



Best Australian
Sourced Beef
in Hong Kong

STEAK FRITES

All served with Café de Paris, veal jus, charred onions & hand cut triple cooked fat frites

以下各款可配巴黎牛油汁、烤洋蔥、三炸自家手切薯條

S. KIDMAN STRIPLOIN (250 GRAMS)

S.Kidman 西冷牛扒 (250克)

Producing beef since 1899, Kidman cattle are selected French bred Charolais & Wagyu cattle, raised in Northern Australia. 200 days of Grain. Cattle are certified Halal and free of hormones. Grade 2+. **400**

澳洲Kidman牧場早於1899年從事畜牧業。其牧場位於新南威爾斯州北部、專門飼養法國品種夏洛萊牛及和牛。牛隻均獲清真認證、不含荷爾蒙激素。(200日穀飼、2+級數)。

RANGERS VALLEY HANGER (280 GRAMS)

Rangers Valley 封門柳 (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 beef. **380**

Rangers Valley位於澳洲新南威爾斯州，專門出產高質素純種黑安格斯及和牛、混種安格斯和牛，肉質柔軟細膩、口感豐富。

MORE STEAK FRITES

All served with Café de Paris, veal jus, charred onions & hand cut triple cooked fat frites

以下各款可配巴黎牛油汁、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 on cattle farms dating back to the early 1800’s. 200 days grain fed. **290**

於澳洲新南威爾斯州“金三角”地區擁有超過200年歷史的農場出產的穀飼養安格斯牛。(200日穀飼)。

O’CONNOR FILET MIGNON

(300 GRAMS) O’Connor 牛柳扒 (300克)

For over 25 years O’Connor Beef provides premium grass fed beef from Victoria, Australia. A slice of beef cut from the small, narrow end of the tenderloin. **420**

位於澳洲維多利亞州的O’Connor 牧場出產頂級草飼牛肉已經超過25年。因所有牛隻均於天然草地上放牧、所出產的牛肉均不含基因改造、激素、抗生素或化學殘留物。



YARABAH RIBEYE (300 GRAMS)

Yarabah 肉眼扒 (300克)

Yarabah beef sourced from two farms in Queensland & Northern New South Wales in Australia, traceability direct to the farm. Finished with 200 days on Grain and graded 4+. **420**

Yarabah牛肉是在昆士蘭州和新南威爾斯州北部的閉環供應鏈系統牧場中飼養、品質安全且可追溯其出產農場。(200日穀飼、4+級數)。

STEAK FOR TWO

O’CONNOR BONE-IN RIBEYE (1,200 GRAMS)

O’Connor 牛肋眼扒 (1,200克) (allow 45 minutes)

Cattle graze on natural clover and rye grass that result in meat that is free of hormones, antibiotic or chemical residues. **950**

所有牛隻均於天然草地上放牧、所出產的牛肉均不含基因改造、激素、抗生素或化學殘留物。



ALL DAY MENU

FRENCH CLASSIC STARTERS

BAGUETTE & SEED & NUT BUTTER 50

Made in house, served with seed & nut butter
法式長麵包，果仁種子牛油

CAULIFLOWER STEAK (VEG) 135

Charred with hazelnuts & caper salsa
烤椰菜花扒、榛子及酸豆醬

PORCINI MUSHROOM VELOUTÉ (VEG) 100

Garlic baguette
牛肝菌濃湯、法式香蒜麵包

FRENCH ONION SOUP 105

Gruyère crouton
法式洋蔥湯、芝士麵包粒

CAESAR SALAD (VEG AVAILABLE) 140

Baby gem, cos lettuce, white anchovy & prosciutto
凱撒沙律、迷你生菜、白鯧魚、巴馬火腿

BURRATA & HEIRLOOM TOMATOES 150

Basil and aged balsamic vinaigrette
Burrata 水牛芝士、溫室番茄、香葉、意大利陳醋

YELLOW FIN TUNA RILLETTE 170

Citrus pernod cream, espelette pepper & seaweed cracker
黃鰭吞拿魚醬、柑橘茴香酒忌廉、艾斯佩雷辣椒、紫菜脆片



FRENCH FAVOURITES

FRESH SHUCKED OYSTERS

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

XO ESCARGOTS 180

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

BEEF TARTARE 180

With potato crisps
生牛肉他他、香脆薯片

MUSSELS MARINIÈRES 190

White wine, garlic & parsley with charred baguette
白酒燴青口、大蒜、歐芹、烤法國長麵包

BOUILLABAISSE 330

Market fish, mussels, prawn, squid, rouille, garlic baguette
法式海鮮湯、鮮魚、青口、大蝦、魷魚、大蒜辣椒醬、香蒜法國長麵包

