

Our elegant bistro, The Enclave, is a sanctuary of culinary treasures waiting to be unveiled, and we are thrilled to reveal them to you. Our Executive Chef, Fai Cheng has dedicated himself to creating a distinctive and exclusive à la carte menu, featuring our beloved signature dish, "Atlantic line-caught seabass with Tai O X.O sauce." This exceptional X.O sauce, sourced locally from Lantau Island, encapsulates the culinary legacy of Hong Kong and guarantees to evoke unforgettable dining experiences. We are deeply devoted to procuring local and sustainable ingredients to offer you the finest quality and environmentally conscious options.

Our bistro presents weekly promotions from Monday to Friday to accommodate your every desire. Whether you are relishing prime beef cuts on Steak Night every Thursday and Friday, savoring Fine de Claire oysters on Tuesday, or embracing the allure of Wine Night on Wednesdays, we strive to ensure each visit is a remarkable experience.

Our team carefully curates every facet of the experience at The Enclave to ensure that your visit is truly unforgettable. We invite you to immerse yourself in unexpected delicacies and contemporary interpretations of cherished dishes.

Whether you are commemorating a special occasion, enjoying a romantic evening, or embarking on an impromptu culinary escapade, The Enclave will always be where you can create enduring gastronomic memories that entice you to return.

我們現代的小餐館The Enclave是一處非凡的美食寶藏，正等待著您來探索。

行政總廚鄭俊輝先生匠心打造獨一無二的單點餐單，其中包括廣受歡迎的招牌菜「烤大西洋線釣海鱸魚配大澳 X.O 醬」，這款獨特的 X.O 醬產自大嶼山本地，結合香港傳統的烹飪文化，保證為您帶來難忘的用餐體驗。團隊致力採購本地及可持續發展食材，為賓客呈獻最優質和最環保的餐飲選擇。

為了迎合賓客不同的口味，小餐館每逢週一至週五都會推出特別推廣活動。無論您在享受週四和週五的牛排之夜品嚐頂級牛肉、週二品嚐 Fine de Claire 法國生蠔、還是享受週三葡萄酒之夜的魅力，我們將確保您每次的光臨都是難忘的品味體驗。

我們的團隊精心打造每一場的美食體驗，為您每次的造訪提供難忘的時刻，誠邀您盡情享受別出心裁而富有現代感的著名菜餚。

不論您在預備慶祝紀念日、享受一個浪漫的夜晚，還是開展一場即興的美食之旅，The Enclave 將能為您創造令人回味的美食回憶。

THE ENCLAVE

OUVERTURE 序曲

	SOUP OF THE DAY 是日餐湯	98
	HERITAGE BEETROOT Golden cross goat cheese, toasted hazelnuts 紅菜頭 配暖羊奶芝士及香烤榛子	178
	CRAB RAVIOLI Truffle, mushrooms, lime oil and lobster bisque 蟹肉雲吞 配松露，蘑菇、青檸油及法式龍蝦湯	208
  	SCALLOP CEVICHE Salmon roe, apple, lemon, avocado and wasabi puree 北海道帶子薄片 三文魚籽，蘋果，檸檬，牛油果日本芥末醬	188
	CLASSIC BEEF TARTARE Crispy sourdough, charred eggplant puree & arugula 招牌生牛肉他他 配酸包脆片，茄子醬及芝麻菜	168
	TRUFFLE EGG AT 65 DEGREES Truffle mash potatoes, mushroom gravy and panko bread crumbs 65度溫泉蛋 松露薯蓉，蘑菇醬汁及自家製麵包脆脆	188
	COUNTRY PORK & FOIE GRAS TERRINE Onion chutney, confit goose meat, ham hock and homemade brioche 法式鵝肝凍批 配洋葱甜醬，油封鵝肉，豬蹄肉及自家製奶油麵包	218
 	FRENCH ATLANTIC OYSTER Shallot vinegar sauce N.2 6 pieces N.3 6 pieces 法國生蠔 配洋葱紅酒醋 N.2 六隻 N.3 六隻	288 228

Food items listed on this menu may contain food allergens such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nuts and milk. We are pleased to accommodate your allergy requirements and will try to assist you with your specific dietary needs.

