

GRAND CAFE

# THE HAWK & ASTER

PRIX FIXÉ | 6:00PM - CLOSE

4-COURSE | 590

A HAWKTAIL OR A GLASS OF WINE +80



A complimentary glass of sparkling Chandon



Select One

## DAILY SOUP

是日餐湯  
Seasonal Flavor

## SCALLOP KUMQUAT CEVICHE

秘魯式醃帶子  
Hokkaido Scallop, Lime & Kumquat



Select One

## SEARED FOIE GRAS

香煎鵝肝  
Caramelized Figs,  
Housemade Fig Jam & Milk Bread Toast

## BAKED ESCARGOT

法式焗蝸牛  
Parsley Butter, Garlic, Shallots &  
Toasted Baguette



Select One

## TRUFFLE MUSHROOM RISOTTO

菌菇燴意大利飯  
Mixed Mushrooms, Black Truffle &  
Aged Parmesan

## GRILLED SPRING CHICKEN

烤春雞  
Mashed Potatoes, Sautéed Broccolini,  
Chicken Jus & Garlic Crisps

## SLOW POACHED SALMON FILLET

慢煮三文魚柳  
Scottish Salmon, Grilled Avocado &  
Mango Salsa

## BAVETTE STEAK

封門牛柳扒  
Grain Fed Butcher's Cut, Chimichurri Sauce &  
Sautéed Broccolini

+70



Select One

## CRÈME BRÛLÉE

法式焦糖燉蛋  
Vanilla Custard

## WILD BERRIES & VANILLA ICE CREAM

雲尼拿雪糕 配 雜莓醬  
Berry Ragoût



## COFFEE OR TEA

咖啡或茶  
Black | Milk | Loose Leaf Tea

{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 charge may apply.

GRAND CAFE

## THE HAWK & ASTER

DINNER | SERVED DAILY | 6:00PM - CLOSE

### TO START

#### CREAMY MUSHROOM SOUP

蘑菇濃湯

*Shimeji Mushroom Crisps with  
Housemade Cheese Flute*

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

#### FRENCH ONION SOUP

法式洋蔥湯

*Caramelized Onion with  
Emmental & Gruyère Cheese*

130

#### SCALLOP KUMQUAT CEVICHE

秘魯式醃帶子

*Hokkaido Scallop, Lime & Kumquat*

135

#### LOBSTER BISQUE

龍蝦濃湯 配 自家製芝士脆條

*Fino Sherry with Housemade Cheese Flute*

145

#### STEAK TARTARE

Polmard 法國牛肉他他

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

150

Shaved Black Truffle  
即刨黑松露  
+90

#### BAKED ESCARGOT

法式焗蝸牛

*Parsley Butter, Garlic, Shallots &  
Toasted Baguette*

165

### ENTRÉES

#### SLOW POACHED SALMON FILLET

慢煮三文魚柳

*Scottish Salmon, Grilled Avocado &  
Mango Salsa*

190

#### TRUFFLE MUSHROOM RISOTTO

菌菇燴意大利飯

*Mixed Mushrooms, Black Truffle &  
Aged Parmesan*

195

#### SPAGHETTI ALLE VONGOLE {s}

本地蜆肉意粉

*Shaved Bottarga, Local Clams &  
Parsley Olive Oil*

200

#### GRILLED BARRAMUNDI

烤鱸魚

*Broccolini, Buttery Mashed,  
Hawk & Aster Cremolata*

200

#### BAKED PORK CHOP RICE

黑松露焗豬扒飯

*Oat Crusted Ibérico Pork Tenderloin,  
Black Truffle Egg Fried Rice with Cheese*

200

#### RIGATONI POMODORO E BURRATA

番茄布拉塔起司粗管麵

*Cherry Tomatoes,  
Fresh Burrata & Herbs*

220

#### GRILLED SPRING CHICKEN

烤春雞

*Mashed Potatoes, Sautéed Broccolini,  
Chicken Jus & Garlic Crisps*

220

#### LOBSTER MAC & CHEESE

龍蝦芝士通粉

*Boston Lobster & Baked with  
Furikake Breadcrumbs*

250

#### STEAK & FRITES

封門牛柳扒 配 薯條或沙律

*Grain Fed Butcher's Cut, Chimichurri Sauce,  
French Fries or The Hawk Salad*

290

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### 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

#### 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  
170

#### GRILLED CUTTLEFISH

烤小墨魚  
Mediterranean Baby Cuttlefish,  
Hawk & Aster Gremolata  
220

### 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 Ragoût  
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

### BEER

#### DRAFT

STELLA ARTOIS 80  
GOOSE ISLAND SEASONAL 85

#### BOTTLE

BODDINGTONS 70  
HOEGAARDEN 70

### SIGNATURE COCKTAILS

WHITE NEGRONI 80  
London Dry Gin, Lillet, Suze Gentian  
SGT. PEPPERS  
Ocho Tequila, Honey, Bell Pepper, Lime, Tabasco  
AIRMAIL  
Aged Rum, Agricole, Acacia Honey, Lime, Chandon  
ESPRESSO MARTINI  
Vodka, Mr Black Coffee Liqueur, Vanilla, Cane Sugar,  
OG Blend  
THE HAWK & ASTER SPRITZ  
Suze Gentian, St Germain, Chandon, Sparkling Water  
HAWK'S EYE  
Beefeater Gin, Carrot, Pineapple, Orange, Peach, Lime,  
Ginger Beer  
PORNSTAR MARTINI  
Absolut, Passion Fruit, Vanilla, Citrus, Chandon  
HAWKTAIL  
Weekly Special

### WINES

#### SPARKLING

	glass	bottle
N.V. CHANDON	90	450
N.V. PERRIER JOUET GRAND BRUT	220	1200

#### WHITE

2022 ASTROLABE, SAUVIGNON BLANC	80	400
2020 DOMAINE NATURALISTE, FLORIS CHARDONNAY	110	550
2022 CLOUDY BAY, SAUVIGNON BLANC	120	600

#### ROSÉ

2021 CHÂTEAU D'ESCLANS, WHISPERING ANGEL ROSÉ	90	450
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#### RED

2017 ASTROLABE, PINOT NOIR	90	450
2018 MOUNT LANGI GHIRAN, CLIFF EDGE, SHIRAZ	110	550
2018 CHÂTEAU LA MISSION, LALANDE-DE-POMEROL, MERLOT CABERNET FRANC	120	600

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