

## CHEF'S RECOMMENDATIONS

廚師推介

**Ancient Method Lamb Belly Pot 348**

古法羊腩煲

Lettuce, fermented bean curd sauce

**Thai Stir-Fried Whole Boston Lobster 498**

泰式辣椒膏炒龍蝦

Roasted chili paste, celery Chinese, onion & bell pepper

## THE SEAFOOD PLATTER

冷海鮮拼盤

**Boston Lobster, Oysters  
King Crab Leg, Clams, Prawns**

Shallot mignonette, marie rose,  
apple fennel mignonette, tabasco & lemon

for 2 persons **998** / 4 persons **1968**

## OYSTER

空運新鮮生蠔

JET FRESH

**Irish Rock 3pcs 6pcs 12pcs**

愛爾蘭石蠔

**215**

**415**

**825**

Ireland

**ST MARTIN 248 484 958**

聖馬天尼蠔

France

Shallot mignonette, marie rose,  
apple fennel mignonette, tabasco & lemon

## STARTER / SOUP / SALAD 前菜/湯/沙律

<b>Plain Naan Bread</b> 原味印度烤包 <b>62</b>	<b>Prawn Cocktail</b> 鮮蝦沙律 <b>178</b>
Raita yoghurt sauce, mint sauce	Avocado, lettuce, chives, paprika
<b>Garlic Naan Bread</b> 香蒜印度烤包 <b>68</b>	<b>Caesar Salad</b> 凱撒沙律 <b>148</b>
Raita yoghurt sauce, mint sauce	With Chicken 配雞胸片 <b>198</b>
<b>Cheese Naan Bread</b> 芝士印度烤包 <b>78</b>	With Smoked Salmon 配煙三文魚 <b>208</b>
Raita yoghurt sauce, mint sauce	Romaine hearts, anchovies, croutons, bacon, parmesan shavings
<b>Smoked Salmon Naan Bread</b> 煙三文魚印度烤包 <b>148</b>	<b>Kale Salad</b> 羽衣甘藍沙律配木瓜籽醬 <b>158</b>
Raita yoghurt sauce, mint sauce, sour cream, parmesan cheese	Quinoa, broccoli tips, butternut squash, pomegranate, papaya seed dressing
<b>Tom Yum Goong</b> 冬蔭功湯 <b>128</b>	<b>Burrata Salad</b> 意大利布拉達芝士沙律 <b>198</b>
Prawn, lemon grass, tomatoes, Thai basil, chili, cilantro	Heirloom tomatoes, basil, pesto, balsamic, pistachio
<b>Wild Mushroom Cream Soup</b> 野菌忌廉湯 <b>108</b>	<b>Thai Style Prawn &amp; Pomelo Salad</b> 泰式蝦柚子沙律 <b>188</b>
White truffle oil	Mixed leaves, chili, lime
<b>Lobster Bisque</b> 法式龍蝦湯 <b>158</b>	<b>Papri Chaat</b> 印度脆餅沙律 <b>138</b>
Cream, chives	Papdi, pomegranate, potato, chick peas, onion, tomatoes, yoghurt, mint, tamarind sauce
<b>Parma Ham 24 months 100g</b> 巴馬火腿24個月 <b>158</b>	<b>Thai Prawn Spring Rolls</b> 泰式蝦春卷 <b>128</b>
Figs, mixed leaves, balsamic, olive oil, caviar	Sweet chili sauce
<b>Iberico Ham 25g or 50g</b> (up to 52-months curation) <b>194 / 378</b>	<b>Samosas</b> 印度咖哩角(可選擇素或羊) <b>103 / 118</b>
西班牙黑毛豬25克或50克(風乾52個月)	Vegetarian or lamb
Dried figs, tomatoes, bread	<b>Buffalo Chicken Wings</b> 水牛城雞翼 <b>118</b>
<b>Beef Carpaccio</b> 生牛肉薄片配黑松露汁 <b>198</b>	Blue cheese dip, carrots, celery
Rocket, parmesan cheese, cherry tomato, black truffle dressing	<b>Deep Fried Calamari</b> 酥炸魷魚 <b>138</b>
<b>Chicken Quesadilla</b> 墨西哥雞肉薄餅 <b>138</b>	Garlic mayonnaise
Tomato salsa, sour cream	<b>Hummus, Baba Ghanoush, Tzatziki, Pita Bread</b> <b>168</b>
<b>Nachos</b> 烤墨西哥玉米片 <b>188</b>	印度蘸醬拼盤配中東包 (鷹嘴豆醬、茄子醬、青瓜酸乳酪醬)
Mozzarella, salsa, guacamole, jalapeños, cheddar cheese, parmesan shavings	<b>Grilled Mediterranean Octopus</b> 香燒地中海八爪魚 <b>368</b>
<b>Gambas al Ajillo</b> 西班牙香蒜蝦辣肉腸 <b>188</b>	Heirloom tomatoes, pistachio, pomegranate & yuzu dressing
Prawn, chorizo, garlic, parsley, lemon, olive oil	<b>French Duck Foie Gras Pate</b> 法式鴨肝凍醬 <b>298</b>
<b>Japanese Tuna Tartare &amp; Salmon Roe</b> <b>268</b>	Figs, oranges, artichokes & sourdough toast
日式三文魚子吞拿魚他他	
Avocado, muyu flower & soy sauce	

