

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

Cortalto, Tenuta Cerulli Spinozzi IGT,
Abruzzo, Italy 2018
Grape: Pecorino

Erbavoglio,
Torraccia del Piantavigna DOC,
Piedmont, Italy 2018
Grape: Erbaluce

Red Wines

Valpolicella Superiore DOC, Sartori,
Veneto, Italy 2015
*Grapes: Corvina, Rondinella,
Corvinone, Croatina*

Barbera D'Alba DOC, Montaribaldi,
Piedmont, Italy 2016
Grape: Barbera

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

Cortalto, Tenuta Cerulli Spinozzi IGT,
Abruzzo, Italy

Erbavoglio,
Torraccia del Piantavigna DOC,
Piedmont, Italy

Red Wines

Valpolicella Superiore DOC, Sartori,
Veneto, Italy

Barbera D'Alba DOC, Montaribaldi,
Piedmont, Italy

Beer

Peroni

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

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

Dutch veal loin and wild mushrooms on toasted sundried tomato focaccia
Peking duck, lily bulb and Asian citrus salad with crispy cashew nut
Biewurst sausage and trio cheese frittata
Heirloom cherry tomato salad with baby spinach and Parmigiano Reggiano
Spicy Atlantic salmon tartare on crispy nori cracker
Minced chicken teriyaki skewer

Soup

Black truffle and potato chowder with crème fraîche

Main Course

Beef bourguignon

Slow-braised beef chuck with creamy potato and seasonal vegetables

or

King prawn and green asparagus spaghetti

mellow spices and buttery tomato cream sauce

or

Crusty Provençale vegetables tart

basil pesto and marinated olives with Parmigiano Reggiano

crispy pancetta and capsicum confit with Frangelico jus

or

Chef Recommendation

Slow-roasted Iberico pork rack

tropical fruit salsa and potato dauphine with cranberry coulis

additional \$88 on top of menu price

Desserts Platter

Coconut sphere with rum and pineapple compote

Espresso coffee mousse glazed with rich chocolate

Granny Smith apple puff pastry tart with cinnamon-Chantilly cream

Wild berry parfait with whipped mascarpone and crunchy cookies crumbles

Yuzu cheesecake with swiss meringue and caramelised pistachio

Coffee or tea

Weekdays 3 courses 498

Saturdays & Public Holidays 3 courses 538

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