

CHEF'S RECOMMENDATION

廚師推介

**Stir-Fried Curry Tiger Prawn
in Ancient Thai Style**

泰式古法咖喱炒大蝦

488

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

	3pcs	6pcs	12pcs
Irish Rock			
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

Plain Naan Bread 原味印度烤包 Raita yoghurt sauce, mint sauce	62	Prawn Cocktail 鮮蝦沙律 Avocado, lettuce, chives, paprika	178
Garlic Naan Bread 香蒜印度烤包 Raita yoghurt sauce, mint sauce	68	Thai Prawn Spring Rolls 泰式蝦春卷 Sweet chili sauce	128
Cheese Naan Bread 芝士印度烤包 Raita yoghurt sauce, mint sauce	78	Samosas 印度咖哩角(可選擇素或羊) Vegetarian or lamb	103 / 118
Smoked Salmon Naan Bread 煙三文魚印度烤包 Raita yoghurt sauce, mint sauce, sour cream, parmesan cheese	148	Buffalo Chicken Wings 水牛城雞翼 Blue cheese dip, carrots, celery	118
Tom Yum Goong 冬蔭功湯 Prawn, lemon grass, tomatoes, Thai basil, chili, cilantro	128	Deep Fried Calamari 酥炸魷魚 Garlic mayo	138
Wild Mushroom Cream Soup 野菌忌廉湯 White truffle oil	108	Caesar Salad 凱撒沙律 With Chicken 配雞胸片 With Smoked Salmon 配煙三文魚	148 198 208
Lobster Bisque 法式龍蝦湯 Cream, chives	158	Kale Salad 羽衣甘藍沙律配木瓜籽醬 Quinoa, broccoli tips, butternut squash, papaya seed dressing	158
Parma Ham 24 months 100g 巴馬火腿24個月 Figs, mixed leaves, balsamic, olive oil, caviar	158	Burrata Salad 意大利布拉達芝士沙律 Heirloom tomatoes, basil, pesto, balsamic	198
Iberico Ham 25g or 50g (up to 52-months curation) 西班牙黑毛豬25克或50克 Dried figs, tomatoes, bread	194 / 378	Thai Beef Salad 泰式牛肉沙律 Carrots, celery, red onion, tomatoes, chili	188
Beef Carpaccio 生牛肉薄片配黑松露汁 Rocket, parmesan cheese, cherry tomato, black truffle dressing	198	Papri Chaat 印度脆餅沙律 Papdi, potato, chick peas, onion, tomatoes, yoghurt, mint, tamarind sauce	138
Chicken Quesadilla 墨西哥雞肉薄餅 Tomato salsa, sour cream	138	Hummus, Baba Ghanoush, Tzatziki, Pita Bread 印度蘸醬拼盤配中東包 (鷹嘴豆醬、茄子醬、青瓜酸乳酪醬)	168
Nachos 烤墨西哥玉米片 Mozzarella, salsa, guacamole, jalapeños, cheddar cheese, parmesan shavings	188		
Gambas al Ajillo 西班牙香蒜蝦辣肉腸 Prawn, chorizo, garlic, parsley, lemon, olive oil	188		

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

The Peak Lookout Burger 太平山牛肉漢堡 USA beef, tomatoes, lettuce, smoked cheddar cheese, red onion relish, gherkin	198	BBQ Pork Belly Ciabatta 香燒豬腩肉意大利麵包 Sauerkraut, gherkin, BBQ sauce	188
Grilled Cheese and Ham Sandwich 烤芝士火腿三文治 Smoked cheddar cheese, gammon ham, gherkin, green salad	148	The Peak Club Sandwich 太平山公司三文治 Chicken, bacon, lettuce, tomatoes, egg, mayonnaise	188
Open Smoked Salmon Sandwich 煙燻三文魚開放式三文治 Sourdough, avocado, mustard dressing, capers, red onions	168	Boston Lobster Roll 波士頓龍蝦包 Celery, onion, chives, lemon, mayonnaise	398
		Roasted Beef Sub Sandwich 燒牛肉潛艇三文治 Bell pepper, red onion, mushroom, tomato, lettuce, mustard dressing	228

Each Additional Item (另加每款配料): 15

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

PASTA 意粉





Spaghetti Carbonara 卡邦尼意粉 Pancetta, pecorino romano, parmigiana reggiano	168	Tagliatelle Bolognese 意大利肉醬闊麵條 Tomatoes, parmesan cheese	178
Italian Sausages Rigatoni 意大利腸配白汁大窿意粉 Broccolini, garlic, white wine, rosemary cream	178	Scallop & Crab Squid Ink Linguine 帶子蟹肉墨魚汁扁意粉 Garlic, chili, parsley, olive oil	288
Basil Pesto & Burrata Linguine 羅勒香草醬布拉達芝士扁意粉 Asparagus, French beans, pine nuts	198	Seafood Spaghetti 海鮮意大利粉 Prawns, clams, mussels, squid, cherry tomatoes, lobster sauce	288
Boston Lobster Spaghetti 波士頓龍蝦意粉 Basil, vodka, tomato sauce	488		

