

PICKLED PELICAN

SEAFOOD SPECIAL



Chilled Seafood Platter ①

\$388

King Crab Leg, Prawn, Crayfish, Mussel, Clam, Sea Whelk, Hokkaido Scallop with Shallot Vinaigrette and Cocktail Sauce

海鮮拼盤

皇帝蟹腳、海蝦、香草小龍蝦、青口、海蜆、海螺、北海道帶子伴乾蔥紅酒醋及咯嘍汁

Roasted Octopus ②

\$138

Potatoes, Romesco, Fennel, Olives

西班牙風味烤八爪魚

配薯仔、紅椒堅果醬、茴香及橄欖

Sauteéd Mussel ③

\$228

Grilled Bread, Fries, Salad

(Choice of: White Wine Cream Sauce / Lobster Sauce / Marinière Sauce)

炒青口

配烤多士、薯條及沙律

(自選醬汁：忌廉汁 / 龍蝦汁 / 白酒牛油汁)

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Chef's recommendation 廚師推介



Vegetarian 素食

APPETIZER

4



Duck Crostini 4

Confit Duck Leg, Duck Terrine, Grape Chutney

慢煮油浸鴨腿鴨肝醬多士

伴葡萄醬



Truffle Fries

Parmesan, Truffle Aioli

松露薯條

伴巴馬臣芝士

Chicken Wings

Pomegranate Caramel, Pistachio, Coriander

紅石榴焦糖雞翼

伴開心果及芫茜

House Spices Chicken Wings

秘製香辣雞翼

Calamari Fritti 5

Moroccan Spices, Harissa Sauce

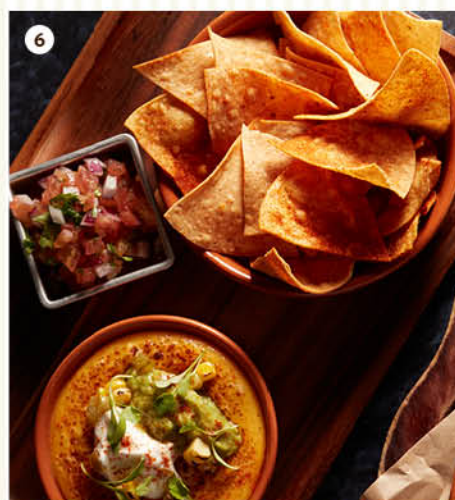
酥炸魷魚

伴哈里薩辣醬

5



6



Nachos Platter 6

Chilli Beef Cheese Dip, Sour Cream, Guacamole

墨西哥粟米片拼盤

配焗辣牛肉芝士醬、莎莎醬、酸忌廉及牛油果醬

Roasted Vegetables

Brussels Sprout, Baby Carrot, Speck, Dukkah, Mint

烤雜菜盤

迷你椰菜仔、甘筍、煙燻火腿及榛子杜卡

Quesadillas

Chicken, Refried Bean, Guacamole, Sour Cream, Chipotle Crema

墨西哥雞肉餡餅

配牛油果醬、酸忌廉及煙燻辣椒乳酪

Prawn Flatbread 7

Spinach, Crispy Bacon, Za'atar

虎蝦菠菜煙肉薄餅

伴脆煙肉及薩塔香料

7



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SALAD



8



9



Super Food Salad 8

Blueberry, Quinoa, Kale, Dried Fruit, Pine Nuts, Avocado, Ricotta Salata

超級食物羽衣甘藍沙律伴藍莓

伴藜麥、松子、牛油果及芝士

\$128

Caesar Salad

Herbed Croutons, Bacon, Parmesan, Caesar Dressing

凱撒沙律

伴香草麵包粒、煙肉、巴馬臣芝士及凱撒沙律醬

\$118

Thai Prawn Pomelo Salad 9

Grilled Prawn, Crispy Shallot, Peanut, Dried Shrimp, Coconut Flakes

泰式大蝦柑柚沙律

伴乾蔥、花生、乾蝦及椰絲

\$128

SOUP

French Onion Soup 10

Gruyère Cheese Crust

法式洋蔥湯

\$75

Lobster Bisque

Crab Meat, Chives

龍蝦蟹肉忌廉湯

\$75



10

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BURGER



All Served with Fries 所有三文治及漢堡均配薯條

Reuben Sandwich

Corned Beef, Swiss Cheese, Sauerkraut

羅賓三文治

咸牛肉、瑞士芝士及酸椰菜

Wagyu Beef Burger 11

Smoked Cheddar, Bamboo Charcoal Bun

和牛竹炭包漢堡

伴煙燻芝士

Crumbed Prawn Po-Boy

Lettuce, Tomato, Chilli Mayonnaise

香脆虎蝦三文治

生菜、番茄及香辣蛋黃醬

Hen Spicy

Spicy Chicken, Coleslaw, Sriracha

惹味辣雞漢堡

醃椰菜沙律及是拉差甜辣醬

\$138



Cheezy Lava Wagyu Beef 12

Burger

Melted Cheese Sauce, Bacon

爆漿和牛芝士漢堡

伴脆煙肉

\$158

\$168

\$142

\$138

Upgrade your
FRIES

薯條升級

Paprika Garlic Fries

香蒜甜椒薯條

+\$10

Sweet Potato Fries

番薯條

+\$15

Cheezy Guacamole Fries

芝士牛油果醬薯條

+\$25

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BIG



13

Chermoula Chicken 12

Spiced Cauliflower, Cashew, Arugula, Labne

香草烤雞

配椰菜花、腰果、火箭菜及乳酪



Baby Back Pork Ribs 13

Corn Salad, Sweet Potato Fries

燒烤汁慢煮豬肋骨

配粟米沙律及番薯條



USDA Striploin Steak (10oz)

