

Opening Hours 營業時間

Monday - Friday 12 pm - 10 pm

星期一至星期五 中午十二時至晚上十時

Saturday, Sunday & Public Holidays

8 am - 10 pm

星期六,星期日及公眾假期 上午八時至晚上十時

T. +852 28491000

www.peaklookout.com.hk

  thepeaklookouthk

Private functions & events please contact

私人派對及宴會查詢電郵

parties@epicurean.com.hk

Wine Corkage (750ml) 開瓶費 \$300 / btl 瓶

Spirit Corkage (750ml) 開瓶費 \$800 / btl 瓶

Cake Charge 切餅費 \$100 / cake 個

CHEF'S RECOMMENDATIONS

廚師推介

-  **Typhoon Shelter Fried Boston Lobster** 498
- 避風塘炒波士頓龍蝦
-  **Thai Style Stir-Fried Crab with Fresh Green pepper** 658
- 泰式新鮮青胡椒炒肉蟹
Adenophora ginger, onion, bell pepper, lemon leave & chili
-  **Stir-Fried Curry Grouper in Ancient Thai Style** 468
- 泰式古法咖喱炒花尾龍躉
Onion, bell pepper & egg

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 Ireland	215	415	825
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 62
- Raita yoghurt sauce, mint sauce
-  **Garlic Naan Bread** 香蒜印度烤包 68
- Raita yoghurt sauce, mint sauce
-  **Cheese Naan Bread** 芝士印度烤包 78
- Raita yoghurt sauce, mint sauce
- Smoked Salmon Naan Bread** 煙三文魚印度烤包 148
- Raita yoghurt sauce, mint sauce, sour cream, parmesan cheese
-  **Tom Yum Goong** 冬蔭功湯 128
- Prawn, lemon grass, tomatoes, Thai basil, chili, cilantro
-  **Wild Mushroom Cream Soup** 野菌忌廉湯 108
- White truffle oil
- Lobster Bisque** 法式龍蝦湯 158
- Cream, chives
- Parma Ham 24 months 100g** 巴馬火腿24個月 158
- Figs, mixed leaves, balsamic, olive oil, caviar
- Beef Carpaccio** 生牛肉薄片配黑松露汁 198
- Rocket, parmesan cheese, cherry tomato, black truffle dressing
-  **Chicken Quesadilla** 墨西哥雞肉薄餅 138
- Tomato salsa, sour cream
-   **Nachos** 烤墨西哥玉米片 188
- Mozzarella, salsa, guacamole, jalapeños, cheddar cheese, parmesan shavings
-  **Gambas al Ajillo** 西班牙香蒜蝦辣肉腸 188
- Prawn, chorizo, garlic, parsley, lemon, olive oil
- Japanese Tuna Tartare & Salmon Roe** 268
- 日式三文魚子吞拿魚他他
Avocado, muyu flower & soy sauce

- Prawn Cocktail** 鮮蝦沙律 178
- Avocado, lettuce, chives, paprika
- Caesar Salad** 凱撒沙律 148
- With Chicken Breast 配雞胸片 198
- With Smoked Salmon 配煙三文魚 208
- Romaine hearts, anchovies, croutons, bacon, parmesan shavings
-  **Kale Salad** 羽衣甘藍沙律配木瓜籽醬 158
- Quinoa, broccoli tips, butternut squash, pomegranate, papaya seed dressing
-  **Burrata Salad** 意大利布拉達芝士沙律 198
- Heirloom tomatoes, basil, pesto, balsamic, pistachio
-  **Thai Style Prawn & Pomelo Salad** 泰式蝦柚子沙律 188
- Mixed leaves, chili, lime
-   **Papri Chaat** 印度脆餅沙律 138
- Papdi, pomegranate, potato, chick peas, onion, tomatoes, yoghurt, mint, tamarind sauce
- Thai Prawn Spring Rolls** 泰式蝦春卷 128
- Sweet chili sauce
-  **Samosas** 印度咖哩角(可選擇素或羊) 103 / 118
- Vegetarian or lamb
-  **Buffalo Chicken Wings** 水牛城雞翼 118
- Blue cheese dip, carrots, celery
- Deep Fried Calamari** 酥炸魷魚 138
- Garlic mayonnaise
-  **Hummus, Baba Ghanoush, Tzatziki, Pita Bread** 168
- 印度蘸醬拼盤配中東包 (鷹嘴豆醬、茄子醬、青瓜酸乳酪醬)

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 198
- USA beef, tomatoes, lettuce, smoked cheddar cheese, red onion relish, gherkin
- Open Smoked Salmon Sandwich** 煙燻三文魚開放式三文治 168
- Sourdough, avocado, mustard dressing, capers, red onions

- The Peak Club Sandwich** 太平山公司三文治 188
- Chicken, bacon, lettuce, tomatoes, egg, mayonnaise
- Grilled Cheese and Ham Sandwich** 烤芝士火腿三文治 148
- Smoked cheddar cheese, gammon ham, gherkin, green salad

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

- Spaghetti Carbonara** 卡邦尼意粉 168
- Pancetta, pecorino romano, parmigiana reggiano, onion
-  **Puttanesca Rigatoni with Seared Tuna** 218
- 煙火女義大隆意粉配吞拿魚
Capers, olive, cherry tomato, chilli, anchovies, rosemary & parsley bread crumbs
-  **Porcini Mushroom & Black Truffle Linguine** 208
- 牛肝菌開心果黑松露醬扁意粉
Wild mushroom, pistachio, mascarpone & black truffle sauce
- French Duck Liver & Saffron Risotto** 298
- 法國鴨肝西藏紅花意大利飯
Vincotto

