

WATERMARK

OYSTER

SEASONAL OYSTERS 時令生蠔 6pcs 隻 248
Cucumber, Jalapeño Granita

SEAFOOD PLATTER

海鮮拼盤

Half 半份 588 | Whole 整份 998

Lobster, Oyster, Prawn, Scallop, Hamachi, Squid, Abalone
Cocktail Sauce, Apple-cucumber Mignonette,
Lemon Wasabi Yoghurt

APPETISERS

CORN FRITTER 炸紫菜粟米餅 98
Sweet Corn, Seaweed

CAESAR SALAD 凱撒沙律 108
Guanciale, Parmesan, Crouton, Miso Caesar Dressing

WILD MUSHROOM SOUP 108
舞茸野菌忌廉湯
Maitake Mushroom, Cordyceps Flower,
Black Termite Mushroom

LOBSTER BISQUE 龍蝦湯 118
Kohlrabi, Coriander

ROASTED CAULIFLOWER 烤椰菜花 118
Green Mole, Sweet & Sour Currant, Hazelnut

SNOW CRAB SALAD 松葉蟹沙律 148
Kohlrabi, Honey Pea, Kimizu Dressing, Seaweed Cracker

CHICKEN SKEWER 2pcs 148
烤岩手雞肉串 (兩串)
Pickled Pugua, Shiso, Peanut, Chilli

FRESH PLUM & BURRATA MOUSSE 158
季節布祿布拉塔芝士
Pickled Beetroot, Pistachio, Pat Chun Vinegar

HAMACHI CRUDO 淺漬油甘魚 168
Kimizu, Shiso, Kohlrabi, Blood Orange, Yuzu Miso

HOKKAIDO SCALLOP MOUSSE 178
北海道帶子
Scallop Sashimi, Green Apple Salsa,
Finger Lime, Dill Oil

GRILLED PRAWN 烤大蝦 188
Saikyo Miso, Chilli, Jicama, Wakame

GRILLED OCTOPUS 烤八爪魚 188
Potato, Capsicum, Piperade Sauce

WAGYU BEEF TARTARE 和牛他他 188
Egg Yolk, Green Papaya, Wasabi, Kinzanji Miso,
Sourdough

ASSORTED IBERICO HAM AND CHEESE PLATTER 188
精選伊比利亞火腿芝士拼盤
Ham, Loin, Chorizo, Salchichón, Manchego, Idiazabal

MAINS

VEGGIE LINGUINE 蔬菜扁義麵 168
Seasonal Vegetable, Carrot Miso, Hazelnut

PAPPARDELLE CARBONARA 188
卡邦尼寬條麵
Guanciale, Poached Egg, Parmesan

BLACK INK 一夜干魷魚墨汁燴飯 188
Semi-dried Squid, Aged Carnaroli

THREE YELLOW CHICKEN ROULADE 248
三黃雞肉卷
Corn, Mushroom, Brussels Sprout, Scallion

IBERICO PORK 西班牙伊比利亞黑毛豬 248
Parsnip, Savoy Cabbage, Burnt Apple, Hazelnut

BEEF CHEEK 燴牛面頰肉 258
Asparagus, Baby Carrot, Potato Purée

AUSTRALIAN LAMB RACK 澳洲羊架 298
Jerusalem Artichoke, Broccolini, Blackcurrant, Sansho

PATAGONIAN TOOTHFISH 338
深海白鱈魚
Japanese Squash, Barley, Asparagus,
Pimento Prosciutto Foam

M7 WAGYU BAVETTE M7和牛後腰脊肉 398
Potato Pavé, Fava Bean, Morel,
Caramelised Onion, Beef Jus

DRY AGED CAB BEEF SIRLOIN 12oz 388
乾式熟成特選西冷扒 (12安士)
Grilled Broccolini, Confit Tomato, French Fries

DRY AGED CAB BEEF RIBEYE 12oz 428
乾式熟成特選肉眼扒 (12安士)
Grilled Broccolini, Confit Tomato, French Fries

GRILLED BOSTON LOBSTER Half 半隻 250
烤波士頓龍蝦 Whole 一隻 428
Saikyo Miso, Chilli, Wakame

GRILLED LOBSTER SPAGHETTI Half 半隻 290
烤龍蝦義麵 Whole 一隻 468
Asparagus, Takana, Cherry Tomato

SIDES

BABY GEM LETTUCE 迷你羅馬生菜 68
Lemon & Bonito Vinaigrette

FRENCH FRIES 薯條 68
Mayonnaise, Furikake

POTATO PURÉE 香滑薯蓉 68
Chive

TRUFFLE POTATO PURÉE 黑松露薯蓉 78
Truffle, Chive

STEAMED ASPARAGUS 蘆筍 78
Beurre Blanc, Bottarga

Chef's Recommendation 廚師推介 Vegetarian 素食

Corkage fee is charged at \$390 (750ml) / \$490 (1500ml) / \$790 (spirits) per bottle 開瓶費每瓶 390元 (750毫升) / 490元 (1500毫升) / 790元 (烈酒) | Cake cutting fee is charged at HK\$100 per cake 切餅費每個港幣 100元

10% service charge applies 另收加一服務費 | All prices are in HKD 所有價目以港幣計算

Some dishes may contain allergens such as cereals containing gluten, eggs, milk and crustacea that could potentially cause allergies. For more details, please inquire with our staff.

部分菜式含有麩質的穀類、蛋類、奶類及甲殼類動物等有可能導致過敏的致敏原，詳情請向餐廳職員查詢。



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