

MENU

STARTERS

Bread & Soup

Seafood Chowder 海鮮周打湯
Served in a jumbo bread bowl \$79

Soup of the Day 是日餐湯
Daily selection \$65

Tapas Plank 前菜拼盤
A platter of Parma ham, salami & pepperoni served with whole roasted garlic, marinated vegetables, sliced garlic bread and a small Greek salad \$174

Calamari Rings 炸魷魚圈
With aioli and lemon \$137

Mexican Beef Nachos
墨西哥牛肉脆片
Spicy minced beef, melted cheese, salsa, guacamole & sour cream \$147

Sizzling Garlic Prawns 香蒜大蝦
Prawns marinated in garlic and olive oil with chorizo served on a sizzling hot plate \$153

Butterfly Prawn Cutlets 蝴蝶蝦餅
Severed on a thai papaya salad with thai sauce \$163

Crispy Fried Potato Skins
煙肉芝士炸薯皮
Topped with salsa, bacon and melted cheese \$128

Chicken Satay Skewers
沙爹雞肉串
With mild spiced peanut sauce \$128 (6pce), \$174 (9pce), \$205 (12pce)

Baked Crusty Garlic Loaf
牛油蒜香脆包
Baked sour dough with parmesan garlic butter \$79

Starter Platter Combo
小食拼盤：炸雞塊·魷魚·雞翼·薯條
Popcorn chicken, calamari, chicken wings & fat chips \$170

Bruschetta 意式蕃茄烤包
Sliced French baguette topped with fresh tomato salsa and melted parmesan cheese \$79

Chicken Quesadillas 雞肉夾餅
Served with sour cream and tomato salsa \$124

Cajun Chicken Wings 特色雞翼
With homemade bbq spice sauce \$122 (6pce), \$168 (9pce), \$200 (12pce)

Garlic Mussel and Clam Bucket
蒜蓉青口配包
Fresh New Zealand green lipped mussels and clams infused with a garlic, white wine and butter sauce \$155

Fresh Vietnamese Rice Paper Rolls
越式米紙春卷
Noodles, mint, coriander, carrot and cucumber with sweet chill \$105 (vege), \$120 (Chicken), \$132 (prawn)

Mussels Marinere 白酒煮青口
Steamed and finished with white garlic, white wine and herbs with a handful of fresh tomatoes and served with garlic toast \$174

Deep Fried Camembert 香炸芝士
Crumbed deep fried and served with cranberry dipping sauce \$132

Pop Corn Chicken 香辣爆谷雞
Tender chicken pieces, crumbed and served with tomato chili dipping sauce \$103

Chargrilled Vegetable and Haloumi Stack 芝士烤蔬菜
Layers of grilled pepper, zucchini, eggplant and asparagus with baked pumpkin and haloumi cheese with light puff pastry top \$132



Sizzling Garlic Prawns



Tapas Plank



Chicken Quesadillas



Seafood Chowder



House Cob Salad

House Cob Salad 招牌沙律
Mixed greens combined with egg, bacon, avocado, onions, croutons and crumbled feta \$124
add chicken \$28 add beef \$28

Smoked Salmon & Spinach Salad
煙三文魚菠菜沙律
Baby spinach leaves tossed with flaked smoked salmon, mango salsa, cucumber & roasted red pepper \$148

Caesar Salad 凱撒沙律
With crunchy herb croutons, shaved parmesan, anchovies & crispy pancetta with classic caesar dressing \$124
add chicken \$28, smoked salmon \$28

Greek Salad 希臘沙律
Mixed mesclun with cucumber, olives, onions, bell peppers and feta \$124

Prawn, Mango & Avocado Salad
大蝦芒果牛油果沙律
Poached prawns with mango, avocado and mixed greens tossed in a light tangy oriental dressing \$174

Montezumas Delight 特式玉米片
Selection of fresh garden greens and vegetables and marinated kidney beans, on a bed of tortilla shell with Mexican re-fried beans, guacamole, salsa and sour cream with a drizzle of pesto sauce \$163

Pesto Chicken Salad 香蒜雞肉沙律
Baby spinach, mesclun leaves, pine nuts, cherry tomatoes, parmesan and basil dressing \$145

Insalata Caprese Salad
水牛芝士番茄沙律
Sliced tomatoes layered between buffalo mozzarella cheese, basil leaves and drizzled with a balsamic reduction \$158



