

晚餐





我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統  
ISO22000:2018 之認證。

## THE FORGOTTEN PROHIBITION CLASSICS

Prohibition in the United States was a nationwide constitutional ban on the production, importation, transportation, and sale of alcoholic beverages from 1920 to 1933.

Not all alcohol was banned; for example, religious use of wine was permitted. Private ownership and consumption of alcohol were not made illegal under federal law, but local laws were stricter in many areas, with some states banning possession outright.

Following the ban, criminal gangs gained control of the beer and liquor supply in many cities. By the late 1920s, a new opposition to Prohibition emerged nationwide. Critics attacked the policy as causing crime, lowering local revenues, and imposing “rural” protestant religious values on “urban” America. Prohibition ended with the ratification of the twenty-first amendment, which repealed the eighteenth amendment on December 5, 1933, though prohibition continued in some states.

In fact, before the passing of the 18th amendment in 1919 and the nationwide ban that went into effect in January 1920 on the sale or importation of “intoxicating liquor,” it wasn’t the mobsters who ran the most organized criminal schemes in America, but corrupt political “bosses,” and then began the rise of the mob kingpins.

The demand for illegal beer, wine and liquor was so great during the Prohibition that mob kingpins like Capone were pulling in as much as \$100 million a year in the mid-1920s (\$1.4 billion in 2018) and spending a half million dollars a month in bribes to police, politicians and federal investigators.

Speakeasies became widespread and popular during the Prohibition years in the United States. Members of organized crime viewed them as a way of making money through ownership and controlling the illegal liquor trade.

This cocktail series is dedicated to the forgotten/lesser known classic cocktails popularized by this era. Most feature modern takes of these classics and some with local twists.

## PROHIBITION INSPIRED BOOZE CRUISES

During Prohibition, people would hop on cruise ships and sail in circles along the coast. Why? The answer is simple: they wanted to drink. Technically, serving alcohol was allowed since these cruises were happening on international waters. Those who lived near the coast were lucky... (the real origins of the “JUNK”)

## COCKTAILS

160

### *NAKED MARTINI*

Only available with gin

Gin, lillet blanc, homemade orange bitters

### *BARREL AGED MARTINEZ*

Gin, sweet vermouth, cherry liqueur, homemade orange bitters

### *BRANDY CRUSTA*

Cognac, triple sec, homemade toasted curacao, lemon

### *MILK PUNCH*

In-house infused coconut rum, monk fruit syrup, oat milk, vanilla

### *GOLDEN RAMOS GIN FIZZ*

Gin, lime peel cordial, single cream, soda, egg white

### *LIONS TAIL*

Rum, homemade all spice dram cordial, bitters, lime

### *CHAMPAGNE COCKTAIL*

Champagne, cognac, molasses, angostura bitters

Classic cocktails available on request

## MIXOLOGIST LABORATORY

Please allow 8-10 minutes for preparation

*FAT WASHED BACON MARTINI* 180

Beluga noble fat washed with smoked bacon, sakura vermouth

*CINNAMON CIGAR SMOKED DON CARRE* 230

Michter's rye, Calvados Pays d'Auge, antico formula, Bénédictine, Peychaud's bitters

 *STEAKHOUSE MARY* 190

Steakhouse Chef's special herbs and ingredients turned in Bloody Mary style

*THE GRAND* 460

Saffron rose treacle, oscietra caviar rounded off with Krug

**ZERO PROOF** 95

*MILK PUNCH* Monk fruit syrup, oat milk, vanilla

*CUB TAIL* Homemade all spice dram, bitters, lime peel cordial

*MENAGE A TROIX* Pu'er tea, butterfly pea, Earl Grey

*NON ALCOHOLIC OLD FASHIONED* Pu'er tea smoked, angostura bitters, la perruche brown cube

*PINEAPPLE ICED TEA* Black tea, pineapple juice, sugar syrup

*APPLE LYCHEE SODA* Apple juice, lychee, mint, soda

*VIRGIN MANGO-BANANA DAIQUIRI* Fresh banana, mango juice, lime juice, sugar syrup

Classic cocktails available on request

 *spicy*

Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to a 10% service charge.

