



## STARTERS

- 01 Grilled Octopus** \$148  
Potatoes, Roasted Tomatoes, Romesco, Salsa Verde  
西班牙風味烤八爪魚

- 02 Buffalo Mozzarella Cheese**  \$138  
Fennel Jam, Tomatoes, Pine Nuts, Extra Virgin Olive Oil  
番茄水牛芝士，焦糖茴香

- 03 Fresh Figs. Goat Cheese** \$118  
Speck, Sumac, Sour Dough  
鮮無花果羊奶芝士煙燻火腿多士

- 04 Roasted Beet Salad**  \$138  
Apple, Orange, Hazelnut Crumbs, Raspberry Vinaigrette  
紅菜頭香橙沙律

- Truffle Fries**  \$88  
Aioli, Grated Parmesan Cheese  
黑松露芝士薯條

- Caesar Salad** \$128  
Romaine Lettuce, Herbed Croutons, Crispy Bacon, Parmesan Cheese  
凱撒沙律



- Pivo Charcuterie Platter** \$158  
Parma Ham, Speck, Salami, Chorizo Salami, Beef Bresaola, Cheddar Cheese, Cambozola, Grapes, Dried Fruit, Pickles, Crusty Bread  
PIVO 凍肉芝士拼盤



- Grilled Pork Pierogies** \$98  
Caramelized Onion, Cauliflower, Cranberry Chutney  
波蘭豚肉煎餃



- Lump Crab Salad** \$148  
Spicy Crab Meat, Balsamic Tomatoes, Avocado  
辣蟹肉番茄牛油果沙律



- Hiroshima Oysters Cutlet** \$98  
Lemon, Seaweed Tartar Sauce  
廣島吉列炸蠔



Vegetarian

Prices are in HKD • 10% service charge applies • Photos are for reference only

所有價目以港幣計算 • 另加一服務費 • 圖片只供參考





## MAINS

### 05 Pivo Sausage Platter

Assorted Sausages & Cabbage  
PIVO 香腸拼盤

\$248

### 06 USDA Ribeye Steak (350g)

Fries & Salad  
美國肉眼牛扒(350g)

\$378

### 07 Slow Cooked Duck Leg

Bread Dumpling, Apple, Green Beans & Cabbage,  
Staranise Sauce  
香煎油浸鴨腿

\$198

### 08 Roasted Pork Knuckle

Roasted Potatoes, Cabbage, Horseradish, Mustard  
捷克特色烤豬手

\$288

### 09 Lamb Leg Pastilla

Pickled Eggplant, Pomegranate Herb Salad, Labne  
焗羊肉千層酥

\$178

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## PASTA & RICE

### 10 Hokkaido Scallops Jambalaya 🌶️ \$218

Chorizo, Bell Pepper, Smoked Paprika  
北海道帶子雜錦燴飯

### 11 Strozzapreti, Lump Crab \$218

Bottarga, Chive, Preserved Lemon  
蟹肉烏魚子手捲意粉

### 12 Linguine, Mushroom 🌿 \$158

Morel Cream, Black Garlic, Crumbs  
黑蒜羊肚菌忌廉汁扁意粉

### 13 Linguine, Beef Ragu \$178

Tomatoes Parmesan Cheese  
紅酒燴牛肉扁意粉



## DESSERTS

### 14 Mascarpone \$68

Strawberry, Sumac, Honeycomb  
軟芝士，士多啤梨，  
鹽膚木果粉，蜂巢糖脆

### 15 Coconut Sorbet \$68

White Chocolate, Crumbs  
椰子雪葩，白朱古力，朱古力脆

### 16 Tofu Sake Gelato \$68

Molasses, Soya Bean Powder  
豆腐清酒雪糕，黑糖蜜，黃豆粉





# SEAFOOD BAKE



Served with Sweet Corn, Potatoes and Chorizo  
即煮海鮮鍋配粟米、薯仔及西班牙辣肉腸



Create your own  
fun experience  
**shake it  
&  
savour it**

## Choose Your Seafood

Minimum order 3 kinds of the seafood

|                  |       |      |       |
|------------------|-------|------|-------|
| Prawn            | 海蝦    | 300g | \$158 |
| Mussel           | 青口    | 300g | \$148 |
| Baby Octopus     | 八爪魚仔  | 300g | \$98  |
| Diamond Clam     | 鑽石蜆   | 300g | \$148 |
| Sea Whelk        | 翡翠螺   | 300g | \$98  |
| Abalone          | 鮮鮑魚   | 3pc  | \$148 |
| Hokkaido Scallop | 北海道帶子 | 5pc  | \$168 |
| King Crab Leg    | 皇帝蟹腳  | 300g | \$428 |

