



HONG KONG KITCHEN'S SIGNATURES 招牌推介

prawn toast	大蝦多士	168
roasted whole baby pigeon	香燒原隻乳鴿	168
braised chicken wings • ox-tongue premium swiss sauce	瑞士汁雞翼拼牛腩	168
hainan chicken rice	海南雞飯	188
baked iberico pork chop rice tomato sauce • sunny side up egg	太陽蛋焗西班牙 黑毛豬扒飯	198
stir-fried rice noodles fresh ribeye beef • premium swiss sauce	瑞士汁炒牛河	178
"hong kong style" beef curry	港式咖喱牛筋牛肋肉	188
baked chicken • portuguese sauce onion • carrot • potato	焗葡國雞	188

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APPETIZERS

頭盤

Hong Kong Kitchen platter (share for 2) pork skewers • satay sauce pan-fried handmade cuttlefish cakes • shrimps deep-fried chicken wings • garlic • butter	Hong Kong Kitchen 拼盤 (兩位用) 沙嗲豬肉串 香煎手打鮮蝦墨魚餅 蒜香牛油雞翼	208
“typhoon shelter style” soft shell crabs • squid • dried chilli • garlic	避風塘軟殼蟹魷魚	198
honey glazed barbecued pork	蜜汁叉燒	188

SALADS

沙律

prawn salad • mango	香芒大蝦沙律	 198
nicoise salad • seared tuna	輕煎吞拿魚尼哥斯沙律	198
roasted argentinian beef sirloin salad lemongrass & lime dressing	燒阿根廷西冷沙律 香茅青檸汁	208
quinoa salad cucumber • sweetcorn cherry tomatoes • red onion • basil mint • lemon vinaigrette	藜麥沙律 青瓜 • 粟米 車厘茄 • 紅洋蔥 • 羅勒 薄荷葉 • 檸檬油醋汁	168
classic caesar salad with slow-cooked chicken breast with 24 months iberico ham with smoked salmon	凱撒沙律 伴慢煮香草雞胸 178 伴 24 個月伊比利亞火腿 198 伴煙三文魚 198	

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SOUPS

湯

hong kong kitchen borscht	招牌羅宋湯	 98
lobster bisque • cognac • puff pastry	酥皮酒香龍蝦湯	 188
chinese daily soup	中式老火湯	80

EAST

東方美食

smoked black cod fresh fruit salad	煙燻黑鱈魚配鮮雜果沙律	338
deep-fried pork chops • spiced salt	椒鹽豬扒	188
stir-fried australian angus beef tenderlion cubes potatoes • black pepper • honey	蜜椒薯仔澳洲安格斯牛柳粒	288
“tanka style” steamed rice scallops • shrimps • clams dried shrimps • dried anchovies • dried squid fried rice • conpoy • ginger • egg white	蠔家海鮮蒸飯 扇貝, 海蝦, 沙白 蝦乾, 銀魚仔, 魷魚乾 瑤柱薑米蛋白炒飯	298
pan-fried “conghua” rice vermicelli abalone • shredded chicken abalone sauce	鮑汁鮑魚雞絲煎從化米粉砵	288



WEST

西方美食

SIZZLERS

hong kong kitchen mixed grill

grilled u.s. "choice" beef tenderloin (80g)
australian lamb rack • chicken thigh (100g)
bacon • pork sausage

argentinian sirloin steak (250g)

australian angus beef tenderloin (220g)

all above sizzlers and roast
served with vegetables & french fries
choice of gravy: garlic or black pepper

ROAST & GRILL

roasted whole pork knuckle

roasted local three yellow chicken

grilled corn • sweetcorn sauce

grilled u.s. prime beef rib eye (250g)

mashed potatoes • creamed spinach
red wine sauce

PASTA & RISOTTO

spaghetti carbonara

seafood risotto

hokkaido scallops • tiger prawns
squid • mussels • lobster sauce

鐵板

招牌雜扒

298

美國牛柳 (80 克)
澳洲羊架, 雞扒 (100 克)
煙肉及豬肉腸

阿根廷西冷扒 (250 克)

328

澳洲安格斯牛柳 (220 克)

398

以上各款鐵板及燒肉
均配雜菜及薯條
醬汁可選蒜蓉汁或黑椒汁

燒肉

香燒原隻脆豬脾

298

燒本地三黃雞

308

伴香烤粟米配粟米汁

美國頂級肉眼扒 (250 克)

438

薯蓉及忌廉菠菜
配紅酒汁

意大利粉及意大利飯

卡邦尼意粉

168

龍蝦汁海鮮意大利飯

208

北海道帶子 • 虎蝦
魷魚 • 青口

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VEGETABLES & BEANCURD

蔬菜及豆腐

simmered seasonal vegetables conpoy • bamboo fungus • superior broth	上湯瑤柱竹筍浸時蔬	128
stir-fried chinese lettuce shrimp paste	蝦醬啫啫唐生菜煲	108
steamed baby choi sum preserved turnip • preserved cabbage	梅菜皇菜甫蒸菜心苗	108
braised beancurd • minced pork black mushrooms • oyster sauce	紅燒冬菇肉碎豆腐煲	148
wok-fried seasonal vegetables (ginger / garlic)	清炒時蔬 (薑汁 / 蒜蓉)	 105

SIDE

配菜

french fries	幼薯條	68
chicken oil rice	油飯	22
steamed rice	白飯	20

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DESSERTS

甜品

classic soufflé

chocolate / salted caramel /
grand marnier • tangerine peel
(please allow 20 minutes)

梳乎厘

朱古力 / 海鹽焦糖 /
陳皮橙酒
(需時 **20** 分鐘)

 **128**

homemade tofu fa

with taro balls • azuki red beans /
diced mango

木桶豆腐花

伴十勝紅豆芋圓 /
芒果粒

98
each 每款
30

egg puff

crème brulee ice cream

雞蛋仔

伴法式焦糖燉蛋雪糕

98

basque burnt cheesecake

巴斯克蛋糕

78

baked alaska

火焰雪山

148

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