

GRAND CAFE

## THE HAWK & ASTER

BRUNCH | SERVED SATURDAY, SUNDAY & PUBLIC HOLIDAYS | 9:00AM - 5:00PM

2-COURSE | 300

3-COURSE | 360

A HAWKTAIL OR A GLASS OF WINE | 80  
A GLASS OF CHAMPAGNE | 120

### TO START

Select One

#### DAILY SOUP

是日餐湯

Seasonal Flavor

#### WILD BERRY GRANOLA {n}

自家製雜莓穀物

Housemade Granola

choice of

Milk

全脂奶 | 脫脂奶 | 杏仁奶 | 燕麥奶 | 豆奶

Whole | Skim | Almond | Oat | Soy

Yogurt

希臘乳酪

Mevgal Greek

#### CAESAR

凱撒沙律

Baby Gem Lettuce, Romaine Hearts,  
Torrezno, Crispy House Smoked Bacon, Garlic  
Croutons & Aged Parmesan

#### STEAK TARTARE

Polmard 法國牛肉他他

Beef by Polmard, Pickles,  
Purple Onions, Capers, Anchovies,  
Dijon & Aged Parmesan

#### BAKED ESCARGOT

法式焗蝸牛

Parsley Butter, Garlic, Shallots  
& Toasted Baguette

+25

### ENTRÉES

Select One

#### AVOCADO TOAST

牛油果多士 配 水波蛋

Crushed Avocado, Feta, Pomegranate,  
Poached Egg with Aged Balsamic Reduction

#### TRUFFLE SCRAMBLED EGGS

黑松露炒蛋多士

Scrambled Eggs on Country Style Sourdough  
with Shaved Black Truffle

#### FISH SANDWICH

香脆魚柳三文治

Melted Aged Cheddar,  
House Tartar on Brioche Bun

#### HOUSE SMOKED SALMON BENEDICT

煙三文魚班尼迪克蛋

Scottish Salmon, Hollandaise on  
Country Style Sourdough

#### BOSTON LOBSTER BENEDICT

波士頓龍蝦班尼迪克蛋

Boston Lobster, Spinach,  
Hollandaise on Housemade English Muffin,  
A Bundle of Green Asparagus

+25

#### PENNE ALLA NORCINA

諾爾恰香腸長通粉

Herb Spiced, Luganega Sausage,  
Baby Spinach & Aged Parmesan

+50

#### SPAGHETTI ALLE VONGOLE {s}

本地蜆肉意粉

Shaved Bottarga, Local Clams &  
Parsley Olive Oil

+50

#### BAVETTE STEAK

封門牛柳扒

Grain Fed Butcher's Cut, Aster Béarnaise,  
Sautéed Broccolini

+120

### DESSERTS

Select One

#### CRÈME BRÛLÉE

法式焦糖燉蛋

Vanilla Custard

#### KINAKO CHEESECAKE

黃豆粉芝士蛋糕

Kuromitsu Black Sugar

#### FIVE-LAYER CHOCOLATE CAKE

五層朱古力蛋糕

Recommended For Sharing

{v}- vegetarian version available    {n}- contains nuts    {s}- spicy

Please let us know if you have any food allergies. A service charge of 10% will be added to your bill.  
Minimum charges are applicable at certain periods of the day.

GRAND CAFE

## THE HAWK & ASTER

BRUNCH | SERVED SATURDAY, SUNDAY & PUBLIC HOLIDAYS | 9:00AM - 5:00PM

### LIGHT

#### SOURDOUGH TOAST

覆盆子果醬酸種多士

*Butter & Raspberry Jam on  
Country Style Sourdough*

70

#### WILD BERRY GRANOLA {n}

自家製雜莓穀物

*Housemade Granola*

choice of

Milk

全脂奶 | 脫脂奶 | 杏仁奶 | 燕麥奶 | 豆奶

*Whole | Skim | Almond | Oat | Soy*

90

Yogurt

希臘乳酪

*Mevgal Greek*

120

#### CLASSIC MINESTRONE SOUP

意大利雜菜湯

*Italian Vegetable Soup with  
a Rich Tomato Broth*

105

#### THE HAWK SALAD {v} {n}

大鷹沙律

*Mixed Greens, Toasted Quinoa, Cucumber,  
Cherry Tomatoes, Roasted Cashews, Granola  
Croutons with Yuzu Dressing*

110

#### CAESAR

凱撒沙律

*Baby Gem Lettuce, Romaine Hearts,  
Torrezno, Crispy House Smoked Bacon,  
Garlic Croutons & Aged Parmesan*

120

House Smoked Salmon

自家製煙三文魚

+90

### EGGS

#### AVOCADO TOAST

牛油果多士 配 水波蛋

*Crushed Avocado, Feta,  
Pomegranate, Poached Egg  
with Aged Balsamic Reduction*