## SNACKS COMBO PLATTER 小食拼盤

Buffalo Chicken Wings, Deep Fried Calamari, Vegetarian Samosas, Hummus, Pita Bread, Thai Prawn Spring Rolls

水牛城雞翼, 酥炸魷魚, 素咖哩角, 鷹嘴豆泥, 中東包, 泰式蝦春卷

**318**

## BREAD 麵包

served with French fries or garden salad

<b>The Peak Lookout Burger</b> 太平山牛肉漢堡 <b>198</b>	<b>The Peak Club Sandwich</b> 太平山公司三文治 <b>188</b>
USA beef, tomatoes, lettuce, smoked cheddar cheese, red onion relish, gherkin	Chicken, bacon, lettuce, tomatoes, egg, mayonnaise
<b>Open Smoked Salmon Sandwich</b> 煙燻三文魚開放式三文治 <b>168</b>	<b>Grilled Cheese and Ham Sandwich</b> 烤芝士火腿三文治 <b>148</b>
Sourdough, avocado, mustard dressing, capers, red onions	Smoked cheddar cheese, gammon ham, gherkin, green salad
<b>Open Parma Ham &amp; Burrata Sandwich</b> <b>208</b>	<b>Boston Lobster Roll</b> 波士頓龍蝦包 <b>398</b>
巴馬火腿布拉達芝士開放式三文治	Celery, onion, chives, lemon, mayonnaise
Sourdough, rocket, tomatoes, extra virgin olive oil	













Each Additional Item (另加每款配料): **15**

Fried egg, smoked cheddar, bacon, mushrooms, jalapeños 煎蛋, 煙燻車打芝士, 煙肉, 蘑菇, 墨西哥辣椒

## PASTA 意粉

<b>Spaghetti Carbonara</b> 卡邦尼意粉 <b>168</b>	<b>Orecchiette Bolognese</b> 意大利肉醬貓耳朵意粉 <b>188</b>
Pancetta, pecorino romano, parmigiana reggiano	Tomatoes, parmesan cheese
<b>Italian Sausages Rigatoni</b> 意大利腸配白汁大窿意粉 <b>178</b>	<b>Scallop &amp; Crab Squid Ink Linguine</b> 帶子蟹肉墨魚汁扁意粉 <b>288</b>
Broccolini, garlic, white wine, rosemary cream	Garlic, chili, parsley, olive oil
<b>Basil Pesto &amp; Burrata Linguine</b> 羅勒香草醬布拉達芝士扁意粉 <b>198</b>	<b>Seafood Fettuccine</b> 海鮮闊條麵 <b>288</b>
Asparagus, French beans, pine nuts	Prawns, squids, clams, mussels, fresh lime, tomato butter sauce
<b>Boston Lobster Spaghetti</b> 波士頓龍蝦意粉 <b>488</b>	<b>Vongole Linguine</b> 蜆肉扁意大利粉 <b>258</b>
Basil, vodka, tomato sauce	Garlic, parsley, chili & extra virgin olive oil


## THE CURRY 咖喱

 <b>Butter Chicken</b> 牛油咖喱雞 <b>238</b>	 <b>Lamb Rara</b> 印度羊肉香料咖喱 <b>258</b>
Tomatoes, cashewnuts, yellow basmati rice	Lamb cubes, minced lamb, onion, tomatoes, aromatic spices, yellow basmati rice
<b>Chicken Korma</b> 北印度咖喱雞 <b>238</b>	 <b>Goan Style Masala (Chicken or Prawn)</b> <b>228 / 248</b>
Indian spice, yellow basmati rice	印度瑪撒拉 (雞或蝦)
 <b>Roasted Duck Red Curry</b> 泰式紅咖喱鴨 <b>198</b>	Yellow basmati rice
Boneless duck, red curry paste, coconut milk, lime leaves, fish sauce, steam rice	  <b>Aloo Gobhi (Potato &amp; Cauliflower)</b> 印度薯仔椰菜花乾咖喱 <b>168</b>
 <b>Chana Masala</b> 鷹嘴豆瑪沙拉 <b>198</b>	Cumin seed, dried Indian spices, yellow basmati rice
Chickpeas, spice, yellow basmati rice	 <b>Vindaloo (Chicken or Lamb)</b> 印度溫達盧咖喱 (雞或羊) <b>228 / 248</b>
 <b>Thai Vegetable Green Curry</b> 泰式青咖喱雜菜 <b>158</b>	Yellow basmati rice
Mushrooms, zucchini, cauliflower, Thai eggplant, steam rice	Please choose the level of spiciness  /  /  / 

