



1891.

FORTNUM & MASON  
EST 1707

BAR MENU

酒吧小食

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## 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 Burnt Grapefruit 布里克瑟姆蟹肉配西柚	228
Rarebit – Welsh, Buck or Elegant 威爾士芝士 多士—配水煮蛋或煙肉及番茄	140/160	Steak Tartare with Truffle Caviar 牛肉他他配松露魚子醬	228/328
Black Pudding Scotch Egg with Piccalilli 蘇格蘭蛋配黑布丁及英式酸辣醬	208	Truffle Cheese Toastie 松露芝士多士	248

### CHEESE

#### 芝士

Cave-aged Cheddar 車打芝士	88	Blue Stilton 藍芝士	88
Truffle Brie 松露布里芝士	88	Selection of all 3 Cheeses 3種芝士拼盤	208

### DESSERT

#### 甜品

Crêpes Normande 法式火焰香梨薄餅	188	Coconut Panna Cotta with Pineapple and Passion Fruit 椰子奶凍伴菠蘿及熱情果	88
Paris Brest 巴黎布雷斯特泡芙	98	Pistachio Raspberry Cake 開心果紅莓蛋糕	108
Lemon Tart with Crème Fraiche 檸檬撻配法式酸忌廉	98	Knickerbocker Glory 英式傳統新地	118

### COUPES

#### 雪糕甜品

Elizabeth – Cherries soaked in Brandy, Vanilla Ice Cream & Raspberry Sorbet 伊麗莎白—白蘭地酒漬櫻桃、雲呢拿雪糕及紅莓雪葩	78	Dusty Road – Chocolate Hazelnut Shortbread, Valrhona Chocolate & Vanilla Ice Cream 石板街—朱古力榛子酥餅、法國頂級朱古力 及雲尼拿雪糕	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	Denise – Kahlua Truffles, Brandy Snap, Espresso & Vanilla Ice Cream 丹尼斯—咖啡酒朱古力、白蘭地脆餅、特濃咖啡 及雲尼拿雪糕	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。