Lemon Butter Sauce  
檸檬牛油汁

White Wine Garlic Cream  
白酒忌廉汁

Lobster Sauce  
龍蝦汁

Green Curry Sauce  
青咖喱汁

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## Signature Cocktails

**\$98**

### Queens' Librarian Cure

*A fruity light cocktail which is pineapple and grape flavor, Daimon Sake and Elderflower.*

### Regretless Elixir

*Rum base, raspberry, watermelon and a taste of coconut flavor, pretty refreshing.*

### Odette's Desire

*Lychee, mint and cucumber flavor and balancing with our homemade cordial, and yes we use lots of gin to support.*

### Pinot Rhapsody

*Tired of Sangria? This might be the one for you. Fresh grapefruit, Pinot Noir with dark rum, using homemade lime cordial for balancing, soda top up.*

### Pivo's Sour

*Our way of making Whisky Sour, amaretto, yuzu, apple and lemongrass, the rest is classic!*

### Thunder Of Perun

*Our little secret recipe of making raspberry puree with cinnamon, star anise and clove, topping up with prosecco.*

## Bartender's Cocktail Shots

**6 shots \$298 12 shots \$508**

*We also do Classic Cocktails, please ask our servers for assistance*

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## White

|                                                                                 | Gls  | Btl   |
|---------------------------------------------------------------------------------|------|-------|
| <i>Robert Mondavi, Twin Oaks,<br/>Chardonnay<br/>California, USA</i>            | \$78 | \$378 |
| <i>McWilliam's, Markview<br/>Sauvignon Blanc<br/>New South Wales, Australia</i> | \$80 | \$388 |
| <i>Villa Chiòpris, Pinot Grigio<br/>Friuli-Venezia Giulia, Italy</i>            | \$88 | \$428 |
| <i>Weingut Max Ferd. Richter,<br/>Estate Riesling<br/>Mosel, Germany</i>        |      | \$438 |
| <i>Montes Alpha, Chardonnay<br/>Central Valley, Chile</i>                       |      | \$448 |

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## Prosecco

|                                                              | Gls  | Btl   |
|--------------------------------------------------------------|------|-------|
| <i>Via Delle Camelie<br/>DOC Spumante<br/>Extra Dry N.V.</i> | \$80 | \$428 |

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## Rosé

|                                                    | Gls  | Btl   |
|----------------------------------------------------|------|-------|
| <i>Barton &amp; Guestier<br/>Villa Barton Rosé</i> | \$88 | \$428 |

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## Red

|                                                                                   | Gls  | Btl   |
|-----------------------------------------------------------------------------------|------|-------|
| <i>Robert Mondavi, Twin Oaks,<br/>Cabernet Sauvignon<br/>California, USA</i>      | \$78 | \$378 |
| <i>McWilliam's, Markview,<br/>Shiraz<br/>New South Wales, Australia</i>           | \$80 | \$388 |
| <i>Luis Felipe Edwards,<br/>Grand Reserva, Merlot<br/>Colchagua Valley, Chile</i> | \$88 | \$428 |
| <i>La Nerthe Les Cassagnes<br/>Rouge<br/>Rhône, France</i>                        |      | \$448 |
| <i>Babich, Black Label Pinot Noir<br/>Marlborough, New Zealand</i>                |      | \$458 |

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## Champagne

|                                       | Btl   |
|---------------------------------------|-------|
| <i>Moët &amp; Chandon Brut NV</i>     | \$880 |
| <i>Veuve Clicquot Yellow Label NV</i> | \$880 |



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## Mocktails

**\$88**

### Yuzu Express

*Very strong of yuzu flavor, apple and lychee to support, ginger beer topping up.*

### Pivo's Punch

*Our selections of fresh fruit muddling, juicy pineapple and orange, lemonade topping up.*

### Sky Fall

*Cranberry and pineapple juice, muddling of fresh raspberry and strawberry, slightly sour but very juicy.*

### Dopsy Daisy

*Cold brew chemomile tea mixed with soft entrance of raspberry, mint, honey and aroma of lemon flavor, very refreshing.*

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## Draught Beer

|                 |      |
|-----------------|------|
| Kozel Lager     | \$80 |
| Peroni          | \$88 |
| Pilsner Urquell | \$88 |