# 扒房經典套餐

每位 1,180

## 頂級海鮮拼盤

DIBBA BAY 生蠔 木犀草，檸檬  
昆士蘭老虎蟹肉 三文魚子  
蜆子沙律 辣椒，芫荽，柑橘  
油甘魚他他 柚子，蘿蔔芽，牛油果，紅洋葱

加配 魚子醬30克 (另加 330)

加配 DIBBA BAY 生蠔 (每隻另加 55)

## 湯 (請選以下一款)

龍蝦濃湯 白蘭地，細香葱  
法式洋葱湯 芝士，烤麵包碎

## 主菜 (請選以下一款)

M5和牛牛柳180克  
LITTLE JOE 肉眼扒340克 (兩位用) 澳洲草飼 40 天濕式熟成  
巴塔哥尼亞牙魚 味噌

升級至

DAVID BLACKMOORE M9+澳洲和牛西冷牛扒280克 (另加 395)

加配 半隻烤加拿大龍蝦 (另加 290)

## 伴菜

青蘆筍，番茄醬  
焗黑松露芝士通心粉  
白蘭地青胡椒汁，芥末

## 甜品

自選扒房特色新地  
奧利奧及焦糖  
士多啤梨  
黑森林朱古力  
愛爾蘭咖啡

## 優質海鮮

### 新鮮生蠔 (價錢以每隻計)

DIBBA BAY 杜拜 清爽微甜	75
GILLARDEAU 法國 海水鮮味帶青瓜清甜	80
TARBOURIECH PINK 法國 肉質豐厚鮮甜，帶榛子及碘味	90
CUMBRAE ROCK OYSTER 蘇格蘭 香濃及軟滑鮮甜	60

### 冰鎮海鮮拼盤 (兩位用) 880 / 1,280 加拿大龍蝦，老虎蟹肉，蜆子沙律，虎蝦，生蠔，藍青口

## 優質魚子醬 (配碎蛋，酸忌廉，細香蔥，迷你鬆餅)

ROYAL OSCIETRA Gueldenstaedtii	30 克	480*
	50 克	750*
	100 克	1,480*



















 不含麩質

 可持續發展海鮮

\* 任何折扣優惠不適用於此項

如您對任何食物有過敏反應或需要其它膳食的安排，請向我們的服務員聯絡。所有價目以港幣計算及另加一服務費。

## 頭盤

  	老虎蟹冷盤 茴香，青蘋果，三文魚子	340
	油甘魚他他 柑橘，辣椒，牛油果，紅洋葱	260
	蝗子沙律 墨西哥辣椒，芫荽，柑橘	320
	香煎美國馬里蘭州蟹餅 蛋黃醬	360
 	燒八爪魚 蒜香橄欖油，車厘茄	250
 	藍青口 番茄，卡拉布里亞辣椒腸，紅酒，香草	230
	牛骨髓 法國葱，海鹽，烤酸酵麵包	每件 180
	香煎鵝肝 車厘子醬，橙皮，干邑，法式麵包	260
	牛肉他他 蛋黃碎，黑松露，烤酸酵麵包	260
  	厚切煙肉 楓葉糖漿，波本威士忌酒，醃墨西哥辣椒	150
	烤金文拔芝士 迷迭香，無花果醬，蜜糖	260
	凱撒沙律 脆麵包粒，煙肉，鯷魚，帕馬森芝士	160

## 湯

	法式洋葱湯 芝士，烤麵包碎	180
 	龍蝦湯 干邑	220
 	英倫周打蜆湯	200
	粟米湯 甜椒，酸忌廉	160

 推介菜式

 純素

 素食

 含酒精

 不含麩質

 含豬肉

 可持續發展海鮮

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## 🍖 美國頂級牛肉

西冷牛扒 Cedar River Farms, 美國頂級, 穀飼	12 安士 / 340 克	720
📌 肉眼牛扒 (兩位用) Cedar River Farms, 美國頂級, 穀飼	20 安士 / 565 克	1,190
📌 肉眼上蓋扒 美國頂級, 穀飼	12 安士 / 340 克	690

## 🍖 純種和牛

牛柳 澳洲 Mayura Station, M9 朱古力餵飼	8 安士 / 225 克	1,080
📌 西冷牛扒 澳洲 David Blackmoore, M9+	10 安士 / 280 克	1,200
肉眼牛扒 美國 Snake River Farms, gold label	12 安士 / 340 克	1,120

## 🍖 混種 澳洲和牛

牛柳 Rangers Valley - M5	8 安士 / 225 克	780
西冷牛扒 Rangers Valley - M5	10 安士 / 280 克	760
📌 斧頭連骨肉眼牛扒 (兩位用) Rangers Valley - M5	38 安士 / 1,075 克	1,680
📌 上等T骨牛扒 (兩位用) Rangers Valley - M5	38 安士 / 1,075 克	1,890

