



Opening Hours 營業時間

Monday - Sunday 12 pm - 10 pm  
星期一至星期日 中午十二時至晚上十時

Public Holidays 12 pm - 10 pm  
公眾假期 中午十二時至晚上十時

T. +852 28491000 www.thepeaklookout.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 開瓶費 \$300 / bottle

Cake Charge 切餅費 \$100 / cake

## BEER OF THE MONTH

本月推介

### Beer Paddle

Stella Artois, Hoegaarden,  
Suntory The Premium Malt's Black

120

## THE SEAFOOD PLATTER

海鮮拼盤

### Boston Lobster, Oysters Blue Mussels, Clams, Prawns

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

for 2 persons **848** / 4 persons **1668**

## OYSTER

空運新鮮生蠔

JET FRESH

SUNOFUREIKU	pc	6pcs	12pcs
日本雪花蠔 No.2 Japan	75	415	825
ST MARTIN			
聖馬天尼蠔 No.2 France	88	484	958

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 Yoghurt, mint sauce	52	<b>Prawn Cocktail</b> 鮮蝦沙律 Avocado, lettuce, chives, paprika	168
<b>Garlic Naan Bread</b> 香蒜印度烤包 Yoghurt, mint sauce	58	<b>Thai Prawn Spring Rolls</b> 泰式蝦春卷 Sweet chili sauce	128
<b>Cheese Naan Bread</b> 芝士印度烤包 Yoghurt, mint sauce	68	<b>Samosas</b> 印度咖哩角(可選擇素或羊) Vegetarian or lamb	103 / 118
<b>Tom Yum Goong</b> 冬蔭功湯 Prawn, lemon grass, tomatoes, Thai basil, chili, cilantro	118	<b>Buffalo Chicken Wings</b> 水牛城雞翼 Blue cheese dip, carrots, celery	108
<b>Wild Mushroom Cream Soup</b> 野菌忌廉湯 White truffle oil	98	<b>Deep-fried Calamari</b> 酥炸魷魚 Garlic mayo	128
<b>Lobster Bisque</b> 法式龍蝦湯 Cream, chives	148	<b>Caesar Salad</b> 凱撒沙律 Romaine hearts, anchovies, croutons, parmesan shavings	138
<b>Parma Ham 24 months 100g</b> 巴馬火腿24個月 Figs, mixed leaves, balsamic & olive oil, caviar	148	<b>Kale Salad</b> 羽衣甘藍沙律配木瓜籽醬 Quinoa, broccoli tips, butternut squash, papaya seed dressing	148
<b>Iberico Ham 25g or 50g</b> (up to 52-months curation) 西班牙黑毛豬25或50克 Dried figs, tomatoes, bread	194 / 378	<b>Burrata Salad</b> 意大利芝士沙律 Heirloom tomatoes, basil, pesto, balsamic	188
<b>Hummus, Baba Ghanoush, Tzatziki, Pita Bread</b> 印度蘸醬拼盤配中東包 (鷹嘴豆醬、茄子醬、青瓜酸乳酪醬)	158	<b>Thai Beef Salad</b> 泰式牛肉沙律 Carrots, celery, red onion, tomatoes, chili	188
<b>Mixed Bruschetta</b> 意式雜錦多士 Tomatoes & basil, prawn & red onion, Parma ham & cheese	108	<b>Papri Chaat</b> 印度脆餅沙律 Papdi, potato, chick peas, onion, tomatoes, yoghurt, mint, tamarind sauce	138

## SNACKS COMBO PLATTER 小食拼盤

Buffalo Chicken Wings, Deep-fried Calamari, Vegetarian Samosas, Hummus, Pita Bread, Thai Spring Rolls  
水牛城雞翼, 酥炸魷魚, 素咖哩角, 鷹嘴豆泥, 中東包, 泰式春卷