- Orecchiette Bolognese** 意大利肉醬貓耳朵意粉 188
- Tomatoes, parmesan cheese
-  **Scallop & Crab Squid Ink Linguine** 帶子蟹肉墨魚汁扁意粉 288
- Garlic, chili, parsley, tomatoes, olive oil
- Seafood Homemade Tagliatelle** 海鮮自家製闊條麵 288
- Prawn, squid, clam, mussel, fresh lime, lobster & tomato butter sauce
-  **Vongole Linguine** 蜆肉扁意大利粉 258
- Garlic, parsley, chili & extra virgin olive oil

 Vegetarian 素食

 Spicy 辣味

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THE CURRY 咖喱

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

ASIAN CUISINE 東南亞佳餚

 Thai Grilled Pork Neck 泰式燒豬頸肉	188	Thai Wagyu Beef Boat Noodle 泰式和牛船麵	248
Spicy, sour sauce		Beef ball, Beef tripe, sprouts, Thai basil, crispy pork skin	
 Thai Grilled Beef Steak 泰式燒牛肉	278	Stir- Fried Sweet & Sour Iberico Pork	238
Sour & spicy sauce		生炒甜酸黑毛豬咕嚕肉	
 Thai Stir-Fried Clam 泰式炒蜆	268	Pineapple, onion & bell pepper	
Lemongrass, ginger Thai, basil Thai, lemon leaf & chili		 Pad Thai 泰式炒金邊粉	178
Hainanese Chicken (Half or Whole) 海南雞 (半隻或全隻)	258 / 368	Stir-fried rice noodle, shrimps, dried shrimps, crushed peanuts, egg, bean sprouts	
Ginger, sweet soy sauce, bird's eye chilies		Thai Style Fried Rice Noodle 泰式海鮮炒河粉	188
Hainanese Chicken Rice 海南雞配香米飯	198	Seafood, vegetables	
Ginger, sweet soy sauce, bird's eye chilies, jasmine rice		 Thai Chicken Mince Rice 泰式香葉雞肉碎飯	168
 Thai Fried Seasonal Vegetables 泰式馬拉盞炒時菜	168	Fried egg, chili, Thai basil, string beans	
Shrimp paste, chili		 Thai Pork Meat and Shrimp Paste Fried Rice	178
Fresh Pineapple Fried Rice with Seafood 鮮菠蘿海鮮炒飯	258	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	
The Peak Lookout Baked Pork Chop Rice 太平山焗厚豬扒飯	198	Fried Australian Wagyu Beef Rice Noodle	248
Broccolini, pineapple, cheese, tomato sauce		乾炒澳洲和牛河粉	
 Tom Yum Seafood Soup Noodle 泰式冬陰功海鮮湯粉	188	Onion & bean sprouts	
Prawn, clam, mussel, cherry tomato, chili, sprouts			

THE TANDOORI 印度烤爐

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

Surf & Turf 海陸雙拼 (波士頓龍蝦半隻和美國牛柳)	688
Grilled USDA Prime Beef Tenderloin, half Boston Lobster, potato & seasonal vegetables	
Australian Wagyu Ribeye Steak M8-9 320gms	598
澳洲和牛肉眼扒	
USDA Beef Tenderloin 美國牛柳 300 gms	498
USDA Ribeye Steak 美國肉眼扒 340 gms	488
USDA Sirloin Steak 美國西冷牛扒 340 gms	478
USA Dry Aged Bone In Pork Ribeye 350 gms	418
美國熟成肉眼豚肉扒	
Australian Lamb Chop 澳洲羊扒 330 gms	428
New Zealand King Salmon Fillet 紐西蘭皇帝三文魚扒 240 gms	368
Grilled meat choose one from below (烤肉選擇以下一款)：	
Chimichurri, red wine jus, black peppercorn jus, rosemary veal jus, garlic butter, café de paris butter	
阿根廷青醬, 紅酒汁, 黑椒汁, 露絲瑪莉汁, 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

 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
Seasonal vegetables	
 Broccolini 西蘭花苗	80
Garlic, olive oil	

TEA & DRINK 茶及其他

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

MAIN 主菜

Sous Vide French Duck Breast 低溫熟調法國鴨胸	398
Pumpkin cinnamon puree, sage, blackberry sauce	
Braised Veal Osso Buco 紅酒燴牛仔膝	398
Potato puree, vegetables, red wine jus	
Roasted Whole Boston Lobster 香燒原隻波士頓龍蝦	498
Mixed leaves, zucchini, lemon, clarified butter	
Roasted Mediterranean Sea Bass Fillet	398
香煎地中海鱸魚柳	
Ratatouille, garlic, herbs and buttered breadcrumbs	
Seafood Stew 燴海鮮	388
Tiger prawn, seabass, mussels, clams, squid, sourdough toast	
Roasted Whole Chicken (Preparation takes 20-30 mins)	438
香燒原隻春雞 (製作需時20-30分鐘)	
Risotto, mushroom garlic, herbs	
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, kahlua	
Bread Pudding 麵包提子乾布甸	88
Raisins, vanilla sauce	
Crème Bruleé 法式焦糖燉蛋	88
Vanilla beans, berries	
Vanilla Panna Cotta 意大利雲呢拿奶凍	88
Berries, crumble blueberries sauce	
Gulab Jamun 印度玫瑰果	88
Sugar syrup, pistachio, vanilla ice cream	
Hazelnut & Chocolate Mousse Cake 榛子朱古力慕絲蛋糕	98
Ice Cream Scoop 自選口味雪糕 (一球)	64
Chocolate, strawberry, vanilla	
Thai Mango Sticky Rice 泰式芒果糯米飯	104
Coconut milk sauce	

COFFEE 咖啡

Espresso	35
Coffee Americano	40
Double Espresso	45
Flat White Cappuccino Latte Mocha	50



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