

KINSHIP

FAMILY FIRST

開胃菜 First Flavours

和牛他他 WAGYU STEAK TARTARE -----	\$168
· 燒芥菜頭，白脫牛奶沙律醬，醋漬乾蔥，脆炸薯絲 · ROASTED CELERIAC, BUTTERMILK RANCH, PICKLED SHALLOTS AND CRISPY POTATO	
炙燒北海道扇貝 TORCHED HOKKAIDO SCALLOPS -----	\$158
· 咖喱燒歐洲蘿蔔，醋漬香梨，紅石榴黑糖蜜醋汁 · CURRIED PARSNIP, PICKLED PEAR, POMEGRANATE MOLASSES VINAIGRETTE	
醃漬油甘魚 CURED HAMACHI -----	\$148
· 蕃茄，伍斯特柚子醋汁，油浸車厘茄，酸種麵包糠 · TOMATO, WORCESTERSHIRE & PONZU SAUCE, CONFIT CHERRY TOMATO, CRISPY SOURDOUGH	
法式蔬菜凍 TERRINE OF THE EARTH (V) -----	\$128
· 燒根莖蔬菜凍，金糖漿醃漬珍珠洋蔥，黑松露布拉塔芝士泥，蜂蜜酒醋汁 · ROASTED ROOT VEGETABLE TERRINE, TREACLE PICKLE ONIONS, TRUFFLED BURRATA, HONEY MEAD VINAIGRETTE	
焦香洋蔥意大利飯 3.0 BURNT ONION RISOTTO 3.0 (V) -----	\$148
(1/2 OR WHOLE PORTION) \$238	
· 黑松露布拉塔芝士，日本素食香鬆，鹹蛋黃醬，炸乾蔥 · TRUFFLED WHIPPED BURRATA, VEGETARIAN FURIKAKE, SALTED EGG YOLK JAM, CRISPY ONIONS	
燒椰菜花 ROASTED CAULIFLOWER (V) -----	\$128
· 醋漬提子，酵母風味椰菜花泥，西班牙水瓜榴，薄荷葉 · PICKLED GRAPES, CAULIFLOWER & YEAST PUREE, CAPERBERRIES, MINT	
脆炸軟殼蟹 CRISPY SOFT-SHELL CRAB -----	\$158
· 辣紅椒蟹醬，法國巴斯克嫩甜椒 · CHILLI PEPPER CRAB SAUCE, RED PEPPER PIPERADE	

主菜 MAIN EVENT

香煎熟成海鱸 PAN SEARED DRY AGED COBIA	\$288
· 燴香芹頭配雞油菇，鏗魚法式酸忌廉，脆炸金針菇 · CELERIAC AND GIROLLE MUSHROOM STEW, CRISPY ENOKI, CRÈME FRESH DASHI	
沖繩豬扒 OKINAWA PORK LOIN	\$298
· 紅菜頭，酸紅椰菜，英國血腸泥，燒汁 · BEETROOT AND RED CABBAGE SAUERKRAUT, BLACK PUDDING PUREE, JUS	
燒汁三黃雞 CHICKEN & GRAVY	\$268
· 酸種麵包醬，意大利香草醬，脆炸洋蔥圈，雞油香燒甘甸 · SOURDOUGH BREAD SAUCE, GREMOLATA, ONION RINGS, CHICKEN FAT ROASTED CARROT	
脆炸薯薯餅 THE "GREEN MONTY" (V)	\$238
· 脆薯薯餅，忌廉菠菜，咖啡，麥啤辣醬，伯克斯偉爾芝士 · SWEET POTATO CRISPS, CREAMED SPINACH, COFFEE, AND STOUT BROWN HOT SAUCE, BERKSWELL CHEESE	
焗原條馬友 WHOLE BAKED THREADFIN	\$428
· 扒意大利紅菊苣，自家製提子乾，榛子，香濃魚汁 · CHARRED RADICCHIO, HOMEMADE RAISINS, HAZELNUTS, ROASTED FISH JUS GRAS	
香料醃法國鴨 SPICED FRENCH DUCK	\$368
· 紅麵鼓燒尖頭高麗菜，酸車厘子醬 · RED MISO ROASTED POINTY GABBAGE, SOUR CHERRY KETCHUP	
花竹蝦意大利餛飩 FLOWER PRAWN RAVIOLI	\$278
· 陳皮大蝦濃湯，藏紅花蛋黃醬，醃漬胡桃南瓜，燒大蝦尾 · DRIED MANDARIN PEEL PRAWN BISQUE, SAFFRON AIOLI, PICKLED BUTTERNUT SQUASH, ROASTED PRAWN TAILS	

小菜 BITS & PIECES

脆炸薯薯餅 SWEET POTATO HASHBROWNS

- 咖啡，麥啤辣醬
- COFFEE, STOUT BROWN HOT SAUCE

\$78

炸澳洲椰菜仔 FRIED BRUSSELS

- 柚子醋
- IN PONZU SAUCE

\$68

焦香澳洲西蘭花苗 CHARRED SPROUTING BROCCOLI

- 紳士風味醬
- WITH GENTLEMAN'S RELISH

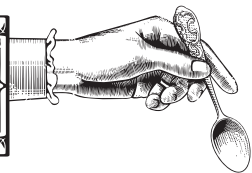
\$78

燒椰菜花 ROASTED CAULIFLOWER

- 配檸檬麵豉汁，日本香鬆
- WITH LEMON MISO