

PIER 7

Café & Bar



MEZZE PLATTER

238

Hummus, Baba Ghanoush, Whipped Feta, Beetroot Hummus,
Olive, Sumac Onion, Fig, Grape, Cucumber

地中海小食拼盤、鷹嘴豆泥醬、中東茄子醬、菲達羊奶芝士、紅菜頭醬





Mezzes

1 HUMMUS 108
 Chickpea, Confit Garlic, Tahini, Sumac
 鷹嘴豆泥醬、油封蒜、紅椒油、鹽膚木果

2 BABA GHANOUSH 118
 Smoked Eggplant & Butternut Squash,
 Dukkah, Marjoram
 中東茄子醬、烤南瓜、榛子杜卡、馬祖林

3 WHIPPED FETA 138
 Marinated Beetroot & Cauliflower,
 Cumin, Sesame, Dill
 菲達羊奶芝士、漬紅菜頭、椰菜花、芝麻

All mezzes are served with flat bread
 配烤薄餅



Plates

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| <p>4 CHARCUTERIE BOARD 128</p> <p>Assorted Iberico Ham, Loin, Chorizo, Salchichon, Manchego, Idiazabal
精選西班牙伊比利亞火腿芝士拼盤</p> | <p>6 CHICKEN WINGS 108</p> <p>Sumac Red Onion
香辣雞翼、鹽膚木果、漬紅洋蔥</p> |
| <p>5 CRUNCHY FRIED SEMI-DRIED CALAMARI 138</p> <p>Garlic, Aioli
酥炸一夜干魷魚、蒜香蛋黃醬</p> | <p>7 FALAFEL 128</p> <p>Fava Bean, Tahini, Za'atar, Amba Sauce
中東炸蠶豆腐嘴豆泥餅、地中海芒果醬</p> |



8



9



10

8 BEEF TARTARE

Bulgur, Chili, Pine Nut, Tourn, Hash Brown
和牛他他、布格麥、
蒜頭攪油醬、手工薯餅

148

9 BAKED CAMEMBERT

Roasted Grape, Honey, Sherry,
Walnut, Flat Bread
焗金文畢芝士、蜜糖烤提子、
核桃、烤薄餅

158

10 SPICED BUTTERNUT SQUASH

Semi-dried Tomato Harissa, Kataifi
烤焗日本紅皮南瓜、哈里薩辣醬、
土耳其酥皮絲

128

RAS EL HANOUT FRIES

Mixed Herbs, Garlic, Truffle Oil
松露薯條、摩洛哥香料

72

FLAT BREAD

Za'atar
烤薄餅、薩塔香料

48



11



12



13

From the Grill

11 GRILLED KING PRAWN 178

Harissa, Cucumber, Tzatziki, Tournesol
哈里薩醬烤大蝦、青瓜酸乳酪醬

13 CHICKEN SKEWER SHAWARMA 168

Labneh, Za'atar, Pickled Cabbage
烤土耳其沙威瑪雞肉串

12 PORK BELLY SKEWER 148

Whey Reduction, Biber Salcasi Butter Sauce
烤豬腩串、乳清汁、土耳其甜椒牛油醬




14 DRY AGED
CAB BEEF SIRLOIN (12oz)
Grilled Broccolini, Ras El Hanout Fries
乾式熟成西冷扒、西蘭花苗、
薯條、摩洛哥香料


Please allow 30-minute preparation time
需時30分鐘

388 **15** VEGGIE LINGUINE 
Linguine, Maitake, Asparagus,
Carrot, Dukkah
蔬菜扁意麵、蘆筍、舞茸菇、
甘筍、榛子杜卡

168



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