



Bar + Grill

STARTERS

Cold Seafood Platter	\$788
<i>Boston Lobster, Prawn, Scallop, Mussel, King Crab Leg, Clam, Sea Whelk</i>	
Caviar Surprise	\$198
<i>Layers of Creamy Scallop, Pearl Vegetable Served with Toast</i>	
Pan-Seared Foie Gras	\$198
<i>Served Figs and Port Wine Sauce</i>	
Giant Shrimp Cocktail	\$188
<i>Served with Home-made Spicy Cocktail Sauce</i>	
Jumbo Lump Crab in Feuille de Brick	\$138
<i>Louisiana Blue Crab in French Style</i>	
Baked Escargot	\$148
<i>Served with Creamy Garlic Confit Mash and Parsley Sauce</i>	

SOUPS

Lobster Bisque	\$108
New England clam chowder	\$108
Porcini Mushroom Soup ✓	\$108
Onion Soup	\$98

SALADS

Super Quinoa Salad ✓	\$158
<i>Kale, Beets, Radishes, Carrots, Tomato, Quinoa, Feta Cheese, Avocado & Cranberries Tossed in our House Citrus Vinaigrette</i>	
Burrata Cheese Salad	\$138
<i>Fresh Basil, Tomato, Burrata Cheese</i>	
China Coast Caesar Salad	\$128
<i>Crisp Romaine, Parmigiano-Reggiano, Crispy Pancetta & Garlic Toast</i>	
Heritage Tomato Salad ✓	\$128
<i>Avocado and Drizzle Balsamic on top</i>	
Chef Salad ✓	\$128
<i>Fresh Fig, Avocado, Cucumber and Mix Green Tossed with White Balsamic</i>	
The Wedge	\$118
<i>Served with Blue Cheese Dressing</i>	
Roasted Cauliflower Salad	\$88
<i>Cauliflower, Greek Yoghurt, Red Onion, Egg, Celery</i>	

SIGNATURE DISHES

30 Day Dry aged prime Beef Bone in Rib Eye	\$1288
Tenderloin "ROSSINI" Grilled Foie Gras, Perigord Truffle	\$518
Grilled Mediterranean Red prawns with Lemon Aioli	\$468
Prime Hand Made Angus Burger	\$268

STEAKS & POULTRY

35oz Porterhouse (980g)	\$1188
12oz New York Sirloin (340g)	\$588
8oz Filet Mignon (227g)	\$508
12oz Rib eye (340g)	\$498
Welsh Lamb Chop	\$488
Mangalica Pork Rack	\$458
Holland Veal Chop	\$398
French Spring Chicken	\$288

Sauces: Veal Jus, Green Peppercorn, Chasseur, Béarnaise, Red Wine Reduction, Lemon & Terragon Butter
(Choice of Cooking Style: Broiled, Grilled)

SIDES

Steamed Jumbo Asparagus ✓	\$88
Roasted Sweet Corn ✓	\$58
Mixed Salad ✓	\$58
Sautéed Button Mushrooms ✓	\$58
Bacon & Onion Macaroni & Cheese	\$58
Jumbo Baked Potato ✓	\$58
Lyonnais Potatoes ✓	\$58
Creamy Mashed Potatoes ✓	\$58
Baked Au Gratin Potatoes ✓	\$58
Parmesan & Truffle Potato Fries ✓	\$58

★ PASTA ★

Hand Crafted Flat Pasta Dish	
Fettuccine Con Vongole	\$228
Braised Oxtail Ravioli	\$228
Pappardelle with Lamb Ragu Ricotta and Mint	\$228
Tagliatelle with Porcini Mushrooms ✓	\$188
Tagliatelle with Basil and Tomato ✓	\$168

ENTREES

Fish & Chip	\$268
<i>Cod Fillet with French Fried, Coleslaw and Tartar Sauce</i>	
Roasted BBQ Baby Back Pork Rib	\$228
<i>Served with Potato Wedge and Green Salad</i>	
Banger & Mash – An English Classic	\$228
<i>Served with Cumberland Sausage and Mash Potato</i>	

SEAFOOD

Live Boston Lobster	\$588
Lemon Sole	\$588
Atlantic Turbot	\$418
Tiger Prawns	\$328
Sea Bass	\$268
Scottish Salmon	\$228
<i>(Choice of Cooking Style Steam: Deep Fried, Broiled, Grilled)</i>	

DESSERTS

Warm Chocolate Pudding	\$88
Bake Apple with Puff Pastry	\$88
New York Cheese Cake	\$88
Mövenpick Ice Cream / Sorbet	\$88

- Food prices 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 needs.
- All prices are subject to 10% service charge
- Side dishes are to be ordered separately unless stated otherwise
- Corkage is charged at HK\$300 per bottle
- Beverages purchased from outside are not to be consumed in the restaurant
- Cake cutting services are provided at an additional fee

✓ Vegetarian Dish