Smoked Salmon & Spinach Salad



Beef Lasagna

PASTA



Beef Lasagna 肉醬千層麵

Classic bolognese sauce layered between sheets of pasta and a creamy béchamel sauce \$137

Spaghetti Ali Olio 蒜蓉白酒橄欖油意粉

Spaghetti pasta infused with garlic, chill flakes, white wine & extra virgin olive oil \$116

Spaghetti with Clams 大蜆意粉

Spaghetti pasta tossed with fresh clams, cherry tomatoes, garlic & olive oil \$137

Fettuccini Funghi 香濃蘑菇汁闊麵

Flat pasta tossed in a mixed mushroom, cream & white wine sauce \$132

Spaghetti Bolognese 肉醬意粉

Rich minced beef sauce with tomato and parmesan \$137

Penne Primavera 白汁蔬菜長通粉

Penne pasta, with a mix of thinly sliced garden vegetables in a creamy sauce \$137

Fettuccini Carbonara 煙肉芝士闊麵

Pancetta & bacon combined in creamy carbonara sauce with parmesan \$142

King Prawn & Baby Asparagus Risotto 皇帝蝦蘆筍意大利飯

In a tasty, tomato based risotto, topped with two succulent grilled king prawns and baby asparagus and fresh parmesan shavings \$195

Salmon Fettuccini 煙三文魚闊麵

Fettuccini pasta, tossed in a smoked salmon cream sauce \$148

Chicken & Mushroom Risotto 雞肉蘑菇意大利飯

Tender chicken breast combined with fresh mushrooms in creamy risotto topped with fresh parmesan \$142

Chicken & Mushroom Fettuccini 雞肉蘑菇闊麵

Fettuccini pasta, tossed with tender chicken pieces & fresh mushrooms, in a tomato-basil sauce \$137

Gnocchi Gorgonzola 意式藍芝士湯糰

Potato dumpling in rich blue cheese sauce \$132

Marinara Fettuccini 海鮮闊麵

Fettuccini pasta, with a mix of fresh seafood, in a tomato sauce \$153

Tortellini Funghi 意式蘑菇餃子

Served in a creamy porcini sauce \$142

Penne Arrabiata 香辣茄汁長通粉

Penne pasta, with a spicy sauce of garlic, chill flakes, white wine, italian tomato, black olives and bell peppers \$137

Spinach Ravioli 意式菠菜雲吞

Served in a creamy tomato sauce \$142

Penne Pesto 香蒜長通粉

Penne pasta, with a blended sauce of fresh basil, garlic, pine nuts & extra virgin olive oil \$137



Marinara Fettuccini



Spinach Ravioli



King Prawn & Baby Asparagus Risotto

BURGERS

PIES & SANDWICHES

Farmhouse Bacon Cheese Burger 煙肉芝士漢堡 (加蛋 + \$15)

Lean minced beef pattie grilled to your liking with melted cheese, crispy bacon, baby spinach leaves, onion, tomato and side of fries \$163 add an egg +\$15

Steak Sandwich Supreme 洋蔥牛扒三文治 (加車打芝士 + \$15)

Chargrilled lean steak with caramelized onion, baby spinach, tomato on toasted sourdough \$147 add cheddar cheese +\$15

Chicken & Avocado Sourdough & Steak Sandwich Super

牛油果烤雞牛扒超級三文治 (加煙肉 + \$15)
Chargrilled chicken breast and steak with fresh avocado, onion, baby spinach, tomato on toasted sourdough \$142 add bacon +\$15

Beef & Shiraz Pie 特式醬汁牛肉批

Beef chunks in rich shiraz sauce in flaky pastry crust \$153

Chicken & Mushroom Pie 雞肉蘑菇批

Chicken and mushroom combined in rich creamy white wine sauce \$153

BBQ Chicken Burger 燒雞漢堡

Grilled BBQ Chicken breast topped with cheddar cheese, tomato, baby spinach & red onions served with fat chips \$153

Fishermans Pie 特色魚夫批

A collection of the freshest seafood cooked in a light white wine cream sauce encased in a pastry served with fat cut chips \$163

Roasted Veggie Burger 素菜漢堡包

Grilled haloumi cheese with eggplant, zucchini, semi dried tomatoes, lettuce, onions and a special harrisa mayo \$135



