

Strating from 6PM. We are a specialist wine restaurant that offer up to 40+ wines by the glass and steak from the best free-range farms in Australia

ESSENTIALS

BAGUETTE 50

House fired & served with seed & nut butter
法國長麵包、果仁種子牛油

ANTIPODES, NZ 70

1 litre still or sparkling water

CLASSIC STARTERS

FRESH SHUCKED OYSTERS

Mignonette sauce 新鮮生蠔、木犀草醬
3 oysters 120 | 6 oysters 220

FRENCH ONION SOUP

Gruyère crouton 105
法式洋蔥湯、芝士麵包粒

CAULIFLOWER STEAK (VEG)

Charred with hazelnuts & caper salsa 125
烤椰菜花扒、榛子及酸豆沙沙醬

XO ESCARGOTS

Six French snails baked in XO butter,
garlic & parsley with baguette 170
焗法國蝸牛、牛油、大蒜、歐芹、法國長麵包

ROAST BONE MARROW

Anchovy, capers & parsley 140
烤骨髓、鯷魚、酸豆、歐芹

MUSSELS MARINIÈRES

White wine, garlic & parsley with charred baguette 190
法式白酒燴青口、烤法國長麵包

BEEF TARTARE

Potato crisps 180
生牛肉他他、香脆薯片

CAESAR SALAD (VEG AVAILABLE)

Baby gem, cos lettuce, white anchovy & prosciutto 140
凱撒沙律、迷你生菜、白鯷魚、巴馬火腿

DOUBLE BAKED CHEESE SOUFFLÉ (VEG) 140

Goats' & Gruyère cheese, roquette & pear salad
雙重芝士焗梳乎厘、羊奶芝士、Gruyère 芝士、
芝麻菜、香梨沙律

BURRATA & HEIRLOOM TOMATOES

Basil and aged balsamic vinaigrette 150
Burrata 水牛芝士、溫室番茄、羅勒、
陳年意大利香醋汁

SIMPLY STEAK

STEAK & FRITES COLLECTION

Served with Café de Paris sauce, charred onions & hand
cut triple cooked fat frites

所有牛扒均會配巴黎牛油汁、烤洋蔥、三炸自家手切薯條

BARCOO FLANK 350 GRAMS

BARCOO 牛腹扒 (350克)

Angus-bred cattle raised in the "golden triangle"
of New South Wales, Australia. 200 days grain-
fed 310

RANGERS VALLEY HANGAR 280 GRAMS

Rangers Valley 牛腹肉牛扒 (280克)

Rangers Valley, New South Wales, Australia
specialise in long fed pure Black Angus and
Wagyu cross breeds. Highest quality, best tasting,
consistently tender and delicious beef 380

YARABAH RIBEYE 300 GRAMS

Yarabah 肉眼牛扒 (300克)

Yarabah Beef sourced from two farms in
Queensland & Northern New South Wales,
Australia. Traceability direct to the farm. Finished
with 200 days on grain and graded 4+ 480

CHÂTEAUBRIAND

400 GRAMS FOR 2 PERSONS

'Châteaubriand' 牛柳 - 2人份 (400克)
For over 25 years O'Connor Beef has been
providing premium grass fed beef from the
pristine Gippsland region of Victoria, Australia.
Cattle graze on natural clover and rye grass
that result in meat that is free of genetic
modifications, hormones, antibiotic or chemical
residues 780

CAKE & PASTRY 75

CHOCOLATE TART 朱古力撻

LEMON TART 檸檬撻

CHEESECAKE 芝士蛋糕

ÉCLAIR 閃電泡芙

10% service charge applies to all items |
Restaurant by Woolly Pig HK

MAIN

MUSHROOM TAGLIATELLE (VEG)

Black truffle & goats' cheese 190
蘑菇闊條麵、黑松露、羊奶芝士

OX CHEEK PAPPARDELLE

Made in house rich beef ragout & parmesan 205
自家燉牛面頰寬帶麵、巴馬臣芝士

DUCK BREAST

Radicchio purée & blueberries 310
鴨胸、紅菊苣蓉、藍莓

PORK & FENNEL SAUSAGE

Mustard pomme purée and caramelized onion 195
豬肉、茴香香腸、Harissa 香料醬、芹菜

KING PRAWNS

Meyer lemon purée & garlic butter 320
大蝦、檸檬蓉、蒜蓉牛油

SAGABUTA PORK RACK

Chorizo cannellini beans & caramel apples 310
日本佐賀豬鞍架、辣肉醬白腰豆、焦糖蘋果

SPANISH MACKEREL 290

Braised fennel with a saffron & mussel sauce
西班牙鯖魚、燴茴香、藏紅花、青口汁

EXTRAS

FAT FRITES 薯條、蛋黃醬
& mayonnaise 75

GRILLED BROCCOLINI

烤迷你西蘭花、烤杏仁、焦香檸檬
toasted almonds & charred lemon 75

LEAF SALAD 雜菜沙律、醃洋蔥、法式沙律汁
Pickled onion, french dressing 65

DESSERT & CHEESE

CHEESE Quince purée and baguette

1 cheese 80 | 2 cheese 145 | 3 cheese 205

精選法國芝士、榲桲蓉、法國長麵包

FLEUR DU MAQUIS

Corsican ewe's milk. Semi soft,
creamy & firm.

24-MONTH AGED COMTÉ

Unpasteurised cow's milk. Mild, firm and
slightly sweet from South Eastern France

BLEU D'AUVERGNE

South Central France cow's milk.
Creamy & buttery blue

BRILLAT-SAVARIN

Super soft, triple cream cow's milk.
Nutty, decadent & rich flavours