或煙肉及番茄	148 168	Grilled Bones with Parmesan and Parsley Salt 烤牛骨配帕爾馬幹酪及歐芹海鹽	218
Fortnum's Smoked Salmon with Soda Bread Fortnum's 煙燻三文魚配蘇打麵包	168	Celeriac Terrine, Malt Glaze and Hazelnut Dressing 麥芽香芹凍伴榛子汁	168
Dressed Crab 蟹肉配蛋白、香菜及蛋黃	218	Scallops with Spiced Hollandaise and Cauliflower 香煎帶子配椰菜花及荷蘭汁	228
Herefordshire Beef Steak Tartare 英國赫里福德郡牛肉他他	228/328		

FISH

魚類

Brixham Dover Sole à la Meunière 法式牛油香煎 Brixham 龍脷魚	558
Red Snapper 紅魚鯛配蘆筍及龍蝦忌廉汁	308
Crab and Tomato Linguine 蟹肉及番茄扁意粉	328
Lobster and Pea Risotto 龍蝦青豆意大利飯	328
Fish Pie with Beurre Blanc and Mussels 魚批配青口伴法式牛油汁	368

SIDES

配菜

Curried Cauliflower and Garlic 蔥蒜咖喱椰菜花	78
Rosemary and Pork Dripping Roast Potatoes 迷迭香及蒜烤馬鈴薯	78
Sprouts with Bacon and Roasted Chestnuts 小椰菜配烤栗子煙肉	78
Baby Gem with Walnut and Blue Cheese 小寶石萵苣、合桃及藍芝士	78
Jerusalem Artichokes with Confit Tomatoes and Olive 百里香菊芋配番茄及橄欖	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. 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。