

BAR SNACKS

<u>ASIAN & WESTERN INSPIRED SNACKS</u>		HK\$
GUAC-A-MAME [V]		88
Avocado and edamame mash, Chiu Chow chilli oil, wonton chips		
HOUSE-MADE SOUP OF THE DAY		98
SEASONED FRIES [V]		98
Mala aioli		
CALAMANSI ROASTED BROCCOLINI [V]		118
Locally-sourced broccolini, calamansi aioli, parmesan cheese, crispy garlic chips		
EAST-MEETS-WEST WINGS		118
Crispy fried wings, crispy garlic chips, sesame, Korean Gochujang buffalo dip		
SWEET AND SOUR PRAWNS		128
Batter fried prawns, sweet and sour Gochujang sauce, spring onion		
CAESAR A LA TOSCANA		148
Romaine lettuce, Caesar dressing, parmesan crisps, foccaccia croutons, black pepper		
WONTON TACOS		148
Sustainable yellowfin tuna poke, guac-a-mame, sesame-soy marinade		
UMAMI BOMB SALAD		168
Kumato tomatoes, cucumbers, avocado, radish, mixed greens, soya vinaigrette, seaweed		
Add HK\$ 188 for sliced Wagyu flat Iron steak [4 OZ]		
SUSTAINABLE YELLOWTAIL KINGFISH		168
Yuzu, jalapeno, watermelon radish, avocado crema, pickled Ikura, shichimi pepper		
DAN DAN BURRATA [V]		188
Italian burrata cheese, plant-based mince, peanut, chilli sauce		
SMOKING TAKO		188
Grilled whole octopus leg, potato foam, paprika, chilli oil, apple wood smoke		
ICHIBAN TARTARE		208
French Polmard beef, soy sauce, spring onion, cage-free egg, togarashi spice, bonito flakes, crispy toast		

Monday – Friday 2:30 p.m. – 11:30 p.m.

Saturday, Sunday & Public Holidays 12:00 p.m. – 11:30 p.m.

[V] Vegetarian items

All prices are subject to 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

<u>EAST-MEETS-WEST BAO BUNS</u>	HK\$
CAULIFLOWER BAO [V]	118
Roasted cauliflower, romesco, arugula	
FRIED CHICKEN BAO	128
Crispy fried chicken, Korean Gochujang, pickled radish, local microgreens	
DYNASTY CHAR SIU BAO	138
Dynasty sliced char siu, watercress, Cantonese char siu sauce	
TRIO OF BOOTY	138
A combo of Dynasty char siu bao, fried chicken bao, cauliflower bao	
<u>SANDWICHES & BURGERS</u>	
ALL SERVED WITH SEASONED FRIES	
FUTURE BURGER [V]	198
Plant-based burger patty, grilled onions, Tomato, lettuce, vegenaïse	
K.F.C. KOREAN FRIED CHICKEN BURGER	228
Crispy Korean fried chicken, Korean Gochujang, aioli, watercress, pickled radish, spring onions	
CHEF'S SMASH BURGER	248
Two crispy smashed all beef patties, bacon, cheddar, aioli, ketchup, grilled onions, pickles	
BOSTON LOBSTER GRILLED CHEESE SANDWICH WITH LOBSTER BISQUE DIP	258
Half butter-poached lobster, Gruyère cheese, sourdough, seasoned fries	

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À LA CARTE

MAINS

SAKE STEAMED CLAMS	HK\$ 188
Chorizo, shallots, garlic served with grilled sourdough	
BLACK GARLIC PORTOBELLO MUSHROOM RIGATONI [V]	188
Artisanal rigatoni, black garlic cream, crispy garlic chips	
JAPANESE UDON CARBONARA	208
Parmesan, cream, pancetta, cage-free egg yolk, crab roe, spring onions	
SEARED SEA SCALLOPS	248
Confit leek, potato espuma, walnuts vinaigrette	
GRILLED SUSTAINABLE ATLANTIC SALMON	298
Broccolini, whipped potatoes, ikura beurre blanc	
SPANISH DUROC BONE-IN PORK CHOP	348
Morunos marinade, cumin gravy, grilled zucchini, eggplant	
BOSTON LOBSTER TAGLIATELLE	428
Fresh tagliatelle, lobster cream, confit tomato, basil	
AUSTRALIAN WAGYU FLAT IRON STEAK [7 OZ]	468
Seasoned fries, watercress salad, mala aioli	

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FOR SHARING

HK\$

Please allow minimum 30 minutes food preparation time

ROASTED CAULIFLOWER STEAK [V]

208

Caramelized roasted cauliflower, romesco, parmesan, pine nuts, arugula

HALF-ROASTED TANDOORI CHICKEN

298

Indian spices, sautéed Garam masala chickpeas, greens, cashews, raisins, chutney

PAN-FRIED WHOLE SEABASS

428

Locally sourced seabass, fresh herbs, fennel, pickled beetroot, citrus salad

MALA BEEF SHORT RIB

468

Slow-cooked Australian beef short rib, Sichuan pepper gravy, sautéed kale

SUSTAINABLE CANADIAN SNOW CRAB LEG

488

Classic cocktail sauce, lemon

USDA BONE-IN COWBOY STEAK [35 OZ]

1,288

Angus ribeye, roasted shallots, salt, mustard

EAST-MEETS-WEST DESSERT

MIRAGE STYLE TIRAMISU

108

Espresso, Renaissance Chocolate

CLASSIC CRÈME BRÛLÉE

108

Mixed berries

OOLONG TEA CHOCOLATE CAKE

108

MANDARIN PAVLOVA

108

Tangerine peel agar

PISTACHIO KING CAKE

108

Crushed pistachio, pistachio paste, almonds

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