

## ***My Favourite Drinks***



### ***Orange Ginger***

*Fresh ginger, honey, orange dices  
with hot ginger ale*

78 per glass



### ***Citron Ginger***

*Pickled lemon with fresh ginger,  
citron honey, mint leaf  
and ginger ale*

78 per glass



### ***Lemongrass Peach Tea***

*Lemongrass green tea, lemon juice  
and white peach syrup*

78 per glass

All prices in Hong Kong dollars and subject to 10% service charge.



***Wine of The Month  
Free Flow Package***

178 per person

***White Wines***

Viognier, Château Pesquié,  
Rhône Valley, France 2018

Riesling Halbtrocken,  
Vereinigte Hospitien,  
Mosel, Germany 2018

***Red Wines***

Grenache, Château Pesquié,  
Rhône Valley, France 2017

Blauer Späburgunder (Pinot Noir),  
Vereinigte Hospitien,  
Mosel, Germany 2017

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***Mineral Waters and Soft Drinks  
Free Flow Package***

68 per person

***Mineral Waters***

Llanllyr Source – UK  
Still Mineral Water  
Sparkling Mineral Water

***Soft Drinks***

Coke, Coke Light,  
Coke Zero, Sprite,  
Ginger Ale, Ginger Beer

All free flow beverage packages are available  
from Wednesday to Saturday and on Public Holiday from 12:00nn to 3:00pm.

All prices in Hong Kong dollars and subject to 10% service charge.



***All-You-Can-Drink  
Free Flow Beverage Package***

318 per person

***Prosecco***

Prosecco Superiore Brut,  
Terre di San Venanzio, Veneto, Italy

***White Wines***

Viognier, Château Pesquié,  
Rhône Valley, France

Riesling Halbtrocken,  
Vereinigte Hospitien,  
Mosel, Germany

***Red Wines***

Grenache, Château Pesquié,  
Rhône Valley, France

Blauer Spärburgunder (Pinot Noir),  
Vereinigte Hospitien,  
Mosel, Germany

***Beer***

Carlsberg

***Aperol Spritz***

Prosecco, aperol and soda water

***Negroni***

Gin, sweet vermouth and campari

***Whiskey Sour***

Bourbon whisky, lemon juice, syrup

***Mineral Waters***

Llanllyr Source – UK  
Still Mineral Water  
Sparkling Mineral Water

***Orange Juice***

***Soft Drinks***

Coke, Coke Light,  
Coke Zero, Sprite,  
Ginger Ale, Ginger Beer

All free flow beverage packages are available  
from Wednesday to Saturday and on Public Holiday from 12:00nn to 3:00pm.

Price in Hong Kong dollars and subject to 10% service charge.



Photo for reference only

### **Appetisers**

<i>French oysters</i>	120 per half dozen
<i>The famous Repulse Bay Caesar salad</i>	118
<i>Salmon carpaccio</i>	138
<i>Steak tartare</i>	198
<i>Pan-fried duck foie gras</i>	178
<i>Traditional French onion soup</i>	108
<i>Bisque of Boston lobster</i>	138

### **Main Courses**

<b><i>U.S. Prime Angus Beef Tomahawk (42 oz)</i></b>	<b>998 per set</b>
<i>served with red wine sauce, mesclun salad and French fries</i>	
<b><i>Boston Lobster Thermidor</i></b>	<b>798 per set</b>
<i>served with seasonal vegetables and French fries</i>	

### **Desserts**

<i>Assorted dessert platter</i>	98 per person
<i>The Repulse Bay soufflé</i>	98

### **Free Flow Beverage Packages**

<i>Wine of the month</i>	178 per person
<i>Mineral water and soft drinks</i>	68 per person
<i>All above including Prosecco, cocktail and beer</i>	318 per person

A minimum spend on Food & Beverage is required.

Weekdays 498 per person

Saturdays, Public Holidays 538 per person

Please inform our staff if you have any food allergies and intolerances.

All prices in Hong Kong dollar and subject to a 10% service charge.

## ***Set Lunch Menu***

### **Anti-pasto and Salads Platter**

*Crispy fried monkfish with spicy tomato salsa and avocado  
Italian speck, grilled mango and baby arugula on baguette toast  
Grilled octopus, capsicum, capers and beans salad  
Caramelised onion and Gruyère cheese quiche  
Mesclun salad with prawn and shaved Parmigiano Reggiano  
Baked Canadian scallop with bacon and breadcrumb on creamy potato*

### **Soup**

*Wild mushrooms and truffle cappuccino*

### **Main Course**

*Slow-roasted French guinea fowl supreme  
green asparagus and morel mushroom with potato dauphinoise  
or*

#### ***Pan-seared barramundi fillet***

*glazed carrots and green peas orzo pasta with Champagne émulsion  
or*

#### ***Provençale vegetables tart***

*fondant of sweet tomatoes and basil pesto with crispy leek  
or*

### **Chef Recommendation**

***Beef Wellington stuffed with foie gras***  
*seasonal vegetables and Vintage port wine reduction  
additional \$128 on top of menu price*

### **Desserts Platter**

*Grand Marnier chocolate mousse  
Matcha tea puff with sweet adzuki bean  
Muscovado sugar cookies with strawberry gelato  
Ginger crème brûlée  
Fresh mango mousse cake*

Coffee or tea

Weekdays 3 courses 498  
Saturdays & Public Holidays 3 courses 538

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