COMFORT FOOD

OX CHEEK PAPPARDELLE 230

Made in house rich beef ragout & parmesan
自家製嫩牛面頰寬條麵、巴馬臣芝士

PORK & FENNEL SAUSAGE 195

Mustard pomme purée and caramelized onion
豬肉茴香香腸、芥末薯蓉、焦化洋蔥

CHEESE BURGER 185

180g beef patty, pickles, mustard & frites
芝士牛肉漢堡、酸瓜、芥末、薯條

STEAK SANDWICH 210

Wagyu bavette, onion jam, bacon & tomato
on baguette & frites
牛扒三文治、和牛側腹肉、洋蔥醬、煙肉、番茄、
酸種法包、薯條

MUSHROOM TAGLIATELLE (VEG) 195

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

BOEUF BOURGUIGNON 305

Short ribs, button mushroom, baby carrot,
crushed potato & red wine jus
紅酒燉牛肉、牛小排、口蘑、紅蘿蔔仔、壓薯仔、
紅酒醬汁



EXTRAS

FRITES & MAYONNAISE 75

炸薯條、蛋黃醬

LEAF SALAD, pickled onion, French dressing 65

雜菜沙律、醃洋蔥、法式沙律汁

GRILLED BROCCOLINI, toasted almonds & charred lemon 75

烤西蘭花苗、烤杏仁、焦香檸檬



DESSERT

ALL CAKES MADE BY OUR PASTRY CHEF

with crème fraîche 75 自家製精選蛋糕

CHOCOLATE TART

朱古力撻

ÉCLAIR

閃電泡芙

LEMON TART

檸檬撻

CHEESECAKE

芝士蛋糕

CHEESE PLATE

精選芝士拼盤、樞梘蓉、法國長麵包

Quince purée and baguette

1 cheese 80 | 2 cheese 145 | 3 cheese 205

Cheese options

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

BAR MENU

STICKS &

SNACKS 45 PER STICK | 45/件 min 2 sticks per order

GRILLED TIGER PRAWN

Chili crumble and lime +15 per stick

烤虎蝦、碎辣椒、青檸

DIPPY DOG

with mustard mayo & chilli jam

美式炸熱狗、芥末蛋黃醬、辣椒醬



TIKKA MASALA CHICKEN

with egg yolk & tare sauce

印度瑪莎拉烤雞、蛋黃、醬油

GRILLED SWEETCORN

Tomato chili jam

烤粟米、番茄辣椒果醬

WAGYU TERIYAKI

with furikake +10

照燒和牛、香鬆

SHARING

WINE PLATTER 255

Prosciutto, salami, chicken liver pate, fruit and nuts,
Comte cheese & baguette

小食拼盤、開心果、意式肉腸、雞肝醬、水果和果仁、
芝士、法國長麵包

SALT FISH CROQUETTE (4 PCS) 90

with mayonnaise 鹹魚炸丸子、蛋黃醬

FRITES 75

with mayonnaise 炸薯條、蛋黃醬

SALUMI 135

Pickles & baguette 意式肉腸拼盤、酸瓜、法國長麵包

CHICKEN & TARRAGON CROQUETTE (3 PCS) 100

with lime Aioli 雞肉和龍蒿丸子 青檸蒜香蛋黃醬

TOP 8

WINES

BY THE GLASS

ça vaut le coup!

WHITE AND ROSÉ

MIRABEAU PURE

2022, Grenache, Syrah, Côtes de Provence,
France 95

LUCIEN ALBRECHT

2020, Pinot Gris, Alsace, France 95

LOUIS MOREAU

2021, Petit Chablis, Burgundy, France 100

VASSE FELIX

'Filius' 2022, Chardonnay, Margaret River,
Australia 95

RED

DOMAIN THENARD GIVRY 1ER CRU

"Clos Saint-Pierre" 2018, Pinot Noir,
Burgundy, France 155

BRANCAIA

Tre 2021, Sangiovese, Merlot, Cab Sav,
Tuscany, Italy 115

CHÂTEAU VILLA BEL-AIR

Graves, 2019, Merlot, Cab Sav Franc,
Bordeaux, France 140

CLONAKILLA

'Hilltops', 2021, Shiraz, Canberra,
Australia 125

WINE COLLECTION

HOUSE WINE

30% off all house wines by the glass at
happy hour from Monday–Friday, 5–8pm

CHAMPAGNE & BUBBLES

GOSSET Cuvée Extra Brut, NV, Ay, Pinot Noir, Chardonnay, Pinot Meunier, Champagne, France **145**

