

THE ENCLAVE

Our modern 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 XO sauce." This exceptional XO 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 Super Value Promotion 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.

我們的現代小餐館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 XO 醬」，這款獨特的 XO 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、還是享受週三獨有的超值套餐，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 98
是日餐湯
-   CLASSIC BEEF TARTARE 188
Crispy sourdough, charred eggplant puree and arugula
招牌生牛肉他他
配酸種麵包脆片、烤茄子醬及芝麻菜
-   FOIE GRAS SYMPHONY 228
Duck foie gras duo: pan-fried and terrine
Onion chutney and brioche toast
鴨肝雙重奏
香煎鴨肝配凍鴨肝批、洋葱甜醬及法式牛油麵包多士
-    HOKKAIDO SCALLOP CEVICHE 188
Salmon roe, apple, lemon, avocado and wasabi puree
醃漬北海道帶子薄片
三文魚籽、蘋果、檸檬、牛油果日本芥末醬
-    CRAB RAVIOLI 208
Truffle, mushrooms, lime oil and lobster bisque
蟹肉雲吞
配松露、蘑菇、青檸油及法式龍蝦汁
-    CHARCOAL GRILLED SPANISH OCTOPUS SALAD 248
Chorizo and cilantro chimichurri
炭燒西班牙八爪魚沙律
辣肉腸及阿根廷青醬

Food items listed on this menu may contain food allergens such as cereals, shrimps, eggs, soybeans, fish, 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 & a 10% service charge applies
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Signature Dish
廚師推介

HK Local Dish
地道佳餚

 Dairy Free
不含乳製品

 Contain Dairy
含有乳製品

 Vegetarian
素食

 Gluten Free
無麩質



Contain Seafood
含有海鮮



Contain Pork
含有豬肉



Contain Soy
含有大豆



Contain Celery
含有芹菜



Contain Garlic
含有大蒜



Contain Alcohol
含有酒精

-  **HK**    ATLANTIC LINE CAUGHT SEA BASS 298
  Authentic Tai O XO sauce, tomato, fennel, lentils
 烤阿特蘭線釣海鱸魚
 配大澳XO醬、番茄、茴香及小扁豆
-   LOBSTER TAGLIOLINI 428
 Homemade tagliolini, mushroom and lobster bisque
 波士頓龍蝦扁麵
 配自家製扁麵、舞茸菌、法式龍蝦汁
-  ROASTED LOCAL YELLOW CHICKEN 268
 Chicken ravioli, tomato chutney and morel mushroom
 烤本地黃油雞
 雞肉雲吞、番茄洋蔥醬及羊肚菌
-    CHARCOAL GRILLED IBERICO PRESA 298
 Bacon jam and celeriac
 炭燒西班牙黑毛豬肩胛
 煙肉醬及鮮芹菜
-    AUSTRALIAN WAGYU BAVETTE STEAK M8/9 (150G) 368
 Slow-cooked ox cheek, burnt onion crust, potato fondant, garlic and truffle sauce
 澳洲M8/9和牛扒 (150克)
 配慢煮牛面頰、法式馬鈴薯、洋蔥及松露燒汁
-    CAULIFLOWER RISOTTO 228
 Comté cheese and parsley purée
 椰菜花意大利飯
 配康提芝士及香草醬

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HARMONY 和聲

Our chef selects only the finest quality beef and prime cuts for our guests, with careful consideration of the provenance. Carbon neutrality and grain feeding are among the key characteristics of our selection to curate a sustainable yet memorable dining experience.

我們精心挑選最優質的牛肉，嚴選上乘部位，只為呈現每一口香氣四溢、鮮嫩多汁的極致滋味。除了講究牛肉的產地來源，我們亦堅持選用低碳排放及穀飼飼養的牛隻，為您打造一場可持續且難忘的美食饗宴。

AUSTRALIAN MB2 HANGER STEAK 250G Premium cut "36 South Beef" 南澳36 MB2 封門柳 250克	398
WAGYU STRIPLOIN 350G Australian M3 grade 澳洲 M3 和牛西冷牛扒 350g	468
USDA 1855 BLACK ANGUS RIB EYE A premium 350g cut of USDA-certified black angus rib eye USDA 1855 黑安格斯肉眼牛扒 350g	598
TOMAHAWK 1 KG Australia's first carbon-neutral certified, 100 day grain-fed beef 斧頭牛扒 1kg 澳洲首獲碳中和認證 100 天穀飼牛肉	1488

Steaks are served with choice of two sauces and two sides
牛扒配以兩款自選醬汁及兩款配菜

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 XO sauce
XO醬小炒
雜菜、自家製 XO 醬

 BEEF CHEEK WITH TRUFFLE
MAC AND CHEESE
松露牛頰肉芝士通心粉

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

 	BAKED APPLE STRUDEL Vanilla ice cream, salted caramel 法式手工酥皮蘋果捲 配雲呢拿雪糕及海鹽焦糖	128
 	SILVERI TIRAMISU Mascarpone, coffee, chocolate, coffee liqueur 銀樾提拉米蘇 義大利軟芝士、咖啡、朱古力、咖啡酒	128
  	SIGNATURE UNI CHEESECAKE French caviar, homemade coconut ice cream 招牌海膽芝士蛋糕 法國新鮮魚子醬及自家製椰子雪糕	168
 	SELECTION OF SORBET AND ICE CREAM 自選雪葩及雪糕	118
	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

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THE SILVERI
MGALLERY HONG KONG