

PICKLED PELICAN

SEAFOOD SPECIAL



Chilled Seafood Platter ①

\$388

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嚙汁

Roasted Octopus ②

\$138

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



Sauteéd Mussel ③

\$228

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)

Photos for reference only 圖片只供參考 • 10% service charge applies 另收加一服務費



Chef's recommendation 廚師推介



Vegetarian 素食

APPETIZER

4



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

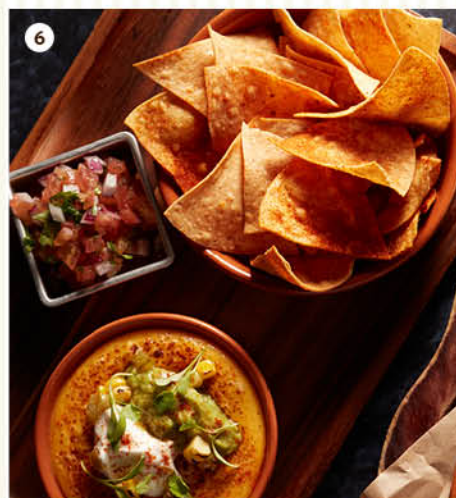
酥炸魷魚

伴哈里薩辣醬



5

6



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



7

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SALAD



8



9

Super Food Salad 8 \$128

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 \$118

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 \$128

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 \$75

Gruyère Cheese Crust

法式洋蔥湯

Lobster Bisque \$75

Crab Meat, Chives

龍蝦蟹肉忌廉湯



10

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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

Wagyu Beef Burger 11

Smoked Cheddar, Bamboo Charcoal Bun

和牛竹炭包漢堡

伴煙燻芝士

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

Hen Spicy

Spicy Chicken, Coleslaw, Sriracha

惹味辣雞漢堡

醃椰菜沙律及是拉差甜辣醬

\$138



Cheezy Lava Wagyu Beef 12

\$158

Burger

Melted Cheese Sauce, Bacon

爆漿和牛芝士漢堡

伴脆煙肉

\$168

\$142

\$138

Upgrade your
FRIES

薯條升級

Paprika Garlic Fries

香蒜甜椒薯條

+\$10

Sweet Potato Fries

番薯條

+\$15

Cheezy Guacamole Fries

芝士牛油果醬薯條

+\$25

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BIG



Chermoula Chicken 12 **\$198**
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 **\$258**
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)** **\$285**
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 **\$188**
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 **\$268**
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 **\$162**
Tartar Sauce, Malt Vinegar
炸魚薯條
配他他醬及麥芽醋





PASTA AND RICE

Beef Ragout Fettuccini \$165
 Roasted Tomato, Basil, Marsala, Parmesan
紅酒牛肉闊條麵
 番茄、羅勒及巴馬臣芝士

Duck Leg Risotto 16 \$168
 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

 **Tiger Prawn Spaghetti** 15 \$168
 Fennel, Asparagus, Lobster Cream Sauce
龍蝦汁大蝦意粉
 配茴香及蘆筍

Spaghetti Carbonara \$162
 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

 **King Crab Leg Fettuccini** \$188
 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



SWEET



Yogurt Parfait 17 \$62
 Candied Granola, Fresh Fruit
乳酪凍餅
 配蜜糖果麥及鮮水果

Salted Caramel 18 \$62
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大利雪糕

Coconut Mousse 19 \$62
 Honeycomb, Passion
 Mango Sorbert
椰子慕絲
 配蜂巢脆糖及芒果熱情果雪葩

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