## 🍖 特選牛肉

LITTLE JOE 肉眼扒 獲獎澳洲草飼 40 天濕式熟成	12 安士 / 340 克	760
肉眼扒 韓國韓牛	12 安士 / 340 克	1,180
西冷牛扒 韓國韓牛	12 安士 / 340 克	1,180
煙燻牛肋骨 加拿大, 低溫煙 48 小時, 椰菜絲沙律		520

📌 推介菜式

🍖 不含麩質

如您對任何食物有過敏反應或需要其它膳食的安排, 請向我們的服務員聯絡。所有價目以港幣計算及另加一服務費。

## 其他主菜

	南瓜意大利雲吞 乾番茄, 羊奶芝士		280
	 香烤加拿大龍蝦 蒜香牛油	半隻 / 原隻	390 / 740
	 巴塔哥尼亞牙魚 味噌, 烤檸檬		450
	 美國黑豚豬扒 燈籠椒, 黑醋汁		390
	烤春雞 迷迭香, 檸檬		280
	扒房漢堡 和牛漢堡扒, 煙肉, 車打芝士, 番茄, 生菜, 薯條		360

## 配菜

	香煎鵝肝		120
	 烤龍蝦	半隻 / 原隻	390 / 740
	牛骨髓	每件	160
	奧斯卡風格蟹肉 蘆筍, 蛋黃香草醬		155

## 醬汁

-  蛋黃香草醬
-  白蘭地青胡椒汁
-  蘑菇汁
-  紅酒汁
-  阿根廷青醬汁

 推介菜式

 素食

 不含麩質

 可持續發展海鮮

 純素

 含酒精

 含豬肉

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## 伴菜

90

- √ ④ 炒薯仔 蒜香蛋黃醬
- √ ④ 忌廉粟米 煙紅椒粉
- ④ ⑤ 炸蕃薯條 烤甜紅椒醬
- ☐ √ ④ 松露薯條 帕馬森芝士
- √ ④ 薯蓉
- √ ④ 忌廉菠菜 豆蔻
- √ 焗芝士通心粉 車打芝士
- √ ④ 西蘭花 辣椒，蒜蓉牛油
- ④ ⑤ 炒青豆角 煙肉，乾蔥
- ④ ⑤ 青蘆筍 番茄醬
- ④ ⑤ 烤椰菜仔 蘋果，煙肉，紅莓
- √ ④ ⑤ 炒大啡菇

☐ 推介菜式

⑤ 純素

√ 素食

④ 含酒精

④ 不含麩質

⑤ 含豬肉

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## 🍷 甜點

120 (兩位用)

扒房招牌蛋白餅 雲尼拿古士，時令水果

🍷 72% 朱古力布朗尼 百利甜酒，軟雪糕，蜜餞車厘子

🍷 焗芝士蛋糕 蜜餞杏桃

朱古力流心蛋糕 雲尼拿軟雪糕

🍷 美式蘋果批 雲尼拿軟雪糕

## 🍷 扒房新地

85 / 120 (兩位用)

🍷 🍷 士多啤梨雪糕新地

雲尼拿軟雪糕，士多啤梨，士多啤梨醬，橙酒，鮮忌廉

🍷 🍷 愛爾蘭咖啡雪糕新地

雲尼拿及朱古力軟雪糕，咖啡，咖啡豆，愛爾蘭威士忌，鮮忌廉

🍷 黑森林朱古力雪糕新地

雲尼拿及朱古力軟雪糕，櫻桃，朱古力醬，櫻桃白蘭地，鮮忌廉

🍷 奧利奧及焦糖雪糕新地

雲尼拿軟雪糕，奧利奧，焦糖醬，百利甜酒，鮮忌廉

## 手工芝士

精選歐洲芝士 配料

180

🍷 推介菜式

🍷 素食

🍷 不含麩質

🍷 含酒精

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## BOTTLED BEER

LONG BOARD ISLAND LAGER	75
YARDLEY BROTHERS "SEIZE THE MEANS" CHOCOLATE FUDGE	85
COOPERS PALE ALE	110
BRIGHTSIDE "WILD FLOWER"	
WILD ALE SHIRAZ	750 ML 400