Farmhouse Bacon Cheese Burger



Steak Sandwich Supreme

Side Orders

Mash Potato \$50
French Fries \$50

HAND TOSSED PIZZAS

ALL PIZZAS
ON 8" & 14"
BASES

Mozzarella Cheese & Basil 芝士羅勒薄餅
Fresh pizzola tomato sauce, danish mozzarella, pesto & fresh basil
\$105sml \$140lg

Greek Pizza 希臘薄餅
Oven roasted red & yellow capsicum, black olive, feta cheese, onions, pesto & baked eggplant \$110sml \$147lg

Pepperoni 辣肉腸薄餅
Home made pizzola tomato sauce topped with slices of pepperoni and mozzarella cheese
\$110sml \$147lg

Pizza Figo 招牌薄餅
Tomato base with parma ham, feta cheese & pesto, topped with rocket and fresh parmesan shavings \$110sml \$147lg

The Angry Prawn 香辣蝦薄餅
Prawns marinated in chili oil topped with rocket
\$110sml \$145lg

Seafood 海鮮薄餅
Marinated tiger prawns, scallops, mussels topped with mozzarella cheese
\$110sml \$153lg

Hawaiian 夏威夷薄餅
Ham, cheese & pineapple on a tomato base.
\$110sml \$147lg

Tuscan Hills 雞肉洋蔥蘑菇薄餅
Cajun spiced chicken breast fillets, spanish onions, green capsicum, baby spinach, roast potatoes & mushroom with sour cream & sweet chili sauce \$105sml \$145lg

Butchers Best 雜肉薄餅
Smoked ham, pepperoni, italian sausage, chicken breast fillets, ground beef & bacon on a bbq base. \$110sml \$147lg

House Special 自家特式薄餅
Ham, sausage, pepperoni, pineapple, onion, mushroom, bell peppers and mozzarella cheese \$110sml \$147lg

Capricciosa 芝士蘑菇朝鮮薊薄餅
Button mushrooms artichoke black olives & green olives with tomato sauce and mozzarella cheese \$110sml \$147lg

BBQ Chicken 燒烤雞薄餅
Chicken breast bbq sauce onions mushrooms and bell peppers \$110sml \$147lg

Vegetarian 素菜薄餅
Green peppers olives onion mushroom and asparagus \$105sml \$140lg

4 Cheese Pizza 四式芝士薄餅
Mozzarella, Blue, Brie & Feta
\$110sml \$147lg



BBQ Chicken



Pork Spare Ribs



Horseradish Crusted Salmon Steak



Herb Crusted Rack of Lamb



Chicken Parmigiana

EVERYDAY CHEFS SPECIALTIES

Horseradish Crusted Salmon Steak 辣根三文魚扒
Norwegian salmon steak grilled and topped with horseradish cream and bread crumbs then baked till golden brown. Served with mashed potatoes & grilled vegetables \$237

Fish of The Day 火腿烤魚配番茄羅勒
Today's catch topped with parma ham, sun dried tomatoes & fresh basil. Pan fried and served with roasted potatoes and grilled vegetables with a lemon butter sauce. \$195

Beer Battered Fish & Chips 啤酒炸魚薯條
Beer battered fish with fat chips lemon & tartar sauce \$190

Seafood Basket 特式海鮮籃
Golden calamari rings, sautéed garlic clams & mussels, poached salmon, prawn cutlets & fat chips served with dipping sauces \$268

Herb Crusted Rack of Lamb 烤羊架
Grilled New Zealand Lamb topped with Dijon mustard and parmesan bread crumbs served with grilled vegetables, mint sauce and rosemary gravy. \$298

Beef Tenderloin 烤牛柳
Char-grilled fillet of beef with a choice of potato and grilled vegetables served with a choice of sauce: mushroom, bearnaise, pepper or gorgonzola sauce \$298

Pork Spare Ribs 烤豬排骨
Juicy pork ribs smothered in bbq sauce and served with fat chips \$131 (half), \$236 (full)

U.S Flame Grilled Chicken Breast 美式烤雞胸
Grilled 10oz chicken breast(s) with a choice of mushroom, pepper or caribbean sauce \$189