## ASIAN CUISINE 東南亞佳餚

 <b>Thai Grilled Pork Neck</b> 泰式燒豬頸肉 <b>188</b>	 <b>Stir-Fried Curry Tiger Prawn in Ancient Thai Style</b> <b>488</b>
Spicy, sour sauce	泰式古法咖喱炒大蝦
<b>Thai Steamed Seabass with Plum Soup on Stove Tray</b> <b>388</b>	 <b>Tom Yum Seafood Soup Noodle</b> 泰式冬陰功海鮮湯粉 <b>188</b>
泰式明爐鱸魚	Prawn, clam, mussel, cherry tomato, chili, sprouts
Celery Chinese, garlic, spring onion & sour plum	<b>Thai Classic Soup Noodles</b> 泰式傳統湯粉 <b>168</b>
 <b>Thai Stir-Fried Clam</b> 泰式炒蜆 <b>268</b>	Vietnamese pork sausage, pork ball, pork meat, crispy pork skin, sprouts
Lemongrass, ginger Thai, basil Thai, lemon leaf & chili	 <b>Pad Thai</b> 泰式炒金邊粉 <b>178</b>
<b>Hainanese Chicken (Half or Whole)</b> 海南雞 (半隻或全隻) <b>258 / 368</b>	Stir-fried rice noodles, shrimps, dried shrimps, crushed peanuts, egg, bean sprouts
Ginger, sweet soy sauce, bird's eye chilies	<b>Thai Style Fried Rice Noodle</b> 泰式海鮮炒河粉 <b>188</b>
<b>Hainanese Chicken Rice</b> 海南雞配香米飯 <b>198</b>	Seafood, vegetables
Ginger, sweet soy sauce, bird's eye chilies, jasmine rice	 <b>Thai Chicken Mince Rice</b> 泰式香葉雞肉碎飯 <b>168</b>
 <b>Thai Fried Seasonal Vegetables</b> 泰式馬拉盞炒時菜 <b>168</b>	Fried egg, chili, Thai basil, string beans
Shrimp paste, chili	 <b>Thai Pork Meat and Shrimp Paste Fried Rice</b> <b>178</b>
<b>Fresh Pineapple Fried Rice with Seafood</b> 鮮菠蘿海鮮炒飯 <b>258</b>	泰式肉碎蝦醬炒飯
Thai sausage, mixed peas, pork floss, cashew nuts	Egg, Thai sausage, pork floss, chili, fried shrimp chips
<b>The Peak Lookout Baked Pork Chop Rice</b> 太平山焗厚豬扒飯 <b>198</b>	
Broccolini, pineapple, cheese, tomato sauce	

## THE TANDOORI 印度烤爐

 <b>Chicken</b> 印度爐燒雞 <b>258</b>	 <b>Seekh Lamb</b> 印度爐燒羊 <b>278</b>
Ginger, garlic, fenugreek, red chili, yoghurt	Minced lamb, chili, mint, masala
 <b>Chicken Tikka</b> 香辣茄味咖喱雞 <b>258</b>	 <b>Chilean Seabass</b> 印度爐燒智利海鱸魚 <b>338</b>
Red chili, mustard oil, yoghurt	Red chili, mustard oil, yoghurt
 <b>King Salmon Fillet</b> 皇帝三文魚 <b>338</b>	 <b>Tiger Prawns</b> 老虎大蝦 <b>398</b>
Ginger, garlic, fenugreek, red chili, yoghurt	Ginger, garlic, red chili, coriander, yoghurt

All tandoori dishes served with plain naan or garlic naan, raita yoghurt sauce, mint sauce 配原味或蒜蓉印度烤包、乳酪汁及薄荷醬

## THE GRILL 烤肉

<b>Surf &amp; Turf</b> 海陸雙拼 (波士頓龍蝦半隻和美國牛柳) <b>688</b>
Grilled USDA Prime Beef Tenderloin, half Boston Lobster, potato & seasonal vegetables
<b>South Africa Wagyu Sirloin Steak</b> 南非和牛西冷牛扒 340 gms <b>588</b>
<b>USDA Beef Tenderloin</b> 美國牛柳 300 gms <b>498</b>
<b>USDA Ribeye Steak</b> 美國肉眼扒 340 gms <b>488</b>
<b>USDA Sirloin Steak</b> 美國西冷牛扒 340 gms <b>478</b>
<b>Australian Lamb Chop</b> 澳洲羊扒 330 gms <b>428</b>
<b>Thailand Tiger Prawn</b> 泰國虎蝦 <b>398</b>
<b>New Zealand King Salmon Fillet</b> 紐西蘭皇帝三文魚扒 240 gms <b>368</b>