298

## BREAD 麵包

served with French Fries or Salad

<b>The Peak Lookout Burger</b> 太平山牛肉漢堡 USA beef, tomatoes, lettuce, smoked cheddar cheese, red onion relish, gherkin	188	<b>Pulled Pork Burger</b> 豬肉絲漢堡 Pork shoulder, coleslaw, BBQ sauce, gherkin	218
<b>Grilled Cheese and Ham Sandwich</b> 烤芝士火腿三文治 Smoked cheddar cheese, cooked ham, gherkin, green salad	138	<b>The Peak Club Sandwich</b> 太平山公司三文治 Chicken, bacon, lettuce, tomatoes, egg, mayo	178
<b>Open Smoked Salmon Sandwich</b> 煙燻三文魚開放式三文治 Sourdough, avocado, mustard dressing, capers, red onions	168	<b>Boston Lobster Roll</b> 波士頓龍蝦包 Celery, onion, chives, lemon, mayonnaise	398
		<b>Reuben Sandwich</b> 魯賓三文治 Swiss cheese, pastrami beef, sauerkraut	168

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









<b>Spaghetti Carbonara</b> 卡邦尼意粉 Pancetta, pecorino romano, parmigiana reggiano	158	<b>Boston Lobster Spaghetti</b> 波士頓龍蝦意粉 Basil, vodka, tomato sauce	488
<b>Italian Sausages Rigatoni</b> 意大利腸配白汁大窿意粉 Broccolini, garlic, white wine, rosemary cream	168	<b>Tagliatelle Bolognese</b> 意大利肉醬闊麵條 Tomatoes, parmesan cheese	168
<b>Wild Mushroom Linguine</b> 香蒜野菌火箭菜扁意粉 Rocket, garlic, parsley, chili, extra virgin olive oil	148	<b>Crab Squid Ink Linguine</b> 蟹肉墨魚汁扁意粉 Garlic, chili, parsley, olive oil	248
		<b>Seafood Spaghetti</b> 海鮮意大利粉 Prawns, clams, mussels, squid, cherry tomato, lobster sauce	288

Vegetarian 素食

Spicy 辣味

10% service charge applies 另收加一服務費


## THE CURRY 咖喱

 <b>Roast Duck Red Curry</b> 泰式紅咖哩鴨 Boneless duck, red curry paste, coconut milk, lime leaves, fish sauce, steam rice	<b>198</b>	<b>Butter Chicken</b> 牛油咖哩雞 Tomatoes, cashewnuts, yellow basmati rice	<b>228</b>
 <b>Thai Green Curry</b> 泰式青咖哩雜菜 Mushrooms, zucchini, cauliflower, Thai eggplant, steam rice	<b>148</b>	 <b>Lamb Rogan Josh</b> 印度喀什米爾羊肉咖哩 Aromatic spices, garlic, ginger, chili lamb sauce, yellow basmati rice	<b>238</b>
<b>Thai Yellow Curry Baked Seafood in Farmer Bread</b> 焗泰式黃咖哩海鮮農夫包 Lobster tail, clams, mussels, squid, onion, peppers	<b>448</b>	 <b>Aloo Gobhi (Potato &amp; Cauliflower)</b> 印度薯仔椰菜花乾咖哩 Cumin seed, dried Indian spices, yellow basmati rice	<b>158</b>
 <b>Palak Paneer</b> 咖哩菠菜芝士 Spinach, Indian cottage cheese, yellow basmati rice	<b>198</b>	 <b>Goan Style Masala</b> 印度瑪撒拉蝦 Prawns, yellow basmati rice	<b>218</b>
		 <b>Vindaloo (Chicken or Lamb)</b> 印度溫達盧咖哩 (雞或羊) Yellow basmati rice Please choose the level of spiciness  /  /  / 	<b>218 / 238</b>

