

harbour-
side
grill

BAR · TERRACE

“DINE & SHINE” TASTING MENU

AMUSE

Fine de Claire Oyster no.2
Shallot vinegar
法國紛迪加生蠔No.2 配紅蔥醋

STARTER

Seared Scallops
Celeriac purée, crispy pork belly, star anise sauce
香煎帶子 配根芹蓉、脆豬腩肉及八角醬汁

MAIN COURSE

USDA Black Angus Sirloin
Triple-cooked chips, Espelette butter, Béarnaise
美國USDA黑安格斯西冷牛扒 配薯條、香辣牛油及法式蛋黃醬

DESSERT

Slice of Apple Tarte Tatin
Crème fraîche, salted caramel sauce
反烤蘋果撻 配焦糖醬及酸奶油

An exclusive menu for Harbour City x Klook

*If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
Menu Curated Specially by Executive Chef Armand Sablon*