



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



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**

於澳洲新南威爾斯洲”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**

位於澳洲維多利亞洲的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。



CLASSIC STARTERS

BAGUETTE 50

House fired & served with seed & nut butter
法式長麵包、果仁牛油

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 AVAILABLE)

Charred with hazelnuts & caper salsa 135
烤椰菜花扒、榛子及酸豆醬

XO ESCARGOTS

Six French snails baked in XO butter, garlic & parsley
with baguette 180
焗法國蝸牛6隻、XO醬牛油、大蒜、歐芹、法式長麵包

CONFIT CHICKEN TERRINE

Chicken liver pâté, saffron apple chutney & heirloom carrot 155
油封雞肉凍批、雞肝醬、番紅花蘋果香緹、原種紅蘿蔔

MUSSELS MARINIÈRES

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

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、白鯧魚、巴馬火腿



BURRATA & HEIRLOOM TOMATOES

Basil and aged balsamic vinaigrette 150
Burrata 水牛芝士、溫室番茄、羅勒、意大利陳醋汁

YELLOW FIN TUNA RILLETTE

Citrus pernod cream, espelette pepper & seaweed cracker 170
黃鱈吞拿魚醬、柑橘茴香酒忌廉、艾斯佩雷辣椒、紫菜脆片

MAINS



BOEUF BOURGUIGNON

Short ribs, button mushroom, baby carrot, crushed potato, red wine jus 305
紅酒燉牛肉、牛小排、口蘑、紅蘿蔔仔、壓薯仔、紅酒醬汁

IBERIAN PORK COLLAR

Iberian pork collar, celeriac, pork skin crumble, rosemary emulsion & madeira jus 315
伊比利亞豬頸肉、芹菜頭、豬皮脆、迷迭香泡沫、馬德拉酒醬汁

BOUILLABAISSE

Market fish, mussels, prawn, squid, rouille & garlic baguette 330
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

MUSHROOM TAGLIATELLE (VEG)

Black truffle & goats' cheese 195
蘑菇闊條麵、黑松露、羊奶芝士

OX CHEEK PAPPARDELLE

Made in-house rich beef ragout & parmesan 230
自家製燉牛面頰闊條麵、巴馬臣芝士

SPICE ROASTED DUCK BREAST

Fermented beetroot, puffed barley, chive oil & jus 320
香料烤鴨胸、發酵紅菜頭、脆薏米、香蔥油汁

PORK & FENNEL SAUSAGE

Mustard pomme purée and caramelized onion 195
豬肉茴香香腸、芥末薯蓉、焦化洋蔥

EXTRAS

FRITES

& mayonnaise 75
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 & CHEESE

CAKE & PASTRY 75



CHOCOLATE TART 朱古力撻

LEMON TART 檸檬撻

CHEESECAKE 芝士蛋糕

ÉCLAIR 閃電泡芙

CHEESE

Quince purée and baguette

1 CHEESE 80

2 CHEESE 145 | 3 CHEESE 205
精選法國芝士、榲桲蓉、法式長麵包

FLEUR DU MAQUIS

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

BLEU D'AUVERGNE

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

24-MONTH AGED COMTÉ

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

BRILLAT-SAVARIN

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

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

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 **150**

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

ANTIPODES, NZ 75

1 litre still or sparkling water
1升紐西蘭Antipodes礦泉水或氣泡水

all prices are subject to 10% service charge