

# THE ENCLAVE

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 Burger Mania 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、還是享受週三漢堡包狂熱的魅力，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。

Our approach to sustainability  
我們的可持續發展方針



# OVERTURE 序曲

	SOUP OF THE DAY 是日餐湯	98
	HERITAGE BEETROOT AND LOCAL TOMATO Stracciatella cheese and basil 紅菜頭及本地蕃茄 意大利水牛芝士及羅勒	188
	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
	DUCK EGG 63 DEGREES & CONFIT DUCK LEG Agria potato, homemade panko bread crumbs 油封鴨腿配63度溫泉鴨蛋 配法式薯蓉、慢煮鴨肉及脆麵包糠	198
	FOIE GRAS DELIGHT Duck foie gras symphony terrine & pan-fried, onion chutney and brioche toast 鴨肝雙重奏 香煎鴨肝配凍鴨肝批、洋葱甜醬及法式奶油包	228
	FRENCH ATLANTIC OYSTER Shallot vinegar sauce	
	N.2      6 pieces	288
	N.3      6 pieces	288
	法國生蠔 配洋葱紅酒醋	
	N.2      六隻	
	N.3      六隻	

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  
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Dairy Free  
不含乳制品



Vegetarian  
素食



Gluten Free  
無麩質



Signature Dish  
廚師推介



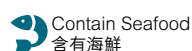
Local Dish  
地道佳餚



Contain Seafood  
含有海鮮

- |  |  |  |           |  |
|--|--|--|-----------|--|
|  |  |  | <b>HK</b> | <p><b>ATLANTIC LINE CAUGHT SEA BASS</b> 298</p> <p>Authentic tai o sauce, tomato &amp; fennel, lentils<br/>           烤阿特蘭大拖釣海鱸魚<br/>           配大澳X.O.醬、番茄茴香及小扁豆</p>  |
|  |  |  |           | <p><b>IBERICO PORK RACK</b> 268</p> <p>Pan roasted cauliflower, golden raisins &amp; apricot puree<br/>           西班牙黑毛豬鞍架<br/>           燒椰菜花、金葡萄及杏脯醬</p>   |
|  |  |  |           | <p><b>LOCALLY ROASTED YELLOW CHICKEN</b> 268</p> <p>Chicken ravioli, tomato chutney and morel mushrooms<br/>           本地烤黃油雞<br/>           雞肉雲吞、蕃茄洋葱醬及羊肚菌</p>  |
|  |  |  |           | <p><b>NEW ZEALAND ROASTED LAMB TENDERLOIN AND CONFIT SHOULDER</b> 348</p> <p>Aubergine, pearl barley &amp; mint jam<br/>           紐西蘭羊柳及羊肩肉<br/>           配澳洲茄瓜、薏米及薄荷香草醬</p>                                       |
|  |  |  |           | <p><b>AUSTRALIAN WAGYU BAVETTE STEAK M8/9 (150G)</b> 348</p> <p>Slow-cooked ox cheek, burnt onion crust, potato fondant, garlic &amp; truffle sauce<br/>           澳洲M8/9和牛扒<br/>           配慢煮牛面頰、法式馬鈴薯、洋葱及松露燒汁</p> |
|  |  |  |           | <p><b>LOBSTER TAGLIOLINI</b> 368</p> <p>Homemade tagliolini, mushroom &amp; lobster bisque<br/>           波士頓龍蝦<br/>           配自家製扁麵、舞茸菌、龍蝦汁</p>  |
|  |  |  |           | <p><b>MUSHROOM RISOTTO</b> 228</p> <p>Mushroom blend, truffle creme fraiche &amp; parmesan<br/>           野菌意大利飯<br/>           配雜菌醬、松露芝士及巴馬臣芝士</p>  |

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# HARMONY 和聲

Our chef chooses the best quality of beef for his customers, taking in consideration the provenance, only prime cuts of selected beef will be provided. Carbon neutral and grain fed are one of the characteristics for our selection.

我們的牛扒選用最高品質的牛肉，注重食物的來源，確保每一口都鮮嫩多汁。所有牛扒均利用特別的切割方式，並採用低碳或穀物飼養方式，旨在提供可持續且美味的用餐體驗。

USDA 1855 BLACK ANGUS RIB EYE A premium 350g cut of USDA-certified black angus rib eye USDA 1855 安格斯肉眼牛扒 350g	598
TOMAHAWK 1 KG Australia's first carbon-neutral, 100 day grain-fed beef 斧頭牛扒 1kg 澳洲低碳100天穀飼牛肉	1488
WAGYU STRIPLOIN 350G Sourced from Australia M3 grade 澳洲M3和牛西冷牛扒 350g	468
"FIVE FOUNDERS" BEEF TENDERLOIN 450G Sourced from Australia's first carbon-neutral, 100-day grain-fed beef Five Founders牛柳450g 澳洲低碳100天穀飼牛肉	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、香蒜和辣椒
  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, BLACK PEPPER SAUCE  
法式醬汁、紅酒汁、蘑菇、藍芝士、黑椒汁

 CHIMICHURRI SAUCE  
阿根廷香草醬

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# FINALE 曲終

	<b>SWEET POTATO CHEESE CAKE</b> 128 Made with USA yam potatoes with homemade Horlicks ice cream 甜蕃薯芝士蛋糕 美式甜蕃薯配自製好立克雪糕
	<b>BAKED APPLE STRUDEL</b> 128 Vanilla ice cream, salted caramel 焗蘋果餡餅 配雲呢拿雪糕及海鹽焦糖
	<b>LEMON CREME BRULEE</b> 128 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
	<b>CARAMEL MOUSSE &amp; GUANAJA CHOCOLATE</b> 148 Caramelized banana & homemade ice cream 法式朱古力慕絲蛋糕 配烤香蕉、焦糖慕斯及松露雪糕
	<b>FARMER FRENCH CHEESE "LES FRERES MARCHAND"</b>
	3 CHEESES 178
	5 CHEESES 238
	法國農夫芝士"LES FRERES MARCHAND"
	3款芝士
	5款芝士
	<b>SELECTION OF SORBET AND ICE CREAM</b> 118 自選雪葩及雪糕

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