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## Bottled Beer

|                |      |
|----------------|------|
| Carlsberg 0.0% | \$60 |
| Corona         | \$60 |
| Magners        | \$88 |

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## Others

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### Coffee / Tea **\$48**

Coffee, Americano, Latte,  
Cappuccino, Espresso  
Earl Grey, English Breakfast,  
Chamomile, Jasmine, Peppermint  
Lemon Tea, Lemon Water

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### Juice / Soft Drinks **\$50**

Coke, Coke Zero, Ginger Ale, Ginger Beer,  
Sprite, Soda Water, Tonic Water  
Apple Juice, Cranberry Juice, Grapefruit  
Juice, Orange Juice, Pineapple Juice,  
Tomato Juice

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### Mineral water **\$40**

Still or Sparkling (500ml)

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## Whisky & Bourbon

|                           |       |
|---------------------------|-------|
| <i>JW Black Label</i>     | \$88  |
| <i>Chivas 12 yrs</i>      | \$88  |
| <i>Glenfiddich 12 yrs</i> | \$98  |
| <i>Macallan 12 yrs</i>    | \$128 |
| <i>Jamesons</i>           | \$88  |
| <i>Jack Daniels</i>       | \$88  |
| <i>Maker's Mark</i>       | \$98  |
| <i>Woodford Bourbon</i>   | \$108 |
| <i>Jim Beam</i>           | \$88  |

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## Cognac

|                         |       |
|-------------------------|-------|
| <i>Martell VSOP</i>     | \$98  |
| <i>Remy Martin VSOP</i> | \$98  |
| <i>Hennessy VSOP</i>    | \$108 |

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## Spirit Selection

### Vodka

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|                    |      |
|--------------------|------|
| <i>Stolichnaya</i> | \$82 |
| <i>Absolut</i>     | \$82 |
| <i>Belvedere</i>   | \$92 |
| <i>Grey Goose</i>  | \$98 |

### Gin

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|                            |       |
|----------------------------|-------|
| <i>Beefeater</i>           | \$82  |
| <i>Bombay Sapphire</i>     | \$88  |
| <i>Boodles British Gin</i> | \$88  |
| <i>Tanqueray</i>           | \$92  |
| <i>Hendrick's</i>          | \$128 |
| <i>Monkey 47</i>           | \$168 |

### Tequila

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|                                        |       |
|----------------------------------------|-------|
| <i>Jose Cuervo Especial "REPOSADO"</i> | \$82  |
| <i>Patron Blanco</i>                   | \$108 |
| <i>Patron Reposado</i>                 | \$118 |
| <i>Casamigos "BLANCO"</i>              | \$118 |

### Rum

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|                               |      |
|-------------------------------|------|
| <i>Bacardi</i>                | \$82 |
| <i>Captain Morgan Spiced</i>  | \$88 |
| <i>Mount Gay Black Barrel</i> | \$92 |
| <i>Kraken</i>                 | \$92 |



Start from  
**\$44**

# Happy Hour

Daily 3pm - 7pm

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## Beer

|                              |      |
|------------------------------|------|
| <i>Kozel Lager</i>           | \$68 |
| <i>Peroni</i>                | \$70 |
| <i>Pilsner Urquell</i>       | \$70 |
| <i>Bottle Corona</i>         | \$44 |
| <i>Bottle Carlsberg 0.0%</i> | \$44 |
| <i>Bottle Magners</i>        | \$60 |

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## House Wine

|                                        |      |
|----------------------------------------|------|
| <i>Red, White, Rosé &amp; Prosecco</i> | \$64 |
|----------------------------------------|------|

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## Spirit

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|---------------------------------------------------------------|------|
| <i>Whisky, Gin, Vodka, Rum &amp; Tequila</i><br>(Mixer on us) | \$62 |
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## Cocktail

|                                                        |      |
|--------------------------------------------------------|------|
| <i>Pink Gimlet</i> Gin / Grapefruit / Fresh Lime       | \$70 |
| <i>Margarita</i> Tequila / Orange Liqueur / Fresh Lime | \$70 |
| <i>Aperol Spritz</i> Aperol / Prosecco / Soda          | \$70 |
| <i>Moscow Mule</i> Vodka / Lime Juice / Ginger Beer    | \$70 |
| <i>Pimm's</i> Pimm's No.1 / Ginger Ale                 | \$70 |

10% service charge applies  
All prices are in Hong Kong Dollar