

GRAND CAFE

THE HAWK & ASTER

PRIX FIXÉ | 6:00PM - CLOSE

4-COURSE | 550

A HAWKTAIL OR A GLASS OF WINE + 80



A complimentary glass of sparkling Chandon



Select One

BUTTERNUT SQUASH VELOUTÉ

奶油南瓜濃湯

Toasted Pumpkin Seeds,
Coconut & Chilli Flakes with Tumeric

SCALLOP KUMQUAT CEVICHE

秘魯式醃帶子

Hokkaido Scallop, Lime & Kumquat



Select One

BAKED ESCARGOT

法式焗蝸牛

Parsley Butter, Garlic, Shallots
& Toasted Baguette

SEARED FOIE GRAS

香煎鵝肝

Caramelized Figs,
Housemade Fig Jam & Milk Bread Toast



Select One

MISO GLAZED BLACK COD

黑鱈魚西京燒

Buttered Mashed Potato, Bok Choy, Daikon

SPAGHETTI ALLE VONGOLE {s}

本地蜆肉意粉

Shaved Bottarga, Local Clams &
Parsley Olive Oil

BAVETTE STEAK

封門牛柳扒

Grain Fed Butcher's Cut, Aster Béarnaise,
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

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

125

SEARED FOIE GRAS

香煎鵝肝

Caramelized Figs,
Housemade Fig Jam & Milk Bread Toast

170

ENTRÉES

SALMON FILLET

蘇格蘭三文魚柳 配 法式伯納西醬

Scottish Salmon, Salmon Skin Chip,
A Bundle of Green Asparagus & Aster Béarnaise

185

SPAGHETTI ALLE VONGOLE {s}

本地蜆肉意粉

Shaved Bottarga, Local Clams &
Parsley Olive Oil

195

BAKED PORK CHOP RICE

黑松露焗豬扒飯

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

195

PENNE ALLA NORCINA

諾爾恰香腸長通粉

Herb Spiced, Luganega Sausage,
Baby Spinach & Aged Parmesan

220

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

SANDWICHES & BURGERS

Serve with French Fries or 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

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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

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

法式焦糖嫩蛋
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

BLOODY CAESAR
Vodka, Aquavit, Tomato Concassé, Clam Nectar, Accoutrement

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

LE SYNDICAT
Tequila, Suze Gentian, Dry Curacao, Lime, Orange, Agave Nectar

PORNSTAR MARTINI
Absolut, Passion Fruit, Vanilla, Citrus, Chandon

HAWKTAIL
Weekly Special

WINES

SPARKLING

	glass	bottle
N.V. CHANDON	90	450
N.V. VEUVE CLICQUOT, YELLOW LABEL	150	750

WHITE

2021 ASTROLABE, SAUVIGNON BLANC	80	400
2020 DOMAINE NATURALISTE, FLORIS CHARDONNAY	110	550
2021 CLOUDY BAY, SAUVIGNON BLANC	120	600

ROSÉ

2020 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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