125

#### TRUFFLE SCRAMBLED EGGS

黑松露炒蛋多士

*Scrambled Eggs on Country Style Sourdough  
with Shaved Black Truffle*

145

#### FLORENTINE

魚子醬菠菜班尼迪克蛋

*Baby Spinach, Hollandaise on Housemade  
English Muffin, Avruga Smoked Caviar with  
House Smoked Bacon*

150

#### SPICY CHIPOLATA SHAKSHUKA {s}

香辣番茄芝士焗蛋

*Torrezno, Cherry Tomatoes, Bell Peppers,  
Coriander, Feta & Baked Egg  
with Warm Baguette*

160

#### HOUSE SMOKED SALMON BENEDICT

煙三文魚班尼迪克蛋

*Scottish Salmon, Hollandaise on  
Country Style Sourdough*

160

#### BOSTON LOBSTER BENEDICT

波士頓龍蝦班尼迪克蛋

*Boston Lobster, Spinach, Hollandaise on  
Housemade English Muffin,  
A Bundle of Green Asparagus*

180

### SIGNATURES

#### BAKED ESCARGOT

法式焗蝸牛

*Parsley Butter, Garlic, Shallots  
& Toasted Baguette*

165

#### SHEPARD'S PIE

牧羊人派

*Angus Beef, Carrots, Green Peas,  
Mash & Cheese*

195

#### SPAGHETTI ALLE VONGOLE {s}

本地蜆肉意粉

*Shaved Bottarga, Local Clams &  
Parsley Olive Oil*

195

#### GRILLED SPRING CHICKEN

烤春雞

*Mashed potatoes, Sautéed Broccoli,  
Chicken jus & Garlic crisps*

210

#### WAGYU BOLOGNESE RAGÙ {v}

尾崎和牛肉醬粗管麵

*Ozaki Beef, Rigatoni & Aged Parmesan*

230

#### STEAK & FRITES

封門牛柳扒 配 薯條或沙律

*Grain Fed Butcher's Cut, Aster Béarnaise,  
French Fries or The Hawk Salad*

270

{v}- vegetarian version available {n}- contains nuts {s}- spicy

Please let us know if you have any food allergies. A service charge of 10% will be added to your bill.  
Minimum charges are applicable at certain periods of the day.

GRAND CAFE

## THE HAWK & ASTER

### SANDWICHES & BURGERS

Served with French Fries or The Hawk Salad

#### CALIFORNIA CLUB {v}

公司三文治

House Smoked Turkey, Chicken, Bacon,  
Fried Egg & Crushed Avocado

160

#### WAGYU BURGER

尾崎和牛漢堡包

100% Ozaki Beef Patty & Brioche Bun

240

choice of

Cheddar with  
Classic Condiments

經典黃芥末口味

Avocado &  
House Smoked Bacon

牛油果及煙肉

#### FISH SANDWICH

香脆魚柳三文治

Melted Aged Cheddar,  
House Tartar on Brioche Bun

185

### ADD ONS

Two Eggs

雙蛋

+70

Crispy Smoked Bacon

香脆煙肉

+75

House Smoked Salmon

自家製煙三文魚

+90

Chipolata Sausage

香腸

+120

### LIGHT SNACKS

#### SAUTÉED BROCCOLINI

香蒜西蘭花苗

with Garlic Chips

80

#### AVRUGA SMOKED CAVIAR TATER TOTS

魚子醬炸薯球 配 刁草酸忌廉

Dill Sour Cream

125

#### BASKET OF TRUFFLE FRIES

黑松露薯條 配 巴馬臣芝士  
Shaved Black Truffle,  
Aged Parmesan & Truffle Mayo

130

#### CRISPY FRIED CALAMARI

酥炸魷魚

Yuzu Tartar Sauce

135

#### HOMEMADE MEATBALLS

經典意式肉丸

Angus Beef, Marinara Sauce

150

#### CLAMS & CHORIZO

西班牙辣肉腸煮蜆

Spicy Chorizo Sausages with  
Garlic & Xeres Sherry

165

### DESSERTS

#### SMOKED MILK AFFOGATO

煙燻雪糕配濃縮咖啡

OG Blend

60

#### HOUSEMADE SORBET

是日精選雪葩

Daily Flavor

65

#### WILD BERRIES & VANILLA ICE CREAM

雲尼拿雪糕 配 雜莓醬

Berry Ragout

70

#### CRÈME BRÛLÉE

法式焦糖燉蛋

Vanilla Custard

110

#### FIVE-LAYER CHOCOLATE CAKE

五層朱古力蛋糕

Recommended for Sharing

120

#### KINAKO CHEESECAKE

黃豆粉芝士蛋糕

Kuromitsu Black Sugar

120

{v}- vegetarian version available    {n}- contains nuts    {s}- spicy

Please let us know if you have any food allergies. A service charge of 10% will be added to your bill.  
Minimum charges are applicable at certain periods of the day.