

BAR SNACKS

Fried Calamari S <i>garlic and chilli, lime garlic aioli</i>	140	Fried Wings S buffalo chicken dip, blue cheese dip	100
Baked Camembert VN <i>garlic and herbs, caramelized figs, walnut, cristal loaf</i>	140	Chicken Satay N S <i>peanut sauce</i>	110
Mini US Angus Beef Burgers S	150	Veggie Spring Roll V <i>chinese vinegar</i>	90
Taiwanese Pork Sausage <i>black pepper and garlic</i>	130	Thai Fish Cake N <i>sweet chilli sauce</i>	80
Korean Style Chicken Bites S	100	Japanese Gyoza <i>pickled ginger, yuzu soy sauce</i>	70
Nachos (Beef or Vegan) S V <i>beef (chilli con carne, jalapenos, guacamole)</i> <i>vegan (impossible meat, chilli con carne)</i>	110	Vegetable Samosa VN <i>mint sauce</i>	70
Mediterranean Arancini Ball <i>spicy tomato sauce</i>	80	French Fries <i>black truffle powder</i>	70

SMALL PLATES

Grilled Smoked Octopus S <i>eggplant and tofu purée, kabosu sauce</i>	170	Braised Rice Noodle S <i>with eggplant, chicken and garlic chilli sauce</i>	90
Smoked Organic Pigeon N <i>sage leave</i> (allow 15 mins for preparation)	120	Kimchi Fried Rice <i>with bacon</i> (vegan option available)	90
Pan-fried Prawn Cake N <i>lime and chilli sauce</i>	120	Grilled Chicken Soft Bone Skewer <i>pepper salt</i>	100
Oven-baked Eggplant V <i>chilli, garlic and cumin</i>	90	Poached Cuttlefish N S <i>sichuan chilli sauce</i>	150
Roasted Broccolini VN <i>Sichuan peppercorn chilli, walnuts</i>	90	Pan-seared Beef Tongue <i>yuzu pepper sauce</i>	130

All prices are in HKD and subject to 10% service charge.
Centricity Members registered on the app can enjoy a service charge waiver.



Responsibly sourced



Vegetarian



Nuts

SHARED PLATES

Braised Crab Meat Yellow Curry S N egg and shrimp paste with rice cracker	160	Margherita Pizza V mozzarella, basil, tomato sauce (allow 15 mins for preparation)	130
Sautéed Prawn Masala S N with garlic baby spinach and spring onion paratha	180	Nduja Sausage, Spicy Salami Pizza mozzarella, tomato sauce (allow 15 mins for preparation)	150
Mussels S N white wine cream or Thai chilli sauce	190	Parma Ham Pizza rocket, semi-dried tomato, parmesan cheese (allow 15 mins for preparation)	170
Canadian Pork Tomahawk Cutlet S N cabbage salad, tomato, sesame dressing (allow 20 mins for preparation)	240		
Grilled Beef Striploin N kale, baby eggplant, basil, Thai red curry sauce with jasmine rice	260		
Grilled Prime Beef Fillet S with Asian-style chimichurri and gochujang butter (allow 15 mins for preparation)	290		

VEGAN

Grilled Portobello Steak N white bean purée, curly kale salad, champagne lime vinaigrette	120
Vegan Sichuan Dan Dan Noodles S N plant-based mince, preserved vegetable, chilli oil	120
Harrisa Cauliflower Steak hummus, crispy chickpea, curly kale	130

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Nuts

CATCHIC CLASSICS

Caeser Salad N	120
<i>crispy parma ham, soft boiled egg, avocado, aged parmesan with light yoghurt dressing</i>	
Seared Salmon Soba Salad S	150
<i>seared salmon, crab roe, oba tempura, spinach, sesame seeds, ponzu dressing</i>	
Soft Shell Crab and Green Papaya Salad S N	160
<i>Thai green chilli dressing</i>	
Wagyu Beef Burger N	200
<i>fried egg, onion, cheese, cabbage salad, marinated tomato with kabosu sesame dressing</i>	
Steak Sandwich with Creamy Horseradish Yoghurt Sauce S	150
<i>sautéed onion, rocket leave, ciabatta, served with chips</i>	
Wagyu Beef "Pho"	140
<i>M5 beef, onion, lime, chilli, Thai coriander with fish sauce</i>	
Pad Thai S N	150
<i>wok-fried rice noodles, prawns, chives, dried tofu, bean sprout</i> (vegetarian option available)	
Chicken Tikka Masala S N	170
<i>roti, coconut rice, mango chutney</i>	
Chef Julian's Hainan Chicken Rice S	180
<i>poached chicken, pickled vegetables, soft boiled egg served with seasoned rice</i>	
Singaporean OX-Tail Bah-Kut-The	190
<i>white pepper, garlic, mushroom, bean curd puff</i> (allow 15 mins for preparation)	
Duck Bolognese Tagliatelle	140
<i>onion, garlic, tomato, aged parmesan cheese</i>	
Linguini Vongole S	140
<i>clams, lemon, garlic, chilli, parsley</i>	
Seasonal Vegetable S V	90
<i>poached with oyster sauce or wok-fried with garlic, served with white or brown rice</i>	

Add on

Avocado	+30
Grilled Chicken Breast / Grilled Prawn	+40
Smoked Salmon	+50
Grilled US Beef / Grilled Salmon	+80

Sides (+30)

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

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Nuts

DESSERT

(Mixed Berries Instead of Ice-cream for Takeaway)

Fruit Platter 	90
Chocolate Lava Cake   <i>raspberry, maple walnut ice-cream</i> (allow 15 mins for preparation)	100
White Peach "Tieguanyin" Tea Dome  <i>mizu shingen mochi, lychee sorbet</i>	100
Nutella Banana Pizza  <i>marshmallow, mascarpone cream</i>	100
Apple Crumble <i>vanilla ice-cream, caramel vanilla sauce</i> (allow 15 mins for preparation)	100

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