



## Vegetarian

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|---|------------|---|------------|
| <b>Thai Pomelo Salad with Vegan Shrimp Cake</b> <span>N</span><br>Lettuce, Red Onion, Fried Shallot, Peanut, Lime, Thai Garlic Chilli Sauce | <b>138</b> | <b>Pad Thai</b> <span>N</span><br>Sweet and Sour Sauce, Choi Sum, Broccoli, Mushroom, Bean Sprout, Bean Curd      | <b>148</b> |
| <b>Shanghai-style Fried Noodle</b> <span>N</span><br>Chanterelle, Termite Mushroom, Preserved Vegetable, Cabbage, Green Brassica            | <b>138</b> | <b>Linguini with Asparagus, Burrata Cheese and Avocado Cream</b> <span>N</span><br>Baby Spinach, Toasted Hazelnut | <b>158</b> |
| <b>Cauliflower Steak</b> <span>N</span><br>Sautéed Chickpeas and Baby Spinach, Masala Sauce, Mango Chutney                                  | <b>148</b> |   |            |

## Soup & Salad

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|---|------------|--|------------|
| <b>Daily Soups</b><br>Chinese or Western Style  | <b>98</b>  | <b>Seared Norwegian Salmon Soba Salad</b> <span>S</span> <span>SH</span><br>Trout Roe, Crab Roe and Stick, Edamame Beans, Sesame Seeds, Pickle with Ponzu Dressing | <b>158</b> |
| <b>Club Caesar</b> <span>S</span> <span>N</span> <span>P</span> <span>SH</span><br>Slow-cooked Chicken Breast, Poached Prawn, Parma Ham, Avocado, Bacon, Crouton, Soft Boiled Egg, Aged Parmesan Cheese | <b>158</b> | <b>Thai-style AUST Beef and Mango Salad</b> <span>N</span><br>Green Papaya, Lime Garlic Chilli Sauce   | <b>178</b> |
| <b>Seared Sesame Ahi Tuna Nicoise Salad</b> <span>S</span> <span>N</span><br>Grilled Avocado, Soft Boiled Egg, Olive, Green Bean, Baby Potato, Capers, Apple Cider Dressing                             | <b>158</b> |  |            |

### Add on

Avocado	+30
Grilled Chicken Breast / Grilled Prawn	+40
Smoked Salmon	+50
Grilled Salmon	+90
Grilled US Beef	+100

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## Chinese

All served with white or brown rice, change to poached mixed vegetable +15

<b>Seasonal Vegetables</b> <b>V</b>	98	<b>Steamed Ichiya-boshi with Olive Vegetable</b> <b>S</b>	168
Poached with Oyster Sauce or Wok-fried with Garlic		Red Snapper, Garlic, Light Soy Sauce	
<b>Scrambled Egg with Prawns</b> <b>S</b> <b>SH</b>	158	<b>Wok-fried Beef</b> <b>N</b>	188
Japanese Egg, Sustainable Prawns, Chinese Yellow Chives, Spring Onion		Bamboo Shoot, Honey Beans and Spicy Black Bean Sauce	
<b>Beef Brisket, Turnip and Preserved Vegetable Stew</b>	168	<b>Wok-fried Flat Rice Noodle with M5 Waygu Beef</b> <b>N</b>	198
Peppercorn Clear Soup, Celery, Fried Garlic, Parsley, Chaozhou Chilli Sauce		Gan Xiang XO Sauce	
<b>Asian</b>			
<i>Rice change to poached mixed vegetable +15</i>			
<b>Penang Vegetable Curry</b> <b>N</b>	158	<b>Bak Kut Teh</b> <b>N</b>	178
Aubergine, Asparagus, Broccoli, Cauliflower, Cherry Tomato, Calamansi, Kaffir Leaf served with Steamed Rice or Roti		US Pork Ribs, Abalone, Mushroom, Bean Curd Puff, Garlic, Chilli, Soy Sauce served with Steamed Rice and Youtiao	
<b>Chef Julian's Wagyu M5 Beef "Pho"</b>	158	<b>Dry Laksa</b> <b>S</b> <b>N</b> <b>P</b> <b>SH</b>	178
Wagyu M5 Beef, Onion, Thai Coriander <b>Upgrade to Japanese Miyazaki A4 Beef (120g) + 110</b>		Shrimp and BBQ Pork, Calamansi, Egg, Shrimp Cracker, Chicken Satay, Laksa Paste	
<b>Pad Thai</b> <b>S</b> <b>N</b> <b>SH</b>	168	<b>Penang Organic Chicken Curry</b> <b>N</b>	178
Wok-fried Rice Noodles, Sustainable Prawns, Chinese Chives, Bean Curds, Bean Sprouts		Aubergine, Asparagus, Cherry Tomato, Calamansi, Kaffir Leaf served with Steamed Rice or Roti	
<b>Laksa</b> <b>S</b> <b>N</b> <b>SH</b>	168	<b>Malaysian Fish Curry</b> <b>S</b> <b>N</b>	188
Prawns, Clam, Shredded Chicken, Fish Balls, Fish Cake, Bean Curd Puff, Bean Sprouts		Burrundi, Tomato, Bean Curd Sheet, Okra served with Steamed Rice or Roti	
<b>Thai Pineapple Fried Rice</b> <b>S</b> <b>N</b> <b>P</b> <b>SH</b>	168	<b>Hainan Chicken Rice</b>	188
Shrimp, Chicken, Pineapple, Shrimp Oil, Cashew Nut, Pork Floss		Poached Local Farm Chicken, Pickled Vegetables, Soft Boiled Japanese Egg served with Seasoned Rice	
<b>Katsuni Pork Chop Cutlet Bento Set</b> <b>P</b>	168	<b>Roasted French Yellow Spring Chicken</b>	208
Miso Soup, Japanese Egg, Bonito Sauce, Garden Salad served with Pearl Rice		Salted Egg Curry Buttermilk Sauce, Guava Salad, served with Steamed Rice or Truffle Fries or Roti	