BAILLY-LAPIERRE 'Brut De Charvis', NV, Chardonnay, Pinot Noir, Burgundy, France **85**

MAISON MIRABEAU 'La Folie', Sparkling Rose, NV, Grenache/ Syrah, Côtes De Provence, France **85**

ROSÉ

THE SPECTACLE 2022, Rosé, South Australia, Australia **80**

WHITE

RIESLING FREAK NO.33 2022, Riesling, Clare Valley, Australia **80**

TENUTA DI CORTE GIACOBBE 2022, Pinot Grigio, Veneto, Italy **80**

MARTINBOROUGH VINEYARDS 'Te Tera', 2021, Sauvignon Blanc, Martinborough, New Zealand **80**

THE WINERY OF GOOD HOPE 2022, Unoaked Chardonnay, Stellenbosch, South Africa **80**

RED

LITTLE YERING 2021, Pinot Noir, Yarra Valley, Australia **80**

LANGMEIL 'Rough Diamond', 2021, Grenache, Barossa, Australia **80**

MATSU EL PÍCARO 2021, Tempranillo, Toro, Spain **80**

MR RIGGS 'The Gaffer', 2021, Shiraz, McLaren Vale, Australia **80**

DESSERT WINE

MR RIGGS 'Sticky End', 2018, Viognier, McLaren Vale, Australia **110**

TOP 8 COCKTAILS

COLD DRIP OLD FASHIONED 110

Michter's US*1 Bourbon, Brown Sugar, Cold Drip Coffee Bitters, Orange Peel

BLACKBERRY TONIC 90

Sweet Vermouth, Marionette Mure, Lime & Tonic

FRENCH MILK PUNCH 85

Vodka, Cognac, French Herbs, Pear, Apple, Earl Grey, Lemon, Soy Milk

NEGRONI 90

Gin, Campari, Sweet Vermouth

VIN DE FRANCE 85

Riesling, Mirabelle Eau-De-Vie, Citric Acid, Orange Bitters

GIN GIN MULE 110

G'Vine Floraison, Lime, Ginger, Mint and Ginger Beer

FRENCH BREAKFAST MARTINI 90

Butter Croissant Infused Vodka, Strawberry Marmalade, Lemon, Sugar, Egg White

BLOODY MARY A LA HUIT 85

Vodka, House Spice Blend, Lemon, Tomato Juice

COCKTAILS ON TAP

Happy hour 70

GIN & TONIC, JJ Whitley, Capi Tonic, Rosemary, Citrus Peel **90**

DRINK MENU

HAPPY HOUR
MON-FRI 5-8PM

DRAFT BEER

Happy hour all draft beers 55

- ESTRELLA GALICIA**, 5.5%, Spain
75 | Full 55 | Half
- SAPPORO PREMIUM BEER**, Lager, 5.0%, Japan
75 | Full 55 | Half
- GWEILO**, Session IPA, 4.8%, Hong Kong
80 | Full 60 | Half
- STONE & WOOD**, Pale Ale, 4.4%, Australia
80 | Full 60 | Half

DRAFT CIDER

Happy hour all 60

- THREE OAKS CIDER**, 5.0%, Australia
80 | Full 60 | Half
- MORNING CIDER**, Apple Cider, 4.9%, NZ 80

MOCKTAILS & JUICE BLENDS

NON-ALCOHOL

- LYRE'S MOJITO 80**
Lyre's White Cane Spirit (non-alcoholic),
Lime, Mint Soda
- SUMMER TROPICS 85**
Lyres 'Italian Spritz', Spiced Pineapple,
Passionfruit, Ginger Ale
- APPLE SAGE SPRITZ 70**
Pear, Apple, Sage, Soda
- THYME OF MY LIFE 75**
Raspberry, Thyme, Orange
- LA BELLE 75**
Blueberry, Raspberry, Mint, Lime,
Ginger Ale
- ONE SINGLE JUICE 55**
Orange/ Apple/ Cranberry/ Pineapple

CANS AND BOTTLES

All 75 | Happy hour all 55

- GREEN COAST**, Lager, 4.7%, Byron Bay, AUS
- COOPERS SPARKING ALE**, 5.8%, Adelaide, AUS
- SUMMER OF 1842**, 5.0%, Young Master, HK

