


## STARTERS & SALADS

 FRESHLY SHUCKED OYSTERS 生蠔  
Irish Premium 88 (6 pcs) / 175 (12 pcs)  
Gallagher's Special 148 (6 pcs) / 295 (12 pcs)

 CAESAR SALAD 恺撒沙拉 39  
Romaine Lettuce - Beef Bacon - Anchovies - Garlic  
Croutons - Sundried Tomato - Parmesan Dressing

ORANGE CAPRESE SALAD (V) 卡布里沙拉 42  
Bufala Mozzarella - Orange - Tomato - Beetroot - Basil -  
Crushed Black Pepper - Sea Salt - Extra Virgin Olive Oil

MUSHROOM AND ASPARAGUS SALAD (V)  
白蘑菇, 蘆筍, 菲达奶酪沙拉 39  
Asparagus - Duo of Mushrooms - Feta Cheese -  
Capsicum - Onion - Walnut - Mint Leaf - Mustard Dressing

WARM SMOKED DUCK 烟燻鸭胸 42  
Smoked Duck Breast - Avocado - Beets - Semi Dried  
Tomatoes - Micro Greens - Citrus Emulsion

PRAWN COCKTAIL 鸡尾虾 59  
Prawns - Brandied Cocktail Sauce - Lettuce - Avocado -  
Tomato and Beetroot - Tobiko - Toasted Quinoa -  
Passionfruit Dressing

CRAB CAKES 蟹肉枣 59  
Garden Greens - Roasted Peppers - Fennel - Olive -  
Orange - Tarator Aioli

PAN SEARED SEA SCALLOPS 黄油扇贝 69  
Quinoa - Tomato Confit - Sautéed Snow Pea Sprout -  
Pink Peppercorn - Lemon Herbed Butter Sauce

 BEEF CARPACCIO 意式牛肉刺身 49  
Garden Greens - Parmesan Shavings - Pearl Onions -  
Lemon Emulsion - Mustard Dressing - Cracked Pepper

STEAK TARTARE 韃靼牛肉 59  
Anchovies - Egg Yolk - Mixed Herbs - Onion - Capers -  
Horseradish - Cognac

PAN-FRIED FOIE GRAS 香煎鹅肝 69  
Crispy Loaf - White Wine Poached Pear - Berries  
Compote - Passionfruit Puree

## SOUPS

CREAM OF MUSHROOM 奶油蘑菇汤 30  
Truffle Oil - Bruschetta

FRENCH ONION SOUP 法式洋葱汤 30  
Gruyere Toast

## RISOTTO

RISOTTO AL SALMONE MARINATO  
腌制三文鱼烩饭 68

Saffron | Lemon Zest | Roasted Quinoa | Parmigiano  
Reggiano | Marinated Salmon

## PASTA

Marinara Rustica (V) 38  
San Marzano Tomatoes | Garlic | Genovese basil

Burrata Basilico (V) 58  
Burrata | Spinach | Basil pesto | Roasted Pine Nuts

Bolognese 45  
Slow-Braised Angus Beef Ragù | Vegetable Brunoise

Polpette alla Caprese 45  
Angus Meatballs | Tomato Sauce | Bechamel  
| Capers | Oregano

Cacciatore 50  
Duck | Wild Mushroom Ragù | Tomato | Bell Pepper

Aglio e Olio di Mare  48  
Garlic | Chili Infused Olive Oil | Seafood Essence

Vongole  48  
Clams | Garlic | Fresh Parsley

Nero di Seppia  46  
Squid Ink | Calamari | Garlic | Fresh Herbs

Sugo all' Astice  65  
Lobster Butter | Tiger Prawns | Sauteed Scallops

## PACCHERI REINTERPRETATI

### A Dialogue of Texture, Depth & Fire

Paccheri, delicately filled with refined, expressive flavours and Jospers oven-baked to a golden finish.  
A composed dish that pays homage to Southern Italian tradition—reborn with restraint and elegance.