## ASIAN CUISINE 東南亞佳餚

<b>Hainanese Chicken</b> 海南雞配香米飯 Ginger, sweet soy sauce, birds eye chilies, jasmine rice	<b>188</b>
<b>Pad Thai</b> 泰式炒金邊粉 Stir-fried rice noodles, dried shrimp, crushed peanuts, egg, bean sprouts	<b>168</b>
<b>Thai Boat Noodles</b> 泰式船麵 Short-ribs, spring onions, chili, crispy pork skin	<b>168</b>
 <b>Thai Fried Rice</b> 泰式炒飯 Satay pork, Thai basil, pork meat, string beans, fried egg, chili	<b>168</b>

## THE TANDOORI 印度烤爐

 <b>Chicken</b> 印度爐燒雞 Ginger, garlic, fenugreek, red chili, yoghurt	<b>248</b>
 <b>Chicken Tikka</b> 香辣茄味咖哩雞 Red chili, mustard oil, yoghurt	<b>248</b>
 <b>Seekh Lamb</b> 印度爐燒羊 Minced lamb, chili, mint, masala	<b>258</b>
 <b>Chilean Seabass</b> 印度爐燒智利海鱸魚 Red chili, mustard oil, yoghurt	<b>308</b>

All tandoori dishes are served with 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>USDA Ribeye Steak</b> 美國肉眼扒 340 gms	<b>458</b>
<b>USDA Sirloin Steak</b> 美國西冷牛扒 340 gms	<b>458</b>
<b>Dutch Veal Chop</b> 荷蘭牛仔扒 800 gms	<b>688</b>
<b>Australian Lamb Chop</b> 澳洲羊扒 330 gms	<b>398</b>
<b>Thailand Tiger Prawn</b> 虎蝦	<b>348</b>
<b>Norwegian Salmon Fillet</b> 挪威三文魚扒 220 gms	<b>288</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 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

## MAIN 主菜

<b>Roasted Spring Chicken "Cacciatora"</b> 意式燒春雞 Green olives, baby onion, cherry tomatoes, potato	<b>278</b>
<b>Pan Fried Chilean Sea Bass</b> 香煎智利海鱸魚 Cherry tomatoes, olives, capers, basil, white wine	<b>388</b>
<b>Boston Lobster Thermidor</b> 焗烤龍蝦 Mushroom, onion, garlic, parmesan cheese, cream sauce	<b>498</b>
<b>Braised Beef Cheek</b> 燴牛面肉 Potatoes puree, broccolini, jus	<b>378</b>
<b>Seafood Stew</b> 燴海鮮 Tiger prawn, seabass, blue mussels, clams, squid	<b>368</b>
<b>Slow Cooked Iberico Pork Chop</b> 慢煮西班牙黑毛豬扒 Green asparagus, new potatoes and spiced apple peach jam	<b>388</b>

## DESSERT 甜品

<b>Classic Tiramisu</b> 經典意大利芝士餅 Lady fingers, mascarpone, marsala, espresso	<b>92</b>
<b>Gulab Jamun</b> 印度玫瑰果 Sugar syrup, pistachio, vanilla ice cream	<b>88</b>
<b>Bread Pudding</b> 麵包提子乾布甸 Raisins, vanilla sauce	<b>88</b>
<b>Vanilla Panna Cotta</b> 意大利雲呢拿奶凍 Berries, crumble blueberries sauce	<b>88</b>
<b>Crème Bruleé</b> 法式焦糖燉蛋 Vanilla beans, berries	<b>88</b>
<b>Ice Cream Scoop</b> 自選口味雪糕 (一球) Chocolate, strawberry, vanilla	<b>54</b>

## SIDE 配菜

 <b>French Fries</b> 薯條 Truffle mayo	<b>85</b>
 <b>Roasted Potatoes</b> 烤薯仔 Parsley, butter, thyme	<b>75</b>
 <b>Mashed Potatoes</b> 薯蓉 Butter, cream	<b>75</b>
 <b>Wok-fried Vegetables</b> 炒菜 Carrot, zucchini, broccoli	<b>65</b>
 <b>Broccolini</b> 西蘭花苗 Garlic, olive oil	<b>70</b>

## COFFEE 咖啡

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

## TEA & DRINK 茶及其他

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

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