



• STARTERS •

Oysters as you like 生蠔 (最少3隻, 可選食法: 原味/煙肉芝士烤/莎莎醬)
Natural, Kilpatrick or with Fresh Salsa **\$55 per pc 每隻** (*minimum 3 pcs*)

Nachos 墨西哥粟米片

Traditional Mexican Nachos Topped with Cheese **\$120**

Vegetarian Dumplings 煎素餃子

Pan Fry Vegetarian Dumplings Served with a Szechuan Chili Sauce **\$130**

Vegetarian Samosa 炸素咖哩角

Homemade Samosa with Mint Yoghurt Sauce **\$125**

Sesame Tuna 芝麻吞拿魚

With Wasabi Mayonnaise and Fresh Ginger Soy **\$125**

Beef Brisket Croquettes 牛腩炸肉餅

Tender Beef Brisket Croquettes Served with a Rich Tomato Dipping Sauce **\$130**

Chili Chicken Lollipops 香辣炸雞棒

Fried Chicken Wings Dunked in Sriracha Sauce **\$130**

Chicken Quesadillas 墨西哥雞肉夾餅

With Salsa, Sour Cream (Vegetarian Option Available) **\$130**

Chicken Tenderloins with BBQ or Jalapeño Mayo 日式炸雞柳 (燒烤醬/墨西哥辣椒蛋黃醬)

Japanese Bread-crumbed Chicken Fillets with Your Choice of Sauce **\$130**

California Rolls 加州卷

Cucumber, Crab meat, Avocado, Seaweed & Mayonnaise **\$130**

Maki Sushi Rolls 三文魚卷

Salmon Sushi with Avocado & Seaweed **\$135**

Calamari 炸魷魚

Lightly Crumbed Calamari Served with Lemon & Tartare Sauce **\$135**

Deep Fried Camembert 炸芝士

Crumbed & deep fried, served with cranberry dipping sauce **\$135**

Korean Chicken 韓式炸雞

Fried Chicken with Korean Spicy Sauce **\$135**

Miso Cod Tacos 日式鱈魚墨西哥夾餅

Grilled Cod Fillets Marinated in a Miso Sauce on a Mexican Flour Tortilla with Avocado and Mango Salsa **\$140**

Bucket of Mussels 白酒青口配蒜香多士

Steamed & Finished with Saffron, Garlic, White Wine, Herbs & a Handful of Fresh Tomatoes with Garlic Toast **\$150**

Soft Shell Crab Sliders 軟殼蟹迷你漢堡

Soft Shell Crab & Aioli on a Toasted Bun, with a side of Apple Slaw **\$165**

Lamb Chop Lollipops 烤新西蘭羊棒

Succulent New Zealand Lamb Chops Grilled & Served with a Fennel & Radish Salad & Minty Yogurt **\$175**

• SALADS •

Vietnamese Pork Belly Salad 越南五花腩沙律

Crackling Pork Belly with Fresh Leaves, Shredded Green Papaya & Vietnamese Herbs
in Honey Vinaigrette Dressing **\$140**

Pearl Barley Salad 薏米辣雞肉沙律

With Mixed Leaves, Harissa Spiced Chicken & Toasted Almonds in a Lemony Dressing **\$130**

Quinoa & Lentil Salad 扁豆藜麥沙律

with Grilled Halloumi, Fresh Leaves, Asparagus & Mint **\$130**

Wagyu Beef Salad 和牛沙律

Marinated Strips of Tenderloin with Shredded Green Papaya, Mixed Leaves, Cucumber, Bean Sprouts & Herbs
in a Traditional Thai Dressing **\$140**

Seared Tuna Salad 香煎吞拿魚沙律

Seared Cracked Pepper Tuna with Green Leaves, Cucumber, Roasted Peppers & a Soy Ginger and
Sashimi Dressing with Toasted Sesame **\$145**