#### Carbonara Affumicata

Egg Yolk | Smoked Duck Bacon |  
Peccorino  
52

#### Farciti ai Frutti di Mare

Seafood | Slow-Roasted Tomato |  
Cream  
58

#### Spinaci e Ricotta

Spinach | Ricotta | Fresh Herbs  
55

Indulge in all three Paccheri variations with our Tasting Trio 68

## JOSPER CHARCOAL GRILLED STEAKS

### CERTIFIED 100% BLACK ANGUS BEEF (AUS)

#### GRAIN FED | WET-AGED FOR 21 DAYS

Medallion 小菲力 - 200gm 188 Porterhouse 紅屋牛排 298

Tenderloin 菲力 - 200gm 188 (no less than 700gm)

Rib Eye 肋眼 - 300gm 198 T - Bone 丁骨 278

Striploin 西冷 - 300gm 158 (no less than 600gm)

Sirloin on Bone 帶骨西冷 258  
(no less than 600gm)

### AIRFLOWN FROM THE RANCHES

Australian Lamb Cutlet 羊排 169

### All our Meat Cuts are served with Seasonal Vegetables.

Side Orders: Choose **One Each** From Below

#### Select Your Potato:

French Fries | Mousseline | Dauphinoise  
Baked Potato (Sour Cream, Chives, Beef Bacon)

#### Select Your Sauce:

Béarnaise | Red Wine | Black Pepper | Mushroom  
| Herb Butter

### UPGRADE: STEAK ROSSINI 48

Top your steak with additional 60g of sliced,  
succulent Pan-Seared Foie Gras

## CLASSIC MAINS

 BBQ SHORT RIBS 烧汁烤牛仔骨 129  
Sautéed Seasonal Vegetables - Mouseline  
Potato - Smoked BBQ Sauce

OVEN ROASTED SPRING CHICKEN 69  
童子鸡  
Sautéed Seasonal Vegetables - Mousseline Potato -  
Mushroom Gravy

PAN ROASTED HALIBUT FILLET 109  
比目鱼  
Parmesan Crusted - Asparagus - Fennel - New  
Potatoes - Confit Tomato - Lemon Herbed Butter Sauce

 NORWEGIAN FRESH SALMON 鮭魚 99  
Confit Tomato Minted Green Pea Mashed  
Potato - Herb-Lemon Butter Sauce

GRILLED KING PRAWNS 烤明虾 119  
Vegetable Tagliatelle-Saffron Sauce-Tomato Pesto

## DESSERTS

 CRÊPE SUZETTE 橘香薄餅捲 58  
**PREPARED TABLESIDE**  
Crêpes - Cognac - Grand Marnier -  
Caramelised Orange Butter Sauce - Vanilla Ice Cream

WERNER'S SPECIAL 草草不恭 32  
(草莓, 香草, 覆盆子)  
Fresh Strawberries - Vanilla Ice Cream  
Mango Sauce - Raspberry Sorbet

HOMEMADE CHEESECAKE 自制芝士蛋糕  
32 (Slice) 88 (Whole - 500G)  
Berry Compote - Vanilla Ice Cream

SELECTION OF HOMEMADE ICE CREAMS  
& SORBETS 冰淇淋和雪糕 18 / Serving  
Rum & Raisin | Dark Chocolate | Vanilla |  
Raspberry Sorbet | Mango Sorbet

 IRISH COFFEE & CREAM CHOCOLATE  
TORTE 百利咖啡泥沼派 32  
Toasted Pecan - Dark Chocolate Ganache  
Vanilla Ice Cream

ANDREAS' SPECIAL 香气四溢 32  
(香蕉, 百香果, 香梨, 香杏仁)  
Banana Soaked In Passion fruit - Red Wine Poached  
Pear - Chocolate Crumble - Vanilla Ice Cream -  
Almond Slivers

CLASSIC ITALIAN TIRAMISU 提拉米苏 38  
Mango Coulis

BAKED CAMEMBERT 烤金文奶酪 43  
Olive Oil - Smoked Garlic - Tomato Confit - Walnut  
Thyme & Rosemary - Bread & Crackers