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## Western

### Grilled Chicken Breast Sourdough <sup>P</sup> 158

Bacon, Brie Cheese, Avocado,  
served with Truffle Fries

### Duck Bolognese Tagliatelle <sup>S</sup> 168

Onion, Garlic, Tomato,  
Aged Parmesan Cheese

### Reuben Sandwich <sup>N</sup> 168

Corned Beef Brisket, Swiss Cheese,  
Sauerkraut on Sourdough  
served with Truffle Fries

### Spaghettini Blue Crab Carbonara <sup>S P SH</sup> 188

Guanciale, Slow-cooked Egg, Onion,  
Aged Parmesan Cheese

### Dry Aged Beef Burger <sup>P</sup> 208

Lettuce, Tomato, Pickle,  
Aged Cheddar Cheese, Bacon  
served with Truffle Fries

**Burger add ons (+\$20 Each):**  
*Japanese Egg, Wild Mushrooms or  
Aged Cheddar Cheese*

### Grilled French Spring Chicken 208

Choice of 3 side dishes:  
Sautéed Green Beans with Bacon,  
Sautéed Broccoli, Sautéed Mushroom,  
Roasted Potatoes, Truffle Fries, Rice

### Catch of The Day <sup>S</sup> 208

Choice of 3 side dishes:  
Sautéed Green Beans with Bacon,  
Sautéed Broccoli, Sautéed Mushroom,  
Roasted Potatoes, Truffle Fries, Rice

### Linguini with King Prawns and Clam <sup>S SH</sup> 218

Garlic, Chilli, Parsley, White Wine, Lemon

### US Beef Ribeye 298

Choice of 3 side dishes:  
Sautéed Green Beans with Bacon,  
Sautéed Broccoli, Sautéed Mushroom,  
Roasted Potatoes, Truffle Fries, Rice

#### Sides (+35 each)

Roasted Potatoes with Garlic  
Truffle French Fries  
Broccoli  
Garden Salad  
Green Beans with Bacon  
Roasted Mushrooms

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## Desserts

(Mixed Berries Instead of Ice-cream for Takeaway)

<b>Crepe Suzette</b> <span>V</span> <span>N</span>	95	<b>Pistachio Citrus Napoleon</b> <span>V</span> <span>N</span>	100
Vanilla Ice-cream		Mochi, Yoghurt Cream with Yoghurt Ice-cream	
<b>Fresh Fruit Platter</b> <span>V</span>	95	<b>Black Truffle Chocolate Dome</b> <span>V</span> <span>N</span>	100
		Almond Sponge, Milk Chocolate Sauce with Lychee Champagne Sorbet	
<b>Cinnamon Pear Filo Tart</b> <span>V</span> <span>N</span>	100		
Caramel Custard Pudding, Pineapple Compote with Cinnamon Sauce <i>(Allow 15 mins for preparation)</i>			

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## Coffee (Beans by NOC)

Espresso (additional shot +\$18)	35
Americano	
Coffee	
Café Latte	42
Cappuccino	
Mocha	
Flat White	
Macchiato	
Iced Americano	48
Iced Café Latte	
Iced Cappuccino	
Iced Mocha	
Add oat milk/macadamia milk	10

## Tea by Tea WG

Royal Darjeeling	38
Lung Ching	
Emperor Sencha	
English Breakfast	
Jasmine Queen Tea	
Moroccan Mint Tea	
Chamomile	
Golden Pu-Erh	48
Earl Grey	
Iced Lemon Tea	48

## Juice

Orange	41
Grapefruit	
Watermelon	

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