Chicken or Beef Fajitas 特式薄餅卷 (另加雞或牛+\$15)
Sizzling chicken or beef strips with soft flour tortillas, sour cream, salsa & guacamole, ASK for jalapenos if you like it hot \$163
Add extra chicken or beef +\$15

Chicken Parmigiana 香煎芝士醬雞胸
Crumbed chicken breast pan fried and topped with Milanese sauce and melted cheese, served with roasted new potatoes and grilled vegetables \$195

10oz New Zealand Sirloin Steak 烤西冷扒
served with your choice of potatoes, grilled vegetables and your choice of sauce: mushroom, black pepper, bearnaise or gorgonzola \$289

DESSERT



Chocolate Chip Cookie Skillet



Tiramisu

Chocolate Chip Cookie Skillet 雪糕曲奇鍋

All that cookie goodness baked right in the skillet and served hot with chunky chic chips and lashings of caramel sauce topped with vanilla ice cream. (simply to die for) \$79

Figos Tiramisu 意大利芝士蛋糕

Cheesy mascarpone, lady fingers drenched in coffee, covered in dark chocolate powder and served chilled, be a lover ! \$79

Chocolate Sundae 朱古力新地

Heaped ice cream sundae with double chic fudge and cherry \$79

Classic New York Cheesecake 紐約芝士蛋糕

With mixed berry compote and double cream \$79

Apple Crumble 蘋果酥餅配雪糕

Chunky fresh apple baked with crumble top served with vanilla ice-cream \$79

Mini Pavlova 迷你蛋白蛋糕

Individually baked aussie classic served with whipped cream and topped with seasonal fruits \$79

DRINKS

Draught Beers half pint \$35 pint \$72

Carlsberg, Asahi, Brooklyn, Kronenbourg Blanc

Bottle Beers \$60

Peroni, Coopers Pale Ale, Corona, Tsing Tao & San Miguel, Moa Apple Cider, Krabbies Ginger Beer

House Spirits \$65

Wild Turkey Bourbon, Eristoff Vodka, Greenall's Gin, Camino Tequila, Bacardi, White Rum & Myer's Rum

Cocktails \$88

Aperol Spritz: Aperol, prosecco, dash of soda & an orange wedge

Margarita: Tequila, triple sec, lemon juice, lime juice & dash of sugar syrup

Long Island Ice Tea: White rum, vodka, tequila, gin, lemon juice with a dash of coca cola

Cosmopolitan:

Vodka, triple sec, cranberry juice & fresh lime

Sea Breeze: Vodka, cranberry juice & grapefruit juice

Mojito: White rum, mint leaves, lime wedges & raw sugar topped with soda water

Bloody Mary: Vodka, tomato juice, Worcestershire sauce, horseradish, lemon juice & black pepper

Pimms & Lemonade:

Pimms, sprite & seasonal fresh fruit

Sangria:

Red Wine, brandy, orange juice & seasonal fresh fruits

Tequila Sunrise: Tequila, orange juice and grenadine

The Pink Bezzano: A drink made in honour of our very dear friend Anne Bezzano, who sadly lost her battle with breast cancer. All proceeds from this drink will be donated to the Hong Kong Adventist Hospital Foundation in Anne's name to support underprivileged cancer sufferers. A combination of Anne's favorite drinks: Gin, triple sec and cranberry juice blended with ice and topped with Prosecco.

WATER SOFT DRINKS & FRUIT JUICE

Water: 500ml \$45 | 750ml \$75

Acqua Panna & San Pellegrino

Soft Drinks \$40

Coke, Coke Light, Sprite, Fanta, Soda Water, Lime Soda, Lemon Lime & Bitters, Gunner, Ginger Ale & Ginger Beer

Ice Cream Spider \$45

Fruit Juice \$45

Orange, Mango, Apple, Pineapple & Cranberry

Smoothies \$50

Mango, Banana, Strawberry & Lychee

Milkshakes \$50

Chocolate, Strawberry, Vanilla & Coffee

Coffee \$43

Black Coffee, Flat White, Cappuccino, Espresso, Latte, Mocha, Iced Coffee, Ioe Mocha (Skim milk & Decaf also available)

Tea \$43

Earl Grey, English Breakfast, Peppermint, Chamomile, Jasmine & Green



Daily Set Lunch

Served Monday - Fridays

*not available weekends
or public holidays*