Chermoula, PP Herb Butter, Fries

美國 USDA 西冷牛扒 (10 安士)

配香草醬、PP 香草牛油及薯條

\$198

\$258

\$285

12



Spices Baked Salmon

Tahini Yogurt, Zucchini, Pine Nut Agrodolce

香醬焗三文魚

配芝麻醬乳酪、意大利青瓜及酸甜松子汁

\$188

Lamb Chop

Bacon Mashed Potato, Moroccan

Eggplant Salad

香煎羊扒

配煙肉薯蓉及摩洛哥茄子沙律

\$268

Beer-battered Fish & Chips 14

Tartar Sauce, Malt Vinegar

炸魚薯條

配他他醬及麥芽醋

\$162



14

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PASTA AND RICE

Beef Ragout Fettuccini

Roasted Tomato, Basil, Marsala, Parmesan

紅酒牛肉闊條麵

番茄、羅勒及巴馬臣芝士

\$165

Duck Leg Risotto 16

Confit Duck Leg, Porcini, Enoki Mushroom, Pine Nuts

油浸鴨腿意大利飯

配牛肝菌、金針菇及松子

\$168



Tiger Prawn Spaghetti 15

Fennel, Asparagus, Lobster Cream Sauce

龍蝦汁大蝦意粉

配茴香及蘆筍

\$168

Spaghetti Carbonara

Iberico Pancetta, Mixed Mushroom, Egg Yolk Cream

伊比利亞黑毛豬煙肉卡邦尼意粉

配蘑菇及蛋黃忌廉汁

\$162



King Crab Leg Fettuccini

Zucchini, Semi-dried Tomato, Chive Cream

皇帝蟹腳闊條麵

意大利青瓜、乾番茄及法蔥忌廉汁

\$188



SWEET



Yogurt Parfait 17

Candied Granola, Fresh Fruit

乳酪凍餅

配蜜糖果麥及鮮水果

\$62

Salted Caramel 18 Chocolate Mousse

Candied Peanut, Salted Caramel Gelato

海鹽焦糖朱古力慕絲

配糖脆花生及海鹽焦糖意大利雪糕

\$62

Coconut Mousse 19

Honeycomb, Passion Mango Sorbet

椰子慕絲

配蜂巢脆糖及芒果熱情果雪葩

\$62

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NON-ALCOHOLICS 無酒精特飲

		Glass
MOCKTAILS	Arnold Palmer Tea, Sprite and Lemon Juice	68
	Berry Grassland Strawberry Purée, Mint, Lime Juice and top with Soda	68
	Cinderella Lemon Juice, Orange Juice, Pineapple Juice, Grenadine and top with Soda	68
	Cucumber Fresh Ginger Beer, Mango Purée and Lime Juice	68
	Jungle Flavour Orange Juice, Mango Purée, Lime Juice and Sprite	68
	Passion Risk Tabasco, Passion Fruit, Lime Juice and top with Ginger Beer	68
	Sweat-T Grapefruit Juice, Lime Juice, Salt and top with Ginger Ale	68
	Virgin Fizz Cranberry Juice, Orange Juice and top with Sprite	68
SMOOTHIES & SHAKES	Smoothie Choice of Mango, Passion Fruit, Banana or Raspberry blended with Non-Fat Yoghurt	68
	Shake Choice of Vanilla, Chocolate, Strawberry, Oreo, Mango, Passion Fruit, Raspberry or Banana blended with Ice Cream Mix	68



SOFT DRINKS & OTHERS 汽水及其他

		Glass
SODA	Coke, Coke Zero, Fanta Orange, Ginger Ale, Ginger Beer, Soda Water, Sprite, Tonic Water	50
JUICE	Apple, Cranberry, Grapefruit, Orange, Pineapple	50
SQUASH	Fresh Lime Soda, Lemon Squash, Orange Squash	58
MINERAL WATER		Bottle
	Acqua Panna (Still)	65
	San Pellegrino (Sparkling)	65



COFFEE & TEA 咖啡及茶

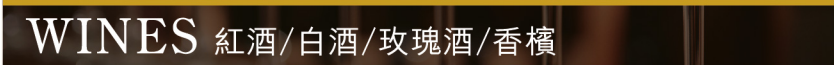
COFFEE & OTHERS	Coffee, Espresso	48
	Cappuccino, Double Espresso, Latte, Mocha, Chocolate	50
	Iced Cappuccino, Iced Coffee, Iced Latte, Iced Mocha, Iced Chocolate	55
TEA	Chamomile, Earl Grey, English Breakfast, Jasmine, Peppermint	48
	Iced Lemon Tea, Iced Lemon Water, Iced Milk Tea	53

PICKLED PELICAN

In collaboration with:
合作伙伴:



10% service charge applies • 另收加一服務費 • 서비스 비용 별도 수수
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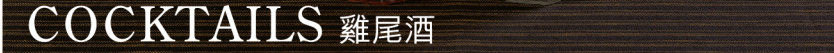


BEERS & CIDERS 啤酒及蘋果酒



Glass Glass

	Glass
Aperitifs and Liqueurs	68
House Spirits	62
Brandy, Gin, Rum, Tequila, Vodka, Whisky	



Glass