

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

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HONG KONG OXTAIL ONION SOUP
港式牛尾洋蔥湯
Braised oxtail, caramelized onions, dried longan, goji berries and Gruyère cheese croutons
慢燉牛尾、焦糖洋蔥、桂圓、杞子及焗古耶爾芝士麵包脆

\$108
- 

MATSUTAKE & LOCAL MUSHROOM VELOUTÉ
松茸本地菇菌濃湯
Yunnan matsutake, local cultivated mushrooms and garlic toast
雲南松茸、本地培植菇菌及香蒜牛油多士

\$128
- 

BURRATA & LOCAL TOMATOES
本地番茄布拉塔芝士
Creamy burrata cheese, local tomatoes, preserved plum puree and basil oil
綿滑布拉塔芝士配本地番茄、話梅醬及羅勒油

\$168
- 

YUZU HONEY HOKKAIDO SCALLOP CEVICHE
柚子蜜酸汁醃北海道帶子
Delicately cured Hokkaido scallop, yuzu lemon puree, salmon roe, green apple, avocado and wasabi purée
輕漬北海道帶子配柚子檸檬醬、三文魚籽、青蘋果、牛油果及日本山葵蓉

\$188
- 

SILVERI BEEF TARTARE
銀樾招牌生牛肉他他
Premium hand-cut Australian beef tartare, crispy fried dough sticks and toast, eggplant purée and Chef's Special Yu Kwen Yick chilli emulsion
精選手切澳洲生牛肉他他配香脆油炸鬼及多士、茄子醬及主廚秘製余均益辣椒汁醬

\$188
- 

FOIE GRAS SYMPHONY
鴨肝雙重奏
Pan-seared foie gras and foie gras terrine, crispy mantou, onion chutney and a gastrique crafted with Hong Kong's iconic Pat Chun Eight Treasures Vinegar
香煎鴨肝及凍鴨肝批，配香脆炸饅頭、洋蔥甜醬及香港經典八珍陳醋糖醋汁

\$228
- 

CRAB & FISH MAW RAVIOLI
花膠蟹肉雲吞
Crab ravioli, braised fish maw, black truffle, wild mushrooms, lime oil and rich lobster bisque
蟹肉雲吞配慢煨花膠、黑松露、野菌、青檸油及濃郁法式龍蝦湯汁

\$238
- 

CHARCOAL-GRILLED SPANISH OCTOPUS SALAD
炭燒西班牙八爪魚沙律
Spanish chorizo, Cantonese sand ginger chimichurri and pickled pineapple
西班牙辣肉腸、粵式沙薑青醬及醃漬菠蘿

\$248

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。

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Signature Dish
廚師推介



Local Dish
地道佳餚



Contain Dairy
含有乳製品



Vegetarian
素食



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含有芹菜

- 




ATLANTIC LINE-CAUGHT SEA BASS
\$298

大澳 XO 醬烤海鱸魚

Authentic Tai O XO sauce, tomatoes, fennel and lentils
配大澳秘製 XO 醬、番茄、茴香及法式小扁豆
- 


CANTONESE MISO BLACK COD
\$268

麵豉燒鱈魚

Black cod marinated in our house-crafted Hong Kong soy miso, plum wine sauce, daikon radish and asparagus
以自家製本地黃豆味噌醃製鱈魚，配梅酒醬汁、大根白蘿蔔及蘆筍
- 


CHARCAOL-GRILLED IBERICO PORK RACK
\$288

炭烤伊比利亞豬鞍架

Iberico pork rack, crispy pork skin, ginger emulsion, roasted cauliflower and port wine jus
伊比利亞豬鞍架配香脆豬皮、薑蓉醬、烤椰菜花及砵酒汁
- 




LOBSTER E-FU NOODLES
\$388

龍蝦伊麵

Boston lobster, E-fu noodles, maitake mushrooms, black truffle and lobster bisque
波士頓龍蝦、伊麵、舞茸菌、黑松露及法式龍蝦濃汁
- 




LOCAL YELLOW CHICKEN TWO WAYS
\$288

本地黃油雞二食

Slow-roasted chicken breast, fried chicken thigh, morel mushrooms, tomato and onion chutney, and natural chicken jus
慢煮香煎雞胸、香脆炸雞髀、羊肚菌、番茄洋葱醬及雞肉汁
- 