## RUM

NUSA CAÑA	110
PLANTATION 5 YEARS GRAND RESERVE GOLD	120
KIRK & SWEENEY 12 YEARS	130
ZACAPA 23	170

## GIN

HENDRICK'S	125
TANQUERAY 10	130
GENEROUS	135
DANCING SANDS, RUM BARREL AGED GIN	140
COTSWOLDS DRY GIN	160

## VODKA

BELVEDERE	100
KOVAL ORGANIC RYE VODKA	110
KETEL ONE	120
GREY GOOSE	140
BELUGA	150
KALAK "SINGLE MALT"	180

## **SHERRY**

*LA GUITA, MANZANILLA* 100

## **PORT**

*GRAHAM'S TAWNY 20 YEARS* 180

*TAYLORS TAWNY 20 YEARS* 180

## **MADEIRA**

*PEREIRA D'OLIVEIRA,  
VERDELHO RESERVA 1973* 530

## **EAU DE VIE**

*MASSENEZ, POIRE WILLIAMS, FR* 120

*MASSENEZ, KIRSCH, FR* 120

*MASSENEZ, FRAMBOISE SAUVAGE, FR* 120

## **CALVADOS**

*DROUIN, POMME PRISONNIÈRE* 180

*MICHEL HUARD 1991* 190

## **COGNAC**

*TESSERON XO LOT 90 OVATION* 250

*XO HENNESSY* 320

*JEAN GROSPERRIN, FINS BOIS 1977* 350

## **ARMAGNAC**

*DOMAINE D'AURENSAN 1977* 590

*COMTE DE LAFITTE 1962* 600

## **DIGESTIFS**

*AMARO* 100

*FERNET BRANCA* 80

## **GRAPPA**

*MAROLO, GRAPPA DI BAROLO* 285

## SINGLE MALT WHISKY

### HIGHLANDS

GLENMORANGIE 10 YEARS	130
DALMORE 12 YEARS	120
GLENMORANGIE 18 YEARS	230

### ISLAY

BOWMORE 12 YEARS	130
LAPHROAIG 10 YEARS	160
ARDBEG 10 YEARS	150
LAGAVULIN 16 YEARS	220

### SPEYSIDE

TAMDHU 10 YEARS	100
GLENFIDDICH 12 YEARS	130
MORTLACH 12 YEARS	100
GLENLIVET 12 YEARS	120
MACALLAN 12 YEARS	170
MORTLACH 16 YEARS	130
GLENFARCLAS 17 YEARS	200
MACALLAN 18 YEARS	540
MORTLACH 20 YEARS	200
MACALLAN 25 YEARS	1,480

### THE ISLANDS

HIGHLAND PARK 18 YEARS	220
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## BOURBON & BLENDED WHISKY

KOVAL SINGLE BARREL ORGANIC BOURBON	120
KOVAL SINGLE BARREL ORGANIC OAT	125
FOUR ROSES SINGLE BARREL	140
HEAVEN HILL CORN WHISKY 9 YEARS	105
JAMESON	105
KOVAL RYE	135
JOHNNIE WALKER GOLD	140
MICHTER'S US*1 UNBLENDED AMERICAN "WHISKEY SMALL BATCH"	225
JOHNNIE WALKER BLUE	320

## JAPANESE WHISKY

NIKKA COFFEY GRAIN	190
SUNTORY YAMAZAKI 12 YEARS	440
SUNTORY HIBIKI 17 YEARS	850

## LIMITED EDITION MORTLACH BOTTLE SERVICE

MORTLACH 12 YEARS	1,200
MORTLACH 16 YEARS	1,400
MORTLACH 20 YEARS	2,200

\* Buy a bottle of Mortlach whisky and we will keep it for you in a special crystal decanter for up to 1 year.

Each time you return, you can enjoy your whisky or have our mixologist whip up a bespoke cocktail with your whisky at no additional charge.

## SOFT DRINK

65

*COKE, COKE LIGHT, COKE ZERO, SPRITE*

*GINGER ALE, GINGER BEER*

## FRESH JUICE

80

## WATER

*ACQUA PANNA*

500 ML 75

750 ML 85

*PERRIER*

330 ML 55

750 ML 85

*SAN PELLEGRINO*

500 ML 75

750 ML 85

## COFFEE

*SINGLE ESPRESSO/ AMERICANO*

60

*ESPRESSO MACCHIATO*

60

*REGULAR COFFEE/ DOUBLE ESPRESSO*

70

*CAPPUCCINO/ LATTE/ MOCHA*

75

## TEA

75

*BREAKFAST TEA, DARJEELING TEA, EARL GREY TEA, PEPPERMINT TEA*

*CHAMOMILE TEA, JASMINE TEA, PO LI TEA, TIKUANYIN TEA*