

PICKLED PELICAN

SEAFOOD SPECIAL



Chilled Seafood Platter ①

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嗲汁

\$398

Roasted Octopus ②

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

\$145

Sauteéd Mussel ③

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)

\$238

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Chef's recommendation 廚師推介



Vegetarian 素食

APPETIZER



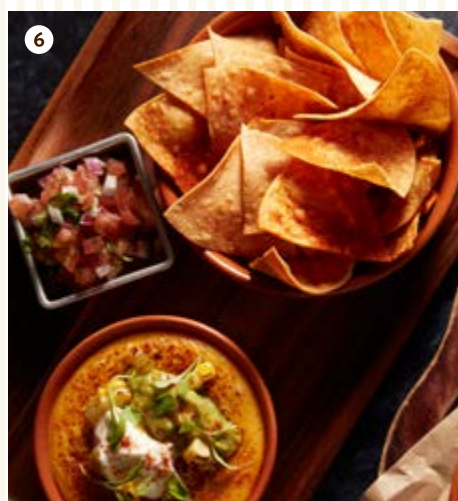
 **Duck Crostini** 4
Confit Duck Leg, Duck Terrine, Grape Chutney
慢煮油浸鴨腿鴨肝醬多士
伴葡萄醬

 **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



 **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



SALAD



 **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

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

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

SOUP

French Onion Soup 10
Gruyère Cheese Crust
法式洋蔥湯

Lobster Bisque
Crab Meat, Chives
龍蝦蟹肉忌廉湯



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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

\$138

Wagyu Beef Burger 11
Smoked Cheddar, Bamboo Charcoal Bun
和牛竹炭包漢堡
伴煙燻芝士

\$168

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

\$142

Hen Spicy
Spicy Chicken, Coleslaw, Sriracha
惹味辣雞漢堡
醃椰菜沙律及是拉差甜辣醬

\$148

Cheezy Lava Wagyu Beef Burger 12
Melted Cheese Sauce, Bacon
爆漿和牛芝士漢堡
伴脆煙肉

\$178

Upgrade your
FRIES

薯條升級

Paprika Garlic Fries +\$10
香蒜甜椒薯條

Sweet Potato Fries +\$15
番薯條

Cheesy Guacamole Fries +\$25
芝士牛油果醬薯條

BIG



Chermoula Chicken 12 \$208
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 \$268
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) \$328
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

12



Spices Baked Salmon \$198
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

Lamb Chop \$278
Bacon Mashed Potato, Moroccan Eggplant Salad
香煎羊扒
配煙肉薯蓉及摩洛哥茄子沙律

Beer-battered Fish & Chips 14 \$165
Tartar Sauce, Malt Vinegar
炸魚薯條
配他他醬及麥芽醋

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

\$168

Duck Leg Risotto
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

\$173

Tiger Prawn Spaghetti
Fennel, Asparagus, Lobster Cream Sauce
龍蝦汁大蝦意粉
配茴香及蘆筍

\$173

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

\$198

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

\$168

SWEET



Yogurt Parfait
Candied Granola, Fresh Fruit
乳酪凍餅
配蜜糖果麥及鮮水果

\$65



Salted Caramel 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式雪糕

\$65



Coconut Mousse
Honeycomb, Passion Mango Sorbert
椰子慕絲
配蜂巢脆糖及芒果熱情果雪葩

\$65



WINES 紅酒/白酒/玫瑰酒/香檳

		Glass	Bottle
CHAMPAGNE & SPARKLING	Villalta Prosecco Vino Spumante Extra Dry DOC	78	390
	Moët & Chandon Brut Imperial NV, France	-	880
ROSÉ	The Palm Whispering Angel, France	88	440
	Whispering Angel, France	-	520
RED WINES	Caminos Cabernet Sauvignon Merlot, Valle Central, Chile	72	360
	Mannenberg Shiraz, Western Cape, South Africa	78	390
	Sileni Estate Cellar Selection Pinot Noir, Marlborough, New Zealand	85	425
	Frescobaldi I Leccioni Chianti DOCG, Tuscany, Italy	-	440
	Caminos Sauvignon Blanc Chardonnay, Valle Central, Chile	72	360
WHITE WINES	Sileni Estate Cellar Selection Sauvignon Blanc, Marlborough, New Zealand	78	390
	Danzante Pinot Grigio IGT "Delle Venezie" Italy	85	425
	Deinhard Green Label Riesling, Germany	-	440