AUSTRALIAN M8/9 WAGYU BAVETTE SURF & TURF
\$368

和牛海參雙重奏

Australian Wagyu bavette, braised sea cucumber, slow-braised beef cheek, potato fondant and black truffle jus
澳洲和牛、煨海參、慢煮牛面頰、法式馬鈴薯及黑松露燒汁
- 


ORIENTAL GARDEN RISOTTO
\$228

東方田園意大利飯

Carnaroli risotto, wild rice, shiitake mushrooms, baby Shanghai greens and Parmesan
意大利米配野米、冬菇、小棠菜及巴馬臣芝士

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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。

-  **SMOKED CHARCOAL-GRILLED AUSTRALIAN HANGER STEAK 250g** \$398
煙燻炭烤澳洲封門柳牛扒250克
Premium cut 36° South Beef
優質澳洲封門柳牛扒
-  **SIGNATURE AUSTRALIAN M3 WAGYU STRIPLOIN 350g** \$468
招牌澳洲M3和牛西冷牛扒350克
Australian Wagyu, selected from Southern Ranges premium beef program
精選澳洲和牛西冷
- USDA 1855 BLACK ANGUS RIBEYE 350g** \$598
USDA 1855 黑安格斯肉眼牛扒350克
Premium USDA 1855 Black Angus ribeye
優質美國1855 黑安格斯肉眼牛扒
-  **CARBON NEUTRAL TOMAHAWK 1kg** \$1288
碳中和認證斧頭牛扒1公斤
Australia's first carbon-neutral certified, 100-day grain-fed beef
選用澳洲首款獲碳中和認證的100天穀飼牛肉

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

SIDE DISH 配菜

-  **LOCAL MARKET COLESLAW**
本地田園鮮蔬椰菜沙律
Chef's signature citrus dressing
配主廚特製柑橘醬汁
-   **WOK-FRIED SEASONAL GREENS**
鑊氣時令鮮蔬
Garlic and seasonal greens
蒜香時令鮮蔬
-   **CRISPY GARLIC POTATOES**
黃金蒜香烤薯仔
Roasted potatoes, crispy garlic and parsley
烤薯仔配香脆蒜酥及香草
-    **TRUFFLE BEEF CHEEK MAC & CHEESE**
松露牛面頰芝士通心粉
Slow-braised beef cheek, black truffle
慢煮牛面頰、黑松露

STEAK SAUCE SELECTION 特色醬汁

-  **RED WINE JUS**
紅酒燒汁
-  **STEAKHOUSE BLACK PEPPER SAUCE**
黑椒汁
-    **BÉARNAISE SAUCE**
法式香草蛋黃醬
-   **HONG KONG SAND GINGER CHIMICHURRI**
港式沙薑青醬
-  **BLUE CHEESE SAUCE**
藍芝士汁
-    **HOUSE SIGNATURE DRESSING**
銀樾秘製醬汁
-  **GARLIC, CHILLI AND RICE VINEGAR**
蒜蓉、辣椒及米醋

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FINALE 曲終



BAKED APPLE STRUDEL

\$128

法式手工酥皮蘋果卷

Vanilla ice cream and local honey caramel
配雲呢拿雪糕及本地蜂蜜焦糖醬



SILVERI TIRAMISU

\$128

銀槌提拉米蘇

Mascarpone, coffee and chocolate
義大利軟芝士、咖啡、朱古力



HONG KONG MILK TEA PANNA COTTA

\$128

港式奶茶意大利奶凍

Silky Hong Kong milk tea panna cotta and brown sugar crumble
幼滑港式奶茶意大利奶凍配黑糖酥粒



MANGO & POMELO MOUSSE CAKE

\$128

楊枝甘露慕絲蛋糕

Mango compote, coconut mousse and Yuzu sorbet
芒果果醬、椰子慕絲及柚子雪葩



SELECTION OF HOMEMADE SORBET & ICE CREAM

\$118

自選雪葩及雪糕

FARMHOUSE FRENCH CHEESES "LES FRÈRES MARCHAND"

法國農夫芝士精選



SELECTION OF 3 CHEESES

\$178

法國芝士精選(三款)



SELECTION OF 5 CHEESES

\$238

法國芝士精選(五款)

Served with seasonal condiments, dried fruits and artisanal crackers
配時令果醬、果乾及手工脆餅

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