Vegetarian 素食

Spicy 辣味

10% service charge applies 另收加一服務費






THE CURRY 咖喱

-  **Roasted Duck Red Curry** 泰式紅咖喱鴨 **198**
Boneless duck, red curry paste, coconut milk, lime leaves, fish sauce, steam rice
-  **Thai Vegetable Green Curry** 泰式青咖喱雜菜 **148**
Mushrooms, zucchini, cauliflower, Thai eggplant, steam rice
-  **Chana Masala** 鷹嘴豆瑪莎拉 **198**
Chickpeas, spice, yellow basmati rice
-  **Butter Chicken** 牛油咖喱雞 **238**
Tomatoes, cashewnuts, yellow basmati rice
- Chicken Korma** 北印度咖喱雞 **238**
Indian spice, yellow basmati rice

ASIAN CUISINE 東南亞佳餚

-  **Thai Spicy Minced Pork** 泰式生菜肉碎包 **178**
Lettuce, lime
-  **Thai Grilled Pork Neck** 泰式燒豬頸肉 **178**
Spicy, sour sauce
-  **Thai Fried Seasonal Vegetable** 泰式馬拉盞炒時菜 **168**
Shrimp paste, chili
-  **Tom Kha Gai with Half Chicken** 泰式椰子雞湯 **278**
Lemon grass, mushrooms, lime
-  **Tom Saap Sour & Spicy Spare Ribs** 泰式火山排骨 **398**
Coriander, spring onion, chili, garlic, lime
- Hainanese Chicken (Half or Whole)** 海南雞(半隻或全隻) **258 / 368**
Ginger, sweet soy sauce, bird's eye chilies
- Fresh Pineapple Fried Rice with Seafood** 鮮菠蘿海鮮炒飯 **248**
Thai sausage, mixed peas, pork floss, cashew nuts
- Hainanese Chicken Rice** 海南雞配香米飯 **198**
Ginger, sweet soy sauce, bird's eye chilies, jasmine rice
- Pad Thai** 泰式炒金邊粉 **178**
Stir-fried rice noodles, dried shrimp, crushed peanuts, egg, bean sprouts
- Thai Boat Noodles** 泰式船麵 **168**
Short-ribs, spring onions, chili, crispy pork skin
-  **Thai Fried Rice** 泰式炒飯 **168**
Satay pork, Thai basil, pork, string beans, fried egg, chili
- Thai Style Fried Rice Noodle** 泰式海鮮炒河粉 **178**
Seafood, vegetable
-  **Thai Chicken Mince Rice** 泰式香葉雞肉碎飯 **158**
Fried egg, chili, Thai basil, string beans

THE TANDOORI 印度烤爐

-  **Chicken** 印度爐燒雞 **258**
Ginger, garlic, fenugreek, red chili, yoghurt
-  **Chicken Tikka** 香辣茄味咖喱雞 **258**
Red chili, mustard oil, yoghurt
-  **Seekh Lamb** 印度爐燒羊 **268**
Minced lamb, chili, mint, masala
-  **Chilean Seabass** 印度爐燒智利海鱸魚 **308**
Red chili, mustard oil, yoghurt
-  **Tiger Prawns** 老虎大蝦 **398**
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

- South Africa Wagyu Sirloin Steak** 南非和牛西冷牛扒 *340 gms* **588**
- USDA Ribeye Steak** 美國肉眼扒 *340 gms* **468**
- USDA Sirloin Steak** 美國西冷牛扒 *340 gms* **468**
- Australian Lamb Chop** 澳洲羊扒 *330 gms* **418**
- Thailand Tiger Prawn** 泰國虎蝦 **368**
- New Zealand King Salmon Fillet** 紐西蘭皇帝三文魚扒 *240 gms* **358**

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 vegetable, 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

-  **French Fries** 薯條 **95**
Truffle mayonnaise
-  **Roasted Potatoes** 烤薯仔 **85**
Parsley, butter, thyme
-  **Mashed Potato** 薯蓉 **85**
Butter, cream
-  **Wok Fried Vegetables** 炒菜 **75**
Carrot, zucchini, broccoli
-  **Broccolini** 西蘭花苗 **80**
Garlic, olive oil

TEA & DRINK 茶及其他

- Chocolate (Hot/Iced)** **45**
- English Breakfast | Earl Grey | Chamomile | Peppermint | Jasmine | Long Jing | Tie Guan Yin | Pu'er** **45**
- Lemon Tea (Hot/Iced)** **45**

MAIN 主菜

- Roasted Spatchcock Spring Chicken** 香燒春雞 **298**
Wild mushrooms, herbs, cream sauce
- USDA Bone in Beef Short Rib** 美國牛肋骨 *850 gms* **438**
Roasted fresh corn, new potatoes, veal jus
- Roasted Giant Grouper Fillet** 香煎龍躉石斑魚柳 **398**
Saffron seafood velouté
- Boston Lobster Thermidor** 焗烤波士頓龍蝦 **498**
Mushroom, onion, garlic, parmesan cheese, cream sauce
- Braised Veal Osso Buco** 紅酒燴牛仔膝 **398**
Potato puree, vegetable, red wine jus
- Seafood Stew** 燴海鮮 **388**
Tiger prawn, seabass, blue mussels, clams, squid
- Slow Cooked Iberico Pork Chop** 慢煮西班牙黑毛豬扒 **398**
Green asparagus, new potatoes, spiced apple peach jam
- BBQ Baby Spare Rib** 燒烤汁豬排骨 *650 gms* **378**
BBQ sauce, roasted fresh corn, French fries

DESSERT 甜品


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


COFFEE 咖啡

- Coffee | Espresso | Americano** **35**
- Flat White | Cappuccino | Latte | Double Espresso | Mocha** **45**

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