Chicken Caesar Salad 雞肉凱撒沙律

Romaine Lettuce in a Classic Caesar Dressing with Croutons, Anchovy, Crispy Parma Ham & Parmesan **\$140**
(Swap Grilled Chicken for Smoked Salmon 轉為煙三文魚+\$40)

Cobb Salad with Chicken or Beef 雞肉/牛肉柯布沙律

Fresh Leaves with Avocado, Hard Boiled Egg, Crispy Parma Ham, Croutons & Danish Blue Cheese **\$150**

Warm Roasted Root Vegetable Salad 暖什菜沙律

Roasted Carrot & Beetroot with Sundried Tomatoes, Mixed Leaves & Broccolini in a Balsamic Dressing
Topped with Goat Cheese & Toasted Almonds **\$145**

Grilled Halloumi, Beetroot & Green Pea Salad 烤芝士紅菜頭豌豆沙律

Mixed Leaves, Sun Blushed Tomatoes & Mint in a Balsamic Dressing **\$140**

• PASTA •

Old Fashioned Mac & Cheese 傳統芝士通心粉

Macaroni Pasta Topped with a Butcher & Baker Special Cheese Sauce \$145

Penne Arrabbiata 香辣茄汁長通粉

Penne Pasta in a Garlic Chili Spiced Tomato Sauce \$140

Wagyu Spaghetti Bolognese 和牛肉醬意粉

Traditional Minced Wagyu Beef in a Rich Tomato & Basil Sauce, Served with Garlic Bread \$155

Spaghetti Carbonara 卡邦尼意粉

Bacon, Cream & Parmesan Cheese \$140

Spaghetti Aglio E Olio 香辣蒜蓉橄欖油意粉

Spaghetti Infused with Olive Oil, Garlic & Touch of Spice \$140

(Add Mixed Seafood 加海鮮 +\$45)

Fettucine Funghi 香濃蘑菇汁闊麵

Mixed Pan-Fried Mushrooms in a Creamy Porcini Mushroom Sauce \$155

Blue Swimmer Crab Linguine 蟹肉扁意粉

In Creamy Tomato Sauce \$195

Fettucine Pesto Chicken 香草雞肉闊麵

Fresh Pan-Fried Chicken Fillet Tossed in Herb Pesto Sauce \$155

Linguine Vongole 蒜香辣蜆肉意粉

Fresh Clams in Garlic, Olive Oil & a Little Chili \$160

Wagyu Beef Lasagna 和牛肉醬千層麵

A Traditional Rich Beef and Tomato Lasagna, Topped with Our Creamy Cheese Sauce \$160

Spaghetti Marinara 海鮮番茄意粉

Mixed Seafood in Basil Marinara Sauce, with Grilled King Prawn \$195

available of Vegetarian Option 以上均可轉素食

*** Gluten free pasta available on request with your choice of sauce 以上均可選擇不含麩質意粉***

• RISOTTO •

Beetroot & Goat Cheese Risotto 紅葉頭羊奶芝士燴飯

With Goat Cheese & Thyme \$150

Wild Mushroom Risotto 野生蘑菇燴飯

Sauteéd Field & Wild Mushrooms, Drizzled with Truffle Oil \$150

Duck & Porcini Mushroom Risotto 鴨肉牛肝菌蘑菇燴飯

Tender Roast Duck & Porcini Mushrooms \$165

Seafood Risotto 香草海鮮燴飯

Medley of Fresh Herby Seafood in a Creamy Tomato Sauce \$185

price subject to 10% service charge

• ASIAN FLAVOR •

Beef & Black Bean Udon Noodles 牛肉黑豆烏冬

Stir Fried Udon Noodles with Marinated Black Pepper Beef, Chili, Onion, Green Peppers & Fried Tofu **\$120**