BEERS & CIDERS 啤酒及蘋果酒

		Half Pint	Pint
DRAUGHT	Carlsberg	43	80
	Kozel Premium Lager	45	85
	Asahi	45	85
	HK Yau Pale Ale	45	85
	Somersby Apple Cider	45	88
	Stella Artois	46	88
	Hoegaarden	48	90
	Brooklyn Defender IPA	48	92
	Guinness	48	92
BOTTLED BEER			Bottle
	Corona, Kronenbourg 1664 Blanc, Tsing Tao, San Miguel	-	68



PREMIUM & HOUSE SPIRITS 烈酒

		Glass
GIN	House Gin	68
	Bombay Sapphire	72
	Tanqueray	72
	Hendrick's	88
RUM	House Rum	68
	Bacardi, Bundaberg, Captain Morgan, Myers's, Malibu	72
WHISKY	House Whisky	68
	Canadian Club	72
	Chivas Regal	72
	Jack Daniel's	72
	Jameson, Jim Beam	72
	Johnnie Walker Black Label	78
	Glenfiddich 12 Year, Single Malt	88
	Macallan 12 Year, Single Malt	88
	Glenlivet 12 Years, Single Malt	88
VODKA	House Vodka	68
	Absolut, Stolichnaya	72
	Grey Goose, Ketel One	88
TEQUILA	House Tequila	68
	Jose Cuervo Gold	72
	Patron Silver	88
COGNAC	House Brandy	68
	Remy Martin V.S.O.P.	88
	Hennessy X.O.	128
APERITIFS AND LIQUEURS	Peach Schapp's, Baileys, Kahlua, Black Sambucca, White Sambucca, Martini Dry, Campari, Pimm's, Amaretto	68

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COCKTAILS 雞尾酒

	Glass
Aperol Spritz Aperol, Prosecco & Soda	88
Noble House Sake, Prosecco, Honey, Fresh Ginger	88
Salty Pelican Aperol, Rum, Grapefruit Juice, Lime Juice, Orange Juice with Salt Rim	88
Tropical Wine White Wine, Crème de Casis, Mango Puree, Pineapple Juice	88
Cilantro Lemonade Bombay Gin, Celantro Leaves, Ginger Beer	88
Chasing Summer Vodka, Pimm's, Fresh Strawberry, Mint Leaves, Apple Juice	88
Cherry Blossom Sake, Cherry Brandy, Contrau, Lime Juice	88
Pineapple Crusty Bundaberg Rum, Apple Schnapps, Grapefruit Juice, Pineapple	88
CLASSIC COCKTAILS Sangria, Pina Colada, Pimm's, Sex on the Beach, Jager Bomb, Long Island Ice Tea, Bloody Mary	88
Margarita, Daiquiri, Mojito Choice of Fruit: Mango, Banana, Strawberry, Raspberry, Passion Fruit	88
MARTINI Choice of Vodka or Gin Lychee, Espresso, Lemongrass	98



NON-ALCOHOLICS 無酒精特飲

	Glass
MOCKTAILS	
OBSESSION Fresh Lemon Grass, Fresh Ginger, Fresh Mint Leaves, Lime Wedge, Honey, Soda Water	68
BLUESKY Orange Juice, Pineapple Juice, Grenadine Syrup, Blue Curacao Syrup	68
BERRIES SPRITZER Strawberry, Raspberry, Mango, Club Soda	68
HARBOUR TWIST Lychee, Mint, Ice Tea	68
FRAMBOOSTER Granny Apple, Fresh Ginger, Apple Juice, Ginger Ale	68
Virgin Colada, Margarita, Daiquiri, Mojito Choice of Fruit: Mango, Banana, Strawberry, Raspberry, Passion Fruit	68
SMOOTHIES & SHAKE Choice of Fruit: Mango, Raspberry, Strawberry, Banana, Passion Fruit, Matcha, Taro, Oreo with Non-Fat Yogurt	68



SOFT DRINKS & OTHERS 汽水及其他

	Bottle
MINERAL WATER	
San Pellegrino 750 ml	68
Evian Still Water 750 ml	68
	Glass
SODA	
Coke, Zero, Sprite, Ginger Ale, Ginger Beer, Tonic, Soda Water	38
JUICES	
Apple, Orange, Pineapple, Grapefruit, Cranberry	48
SQUASH	
Fresh Lime Soda, Lemon Squash, Orange Squash	48



COFFEE & TEA 咖啡及茶

COFFEE		
Espresso, Coffee		38
Double Espresso, Macchiato, Latte, Cappuccino, Mocha, Hot Chocolate		42
Iced Coffee, Iced Latte, Iced Cappuccino, Iced Mocha, Iced Chocolate		45
TEA		
English Breakfast, Chamomile, Earl Grey, Jasmine, Peppermint		38
Iced Lemon Tea, Iced Lemon Water, Iced Milk Tea		38