

THE ENCLAVE

OUVERTURE 序曲

	SOUP OF THE DAY 是日餐湯	98
	ITALIAN BURRATA Cherry tomatoes with balsamic dressing 意大利布拉塔芝士 配車厘茄及黑醋汁	178
	CRAB RAVIOLI Sauteed mushrooms, lime oil and lobster bisque 蟹肉雲吞 配燒蘑菇、青檸油及法式龍蝦湯	188
	 OCTOPUS CARPACCIO Salmon roe & spice dressing, eggplant & radish 八爪魚薄片 配三文魚籽、茄子蓉醬及蘿蔔	168
	CLASSIC BEEF TARTARE Crispy toast, jalapeno & green salad 招牌生牛肉他他 配麵包脆片、墨西哥辣椒及田園沙律	168
	EGGS 65 DEGREES Seasonal asparagus, hollandaise emulsion & iberico ham 65度溫泉蛋 配時令蘆筍、荷蘭汁及黑毛豬火腿	188
	FRENCH ATLANTIC OYSTERS Shallot xeres vinegar granite N.2 1 piece 49 N.3 1 piece 39 法國生蠔 配洋葱紅酒醋 N.2 一件 N.3 一件	

All prices mentioned are in hong kong dollars & 10% service charge applies
所有價目均以港幣計算及需另加10%服務費



Dairy Free
不含乳製品



Vegetarian
素食



Gluten Free
無麩質



Signature Dish
廚師推介



HK Local Dish
地道佳餚

   HK	ATLANTIC LINE CAUGHT SEA BASS Authentic tai o sauce, tomato & fennel, lentils 烤阿特蘭大拖釣海鱸魚 配大澳X.O.醬、番茄茴香及小扁豆	298
	SUSTAINABLE SEARED TUNA Grilled zucchini, confit tomatoes & olive, basil sauce 煎香金槍魚 配意大利青瓜、油封番茄及香草醬汁	298
	DUCK BREAST APICIUS Carrot, turnip & orange sauce 法式鴨胸 配紅蘿蔔及香橙汁	368
	ROAST CHICKEN Comte rice, seasonal asparagus & morels sauce 香煎烤雞 配康堤芝士飯、時令蘆筍及羊肚菌汁	368
	NEW ZEALAND ROAST LAMB LOIN AND CONFIT SHOULDER Chickpea & couscous, harissa condiment 紐西蘭羊柳及羊肩肉 配鷹嘴豆、中東米及哈里薩醬	348
 	AUSTRALIAN WAGYU BAVETTE STEAK M8/9 (180G) Mash potatoes, shallot fondant, olive juice 澳洲M8/9和牛扒 配薯蓉、洋蔥及黑橄欖汁	348
	TOMATO CONFIT TART TATIN Rocket salad, parmesan & balsamic reduction 油封番茄撻 配芝麻葉、巴馬臣芝士及黑醋醬汁	228

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DRY AGED BEEF FROM THE MEAT CELLAR 風乾牛肉

O'CONNOR SCOTCH FILLET 350G Australia, victoria. Free ranging pasture-fed angus 安格斯牛柳 澳洲維多利亞安格斯	608
O'CONNOR PRIME RIB 1KG Australia, victoria. Free ranging pasture-fed angus 特選牛肋骨 澳洲維多利亞安格斯	1488
STRIPLOIN 250G Argentina, grass-fed 西冷牛扒 阿根廷谷飼牛	458
CARRARA WAGYU RUMP STEAK M4/5 500G Australia, queensland, grain-fed 澳洲 M4/5 和牛扒 澳洲昆士蘭穀物飼養牛	758

Steaks are served with choice of 2 sauces and 2 sides
牛扒可選2款醬汁及2款配菜

SIDE DISH 配菜

68



HOUSE COLESLAW
Extra virgin dressing
蔬菜沙律
特級初榨橄欖油



ROASTED NEW POTATOES
Rosemary, garlic & chili
烤薯仔
迷迭香、大蒜和辣椒



WOK TOSSED GREENS
Sesame & soy dressing
炒雜菜
配芝麻醬油

MAC AND CHEESE
Gruyere & black truffle
通心粉和芝士
格呂耶爾芝士和黑松露

SAUCES 醬汁

BEARNAISE, RED WINE, MUSHROOM, BLUE CHEESE
法式醬汁、紅酒汁、蘑菇、藍芝士



SALSA VERDE
香草莎莎醬

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FINALE 曲終

	STRAWBERRY VACHERIN Vanilla emulsion, strusel & yogurt sorbet 草莓蛋白餅 配香草醬及乳酪雪葩	138
	BAKED APPLE STRUDEL Vanilla ice cream, salted caramel 焗蘋果餡餅 配雲呢拿雪糕及海鹽焦糖	128
	SAVARIN AU RHUM Confit pineapple, chantilly cream 薩瓦林歐朗姆酒 配蜜餞菠蘿及鮮奶油	128
	72% WARM CHOCOLATE TART Cocoa sorbet 72% 暖朱古力撻 配可可雪葩	128
	FARMER FRENCH CHEESE "LES FRERES MARCHAND"	
	3 CHEESES	178
	5 CHEESES	238
	法國農夫芝士" LES FRERES MARCHAND"	
	3款芝士	
	5款芝士	
	SELECTION OF SORBET AND ICE CREAM 雪葩及雪糕選項	118

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