


THE ENCLAVE

OUVERTURE 序曲

	SUMMER VEGETABLE MINESTRONE Smoked pork knuckle & trofie pasta 意大利雜菜湯 煙熏豬手及通心粉	148
	ORGANIC ITALIAN BURRATA Shaved parma ham, toasted focaccia 有機意大利布拉塔芝士 配帕爾馬火腿及烤佛卡夏麵包	168
	PORCINI & GREEN OLIVE TORTELLINI Cauliflower, cashew cheese 牛肝菌綠橄欖餃子 配椰菜花、腰果芝士	158
	YELLOWTAIL KINGFISH CEVICHE Radish & fennel salad, black garlic aioli 酸汁醃魚 配蘿蔔茴香沙律及黑蒜蛋黃醬	168
	ROAST CANADIAN SCALLOPS Spiced carrot, coconut & pomelo 烤加拿大帶子 配醃蘿蔔、椰子及柚子	178
	PAN SEARED DUCK FOIE GRAS Japanese pear & umeshu gel 香煎鴨肝 日本梨及梅酒啫喱	188
	GRASS FED VICTORIAN BEEF TARTARE Roasted bone marrow, quail egg & potato crisps 維多利亞牛肉他他 配烤骨髓、鵪鶉蛋和薯片	168

 Vegetarian 素食

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

ATLANTIC LINE-CAUGHT SEA BASS Authentic Tai O xo 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
LOIRE VALLEY DUCK BREAST Confit leg & foie gras pie, spinach, cherry jus 盧瓦爾河谷鴨胸 配油封鵝肝批、菠菜、櫻桃汁	368
ROAST ORGANIC CHICKEN Soft polenta, spring vegetables & pan juices 烤有機雞 配粟米粥、蔬菜及鍋底醬	338
IBERICO PORK PRESA Celery root, vine tomato, sherry glaze 西班牙伊比利亞豬 配芹菜根、蕃茄及濃肉醬汁	368
NEW ZEALAND LAMB WELLINGTON Roast parsnip & shallot jus 紐西蘭威靈頓羊扒 烤防風草及大葱汁	348
AUSTRALIAN WAGYU BAVETTE STEAK M8/9 (180G) Onion fondant, red wine sauce 澳洲M8/9和牛扒 配洋葱紅酒汁	328
 WILD MUSHROOM TART Shallot cream, pinenut & parmesan 蘑菇撻 配大葱醬、松子及巴馬臣芝士	288



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 澳洲昆士蘭穀物餵養牛	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, SALSA VERDE, MUSHROOM, BLUE CHEESE
法式醬汁、紅酒汁、香草莎莎醬、蘑菇、藍芝士

FINALE 曲終

OLD FASHIONED CHOCOLATE MARQUISE Hazelnut & cherry 懷舊朱古力批 配榛子和櫻桃	128
COCONUT & TOFU CREME CARAMEL Ginger spiced tuille 椰子豆腐奶油焦糖 配薑味薄趣	128
BAKED APPLE STRUDEL Coconut sorbet 焗蘋果餡餅 配椰子雪芭	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
CHEESE SELECTION Toasted bread & fruit compote 芝士選項 配烤麵包和水果蜜餞	148