NON-ALCOHOLIC BEER

- GWEILO**, Alcohol-Free Pale Ale, 0.3%, HK 75
- HEAPS NORMAL**, Quiet XPA, Non-alcoholic,
0.5%, AUS 75

OTHER DRINKS

SOFT DRINKS 45

- Soda, Coke, Coke Zero
Tonic, Ginger ale

TEA 45

- English Breakfast, Earl Grey, Chai,
Chamomile, Mint, Jasmine Green,
Lemongrass & Ginger

MINERAL WATER

- Still or Sparkling
Antipodes, NZ 1 lt 75

COFFEE

- Espresso 35
Americano, Double Espresso 40
Latte, Cappuccino 45
Mocha, Hot Chocolate 48
Any Iced Milk Coffee 48
Soy +5 Decaf +5

WEEKEND BRUNCH

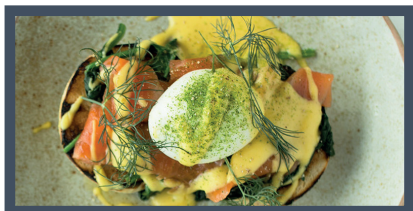
週末早午餐 FROM 10AM-3PM | SATURDAY, SUNDAY & PH HOLIDAYS



SMASHED AVOCADO (V) 150

Sourdough, citrus, figs & scrambled eggs

牛油果多士(素)、酸種麵包多士、柑橘、無花果、炒蛋



EGGS BENEDICT 160

Choice of house smoked salmon or prosciutto, poached eggs, spinach & Hollandaise

班尼迪蛋 (可選擇配三文魚或意大利火腿) 水波蛋、菠菜、荷蘭醬、軟包

BURRATA TOAST (V) 155

Heirloom tomatoes, burrata & baby spinach salad

水牛芝士酸種麵包多士(素)、原種番茄、burrata水牛芝士、菠菜苗沙律

THE TIGER PRAWN ROLL 175

Crisp fried tiger prawns, lettuce, chili fennel salsa & Rose Marie sauce in a brioche bun

脆炸虎蝦堡、生菜、辣茴香莎莎、迷迭香醬汁、牛油軟包

BUTTERMILK FRIED CHICKEN BURGER 165

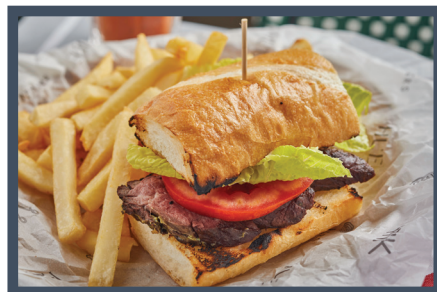
Lyonnais onion, harissa mayonnaise & frites

白脫牛奶炸雞漢堡、牛油軟包、洋蔥、harissa蛋黃醬及薯條

STEAK SANDWICH 210

Wagyu bavette, onion jam, bacon & tomato on baguette & frites

牛扒三文治、和牛側腹肉、洋蔥醬、煙肉、番茄、薯條



SWEET 甜點

HOUSE MADE CAKE FROM THE FRIDGE

自家製精選蛋糕

75 EACH | 75/件

FAVOURITES

“THE DISTRICT 8” 175

House sausage, maple bacon, portobello mushroom, fried egg, toasted sourdough, tomatoes & beans

District 8 併盤 – 自家製香腸、楓糖煙肉、大啡菇、煎蛋、酸種麵包多士、番茄、茄汁焗豆

STACKED PANCAKES 160

Maple glazed bacon, sunny side up organic hen's egg & crispy sage

香煎班戟、楓糖煙肉、有機蛋(太陽蛋)、炸鼠尾草

DRINKS

LYRE'S MOJITO 80

Lyre's white cane spirit (non-alcoholic), lime, mint, soda

APPLE SAGE SPRITZ 70

Pear, apple, sage & soda

SUMMER TROPICS 85

Lyres 'Italian Spritz', spiced pineapple, passionfruit & ginger ale

THYME OF MY LIFE 75

Raspberry, thyme & orange

BLOODY MARY A LA HUIT 85

Vodka, House spice blend mix, lemon & tomato Juice

ONE SINGLE JUICE 55

Orange/ Apple/
Cranberry/ Pineapple

all prices are subject to 10% service charge