Nasi Goreng 印尼炒飯

With Chicken & Prawn , Served with Fried Egg & Prawn Crackers **\$120**

Asian Beef Stir Fry 亞洲菜炒牛柳配飯或墨西哥捲餅

Tender Rosedale Beef Wok Tossed with Greens in the Butcher & Baker Asian Sauce
(Choice Taco or Rice) **\$140**

Singapore Noodles 星洲炒米

Stir Fried Rice Noodles with Shrimp, Egg, BBQ Pork & Light Curry Paste
Topped with Spring Onion & Coriander **\$125**

Kim Chi Fried Rice 泡菜炒飯

Kimchi, Sesame Seeds, Ham, Egg & Vegetable **\$125**

• PIZZA •

Margherita 意式芝士薄餅

With Fresh Basil, Buffalo Mozzarella & Cherry Tomato **\$140**

The Hippy Italian 意大利辣肉腸薄餅

Selection of Italian Pepperoni, Onion & Little Chili Flakes on Top **\$150**

The WOW Man Veggie 雜菜薄餅

Green Peppers, Olives, Onions, Mushroom & Asparagus **\$150**

BBQ Chicken 燒烤醬雞肉薄餅

Chicken Breast, BBQ Sauce, Onions, Mushrooms & Bell Peppers **\$155**

The Master Butcher 屠夫什錦腸薄餅

Ham, Italian Sausage, Pepperoni, Bacon & Salami **\$165**

Magic Mushroom 鮮蘑菇薄餅

Fresh Mushrooms, Green Peppers & Onions **\$165**

The Beach Boy 菠蘿火腿薄餅

Tropical Pineapple with Ham **\$160**

Parma Ham & Rocket 帕爾馬薄餅

Italian Parma Ham with Rocket, Onion & Shaved Parmesan **\$165**

Mediterranean 地中海薄餅

Black Olives, Sausage, Bell Peppers & Mushrooms **\$160**

Marinara 什錦海鮮薄餅

Mixed Seafood Topping **\$175**

Everything From The Farm 農場薄餅

Red Onion, Bell Peppers, Honey Roast Ham, Milano Salami, Pepperoni, Mushrooms & Buffalo Mozzarella **\$185**

• MAIN •

Chicken & Chorizo Burger 雞肉香腸漢堡

Chicken & Chorizo Burger on a Grilled Seeded Bun with Crispy Cos Lettuce,
Grilled Cheese & Caramelised Onions **\$155**

Chicken Tikka or Beef Fajitas 鐵板烤雞配墨西哥薄餅

With Warm Flour Tortillas, Served with Mint Yoghurt, Mango Chutney & Fresh Salsa **\$175**

Pork Belly 脆皮五花腩

Snap Crackling Pork Belly, Homemade Apple Sauce, Sweet Potato Mash, Roasted Veggies & Rich Gravy **\$215**

Chicken Saltimbocca 巴馬火腿雞胸配牛油香檸汁

Chicken Breast Wrapped in Parma Ham with Lemon Butter Sauce **\$165**

Grilled U.S. Chicken Breast 美國烤雞胸肉 (蘑菇/黑椒汁)

Choose Mushroom or Pepper Sauce to Accompany Your Tender Grilled Chicken Breast **\$165**

Beer Battered Fish & Chips 啤酒炸魚薯條

Served with Mushy Peas, Tartare Sauce & Lemon Wedges **\$190**

Pork Loin 焗煙肉豬柳卷

Baked Pork Tenderloin Marinated in Pomegranate Mustard & Wrapped in Bacon
With Roasted Potatoes & Caramelised Apple **\$225**

Grilled Salmon 烤三文魚柳配薯菜

Crispy Skinned Salmon Fillet with Double Creamed Mash, Roasted Veggies & a Saffron Caper Sauce **\$230**

Baby Lamb Fillets 迷迭香羊仔柳

Grilled Lamb Fillets Marinated in Garlic & Rosemary, with Roasted Veggies & a Red Wine Gravy **\$230**