**Grilled meat choose one from below (烤肉選擇以下一款):**  
Chimichurri, red wine jus, black peppercorn jus, Masala jus, garlic butter, café de Paris butter  
阿根廷青醬, 紅酒汁, 黑椒汁, 瑪撒拉酒汁, 香蒜牛油, 法式牛油

**Grilled seafood choose one from below (海鮮選擇以下一款):**  
Chimichurri, garlic melted butter, lobster cream sauce  
阿根廷青醬, 香蒜暖牛油, 龍蝦忌廉汁

**Add on side dish (另加配菜):** **35**  
Garden salad, wok fried vegetables, roasted herb potatoes, mashed potato, french fries, steam rice  
田園沙律, 炒菜, 烤香草薯仔, 薯蓉, 薯條, 白飯

## SIDE 配菜

 <b>French Fries</b> 薯條 <b>95</b>
Truffle mayonnaise
 <b>Roasted Potatoes</b> 烤薯仔 <b>85</b>
Parsley, butter, thyme
 <b>Mashed Potato</b> 薯蓉 <b>85</b>
Butter, cream
 <b>Wok Fried Vegetables</b> 炒菜 <b>75</b>
Seasonal vegetables
 <b>Broccolini</b> 西蘭花苗 <b>80</b>
Garlic, olive oil

## TEA & DRINK 茶及其他

<b>Lemon Tea (Hot/Iced)</b> <b>45</b>
<b>English Breakfast   Earl Grey   Chamomile   Peppermint   Jasmine   Long Jing   Tie Guan Yin   Pu'er</b> <b>45</b>
<b>Chocolate (Hot/Iced)</b> <b>50</b>

## MAIN 主菜

<b>Hokkaido Umainon Pork Loin</b> 日本北海道豚肉眼扒 280 gms <b>398</b>
Potatoes, seasonal vegetables, balsamic cream
<b>Gressingham Duck Leg Confit</b> 法式油封鴨腩 <b>428</b>
Butter beans, star anise, duck sauce
<b>Braised Veal Osso Buco</b> 紅酒燴牛仔膝 <b>398</b>
Potato puree, vegetables, red wine jus
<b>Roasted Whole Boston Lobster</b> 香燒原隻波士頓龍蝦 <b>498</b>
Mixed leaves, zucchini, lemon, clarified butter
<b>Roasted Alaska Wild Black Cod Fillet</b> <b>398</b>
香燒阿拉斯加野生銀雪魚柳
Ratatouille, garlic, herbs and buttered breadcrumbs
<b>Seafood Stew</b> 燴海鮮 <b>388</b>
Tiger prawn, seabass, blue mussels, clams, squid
<b>Roasted Spatchcock Spring Chicken</b> 香燒春雞 <b>298</b>
Wild mushrooms, herbs, cream sauce
<b>BBQ Baby Spare Rib</b> 燒烤汁豬排骨 650 gms <b>378</b>
BBQ sauce, roasted fresh corn, French fries

## DESSERT 甜品

<b>Classic Tiramisu</b> 經典意大利芝士餅 <b>92</b>
Lady fingers, mascarpone, marsala, espresso, kahlua
<b>Bread Pudding</b> 麵包提子乾布甸 <b>88</b>
Raisins, vanilla sauce
<b>Crème Bruleé</b> 法式焦糖燉蛋 <b>88</b>
Vanilla beans, berries
<b>Vanilla Panna Cotta</b> 意大利雲呢拿奶凍 <b>88</b>
Berries, crumble blueberries sauce
<b>Gulab Jamun</b> 印度玫瑰果 <b>88</b>
Sugar syrup, pistachio, vanilla ice cream
<b>Hazelnut &amp; Chocolate Mousse Cake</b> 榛子朱古力慕絲蛋糕 <b>98</b>
<b>Ice Cream Scoop</b> 自選口味雪糕 (一球) <b>64</b>
Chocolate, strawberry, vanilla

## COFFEE 咖啡

<b>Espresso</b> <b>35</b>
<b>Coffee   Americano</b> <b>40</b>
<b>Double Espresso</b> <b>45</b>
<b>Flat White   Cappuccino   Latte   Mocha</b> <b>50</b>

 Vegetarian 素食

 Spicy 辣味

 10% service charge applies 另收加一服務費 