此餐牌列出的食品可能含有食物過敏原，如穀麥，蝦，蛋，大豆，魚，甲殼類動物，花生，堅果和奶類成份，我們非常樂意因應閣下對食物過敏及其他飲食規定而作出安排，請與我們餐廳職員聯絡。

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



Local Dish
地道佳餚



Contain Seafood
含有海鮮

- | | | | | |
|--|--|--|-----------|---|
| | | | HK | <p>ATLANTIC LINE CAUGHT SEA BASS 298</p> <p>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</p> |
| | | | | <p>IBERICO PORK RACK 268</p> <p>Pan roasted cauliflower, golden raisins & apricot puree
 西班牙黑毛豬鞍架
 燒椰菜花、金葡萄及杏脯醬</p> |
| | | | | <p>DUCK BREAST APICIUS 328</p> <p>Carrot, sweet Japanese raddish & orange puree
 法式鴨胸
 配日本醃大根及香橙醬</p> |
| | | | | <p>FRENCH CHICKEN 288</p> <p>Pine nuts, tomato chutney, crushed potatoes & morel mushroom sauce
 法國春雞
 松子仁、番茄洋葱醬、羊肚菌醬</p> |
| | | | | <p>NEW ZEALAND ROASTED LAMB TENDERLOIN AND CONFIT SHOULDER 348</p> <p>Aubergine, pearl barley & mint jam
 紐西蘭羊柳及羊肩肉
 配澳洲茄瓜、薏米及薄荷香草醬</p> |
| | | | | <p>AUSTRALIAN WAGYU BAVETTE STEAK M8/9 (150G) 348</p> <p>Slow-cooked ox cheek, burnt onion crust, potato fondant, garlic & truffle sauce
 澳洲M8/9和牛扒
 配慢煮牛面頰、法式馬鈴薯、洋葱及松露醬</p> |
| | | | | <p>LOBSTER TAGLIOLINI 368</p> <p>Homemade tagliolini, mushroom & lobster bisque
 波士頓龍蝦
 配自家製扁麵、舞茸菌、龍蝦汁</p> |
| | | | | <p>MUSHROOM RISOTTO 228</p> <p>Mushroom blend, truffle creme fraiche & parmesan
 野菌意大利飯
 配雜菌醬、松露芝士及巴馬臣芝士</p> |

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Contain Seafood
含有海鮮

DRY AGED BEEF FROM THE MEAT CELLAR 風乾牛肉

O'CONNOR SCOTCH FILLET 350G Australia, Victoria. Free ranging pasture-fed angus beef 安格斯肉眼扒 澳洲維多利亞安格斯	608
O'CONNOR PRIME RIB 1KG Australia, Victoria. Free ranging pasture-fed angus beef 特選牛肋骨 澳洲維多利亞安格斯	1488
STRIPLOIN 350G Argentina, grass-fed 西冷牛扒 阿根廷谷飼牛	458
SOUTHERN RANGES BEEF TENDERLOIN (450G) Australia, antibiotic free, grass-fed 澳洲草飼牛柳 不含抗生素	758

Steaks are served with choice of two sauces and two sides
牛扒可選兩款醬汁及兩款配菜

SIDE DISH 配菜

68



HOUSE COLESLAW
Chef salad dressing
椰菜絲沙律
主廚特製沙律汁



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



WOK TOSSED GREENS
Homemade X.O. sauce
X.O.醬小炒
雜菜及自家製X.O.醬

**TRUFFLE BEEF CHEEK
MAC AND CHEESE**
松露牛腓肉芝士通心粉

SAUCES 醬汁

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



CHIMICHURRI SAUCE
阿根廷香草醬

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FINALE 曲終

	TROPICAL FUSION TIRAMISU Mango puree, mascarpone cheese, fresh berries 熱帶風情提拉米蘇 意大利馬加邦尼芝士配新鮮芒果醬，及新鮮紅莓	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
	LEMON CREME BRULEE Meringue, basil ice cream with lemon sable 檸檬焦糖布丁 烤蛋白霜及羅勒香草雪糕配檸檬薄脆	128
	CHOCOLATE FONDANT Paired with malt ice cream 朱古力熔岩蛋糕 配麥芽雪糕	128
	FARMER FRENCH CHEESE "LES FRERES MARCHAND" 3 CHEESES 5 CHEESES 法國農夫芝士"LES FRERES MARCHAND" 3款芝士 5款芝士	178 238
	SELECTION OF SORBET AND ICE CREAM 自選雪葩及雪糕	118

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