

WATERMARK

OYSTER

SEASONAL OYSTERS 時令生蠔 6pcs 隻 248
Salmon Caviar, Rosella Granita

SEAFOOD PLATTER

海鮮拼盤

Half 半份 588 | Whole 整份 998

Lobster, Oyster, Prawn, Scallop, Clam, Squid, Cocktail Sauce, Apple-Cucumber Mignonette, Lemon Wasabi Yoghurt

APPETISERS

- CORN FRITTER** 炸紫菜粟米餅 98
Sweet Corn, Seaweed
- HEIRLOOM TOMATO** 荷蘭復古蕃茄 105
Salsa Verde, Shichimi, Feta, Pine Nut
- CAESAR SALAD** 凱撒沙律 108
Guanciale, Parmesan, Crouton, Miso Caesar Dressing
- MUSHROOM CONSOMMÉ** 野菌清湯 108
Maitake Mushroom, Poached Egg, Cordyceps Flower, Puffed Rice
- LOBSTER BISQUE** 龍蝦湯 118
Jícama, Coriander
- BATTERED HIROSHIMA OYSTER** 128
酥炸廣島生蠔
Shiso, Lemon Wasabi Yoghurt
- IWATE CHICKEN SKEWER** 2pcs 串 138
烤岩手雞肉串
Yoghurt, Scallion, Chilli
- BEETROOT & BURRATA MOUSSE** 148
甜菜頭及布拉塔芝士
Pistachio, Fig, Pat Chun Vinegar
- SEARED HOKKAIDO SCALLOP** 168
香煎北海道帶子
Smoked Potato Foam, Parmesan, Dill
- HAMACHI CRUDO** 淺漬油甘魚 168
Avocado, Pickled Vegetable, Preserved Lemon, Buckwheat
- SAUTÉED CLAM** 168
昆布牛油煮蜆
Pancetta, Sake, Kombu Butter, Shichimi, Sourdough Toast
- GRILLED PRAWN** 烤大蝦 178
Saikyo Miso, Chilli, Jícama, Wakame
- GRILLED OCTOPUS** 烤八爪魚 188
Cannellini, Kalamata Olive, Sun-dried Tomato Harissa
- WAGYU BEEF TARTARE** 和牛他他 188
Egg Yolk, Green Papaya, Wasabi, Kinzanji Miso, Sourdough Cracker
- 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** 墨汁意大利飯 188
Semi-dried Squid, Edamame, Carnaroli Risotto
- THREE YELLOW CHICKEN ROULADE** 238
三黃雞肉卷
Corn, Mushroom, Brussel Sprouts, 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
- GRILLED SEASONAL WHOLE FISH** 288
烤季節鮮魚
Kumquat, Fennel, Broccolini, Tomato, Capers, Dill
- AUSTRALIAN LAMB RACK** 澳洲羊架 298
Jerusalem Artichoke, Broccolini, Blackcurrant, Sansho
- PATAGONIAN TOOTHFISH** 深海白鱈魚 328
Clam, Japanese Squash, Barley, Fennel, Broccolini, Pickled Ginger
- M7 WAGYU FLAT IRON STEAK** 378
M7和牛板腱扒
Maitake Mushroom, Witlof, Pickled Onion, Potato Pavé, 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
Whole 一隻 428
烤波士頓龍蝦
Sakiyo Miso, Chilli, Wakame
- GRILLED LOBSTER SPAGHETTI** Half 半隻 290
Whole 一隻 468
龍蝦意粉
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

SWEETS

- CHEESECAKE** 芝士蛋糕 78
Strawberry Compôte, Raspberry Jelly, Hazelnut Ice Cream
- POACHED PEAR** 白酒燴梨 78
Toffee Pudding, Vanilla Ice Cream
- TIRAMISU** 咖啡意大利芝士慕絲 88
Espresso Sponge, Cocoa, Mascarpone, Meringue
- MANGO COCONUT PAVLOVA** 88
芒果椰子蛋白脆餅
Fresh Mango, Coconut Mousse, Pomelo, Passion Fruit Sauce

 Chef's Recommendation 廚師推介  Vegetarian 素食

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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