Grilled Snapper 檸檬牛油汁烤紅鯛魚

With Cauliflower Mash, Asparagus, Sundried Tomatoes & a Lemony Butter Sauce **\$240**

Seafood Stew 番茄海鮮配法包

Medley of Fresh Seafood Cooked in a Tomato Broth on top of Toasted Sourdough **\$240**

Rack of Lamb 香草烤羊架

Herby Marinated Rack of Lamb served with Roasted Veggies & a Mustard Rosemary Sauce **\$285**

Spare Ribs 美國燒排骨

Half or Full Rack of US Pork Ribs, Braised Perfectly in a Rich BBQ Sauce
Served with Salad, Fat Chips & an American Slaw **\$190 half 半份 / \$380 full 全份**

• ROSEDALE BEEF & STEAK •

One of Australia's Leading Beef Producers Have Bred & Raised The Following Cuts of Meat For You To Enjoy

Wagyu Beef Burger 和牛漢堡

Flame Grilled Wagyu Beef Patty on a Toasted Bun with Lettuce, Tomato & Red Onion, Served with Fat Chips and Your Choice of Swiss, Cheddar or Blue Cheese (自選芝士: 瑞士芝士/車打芝士/藍芝士) \$170

Wayno's Steak Sandwich 和牛三文治

Grilled Wagyu Steak with Egg, Cheese, Bacon, Onions & Fresh Garden Salad on Turkish Toast \$170

Beef Brisket 慢煮牛腩

Slow Cooked Beef Brisket on Sweet Potato Mash with Steamed Greens & Rich Gravy \$195

Beef Cheeks 慢燉紅酒牛臉肉

Slow Braised Beef Cheeks in Red Wine, Served with Garlic Mash & Asian Greens \$205

One of Australia's Leading Beef Producers Have Bred & Raised The Following Cuts of Meat For You To Enjoy.

Hanger 牛腩扒 10oz \$240

Rump Steak 牛腿肉扒 16oz \$240

Australian Tenderloin 澳洲牛柳 8oz \$260 / 10oz \$290

Sirloin 西冷扒 8oz \$260 / 10oz \$290

Rib Eye 肉眼扒 14oz \$360

Porterhouse Steak 特等牛排 20oz \$370

Tomahawk 特大斧頭扒 1kg \$660

Side Dishes 配菜 - \$55 each 每款\$55

Fries, Sweet Potato Mash, Garlic Mash, Fat Chips, Grilled Asparagus, Mushrooms

Creamed Spinach, Wok Tossed Asian Greens, Honey Sesame Carrots

薯條, 番薯蓉, 蒜泥, 粗薯條, 烤蘆筍, 蘑菇, 忌廉菠菜, 鑊炒亞洲菜, 蜂蜜芝麻蘿蔔



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Our Wine of Castelo Group

Bobby Hancock Sauvignon Blanc	\$265 blt
Bobby Hancock Pinot Grigio	\$285 blt
Robert Oatley Riesling	\$320 blt
Robert Oatley Signature Series Chardonnay	\$420 blt
Bobby Hancock Sangiovese Rose	\$265 blt
Bobby Hancock Cabernet Merlot	\$265 blt
Robert Oatley Cabernet Sauvignon	\$320 blt
Robert Oatley Finisterre Pinot Noir	\$525 blt
Robert Oatley GSM	\$380 blt
Robert Oatley 'Four In Hand' Shiraz	\$425 blt
The Yard Riversdale Shiraz 2013	\$550 blt
The Yard Riversdale Cabernet Sauvignon 2013	\$550 blt

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**We accept all kind of functions specially design for
your preference : baby shower, baby's 100 days, birthday party,
wedding / anniversary party, corporate private party / catering,
and more. Please ask our staffs for details.**

我們現正接受各類型度身定制的活動。
臨產派對，寶寶100日，生日派對，結婚/週年紀念晚會，公司的私人派對/餐飲等等，
詳情請向職員查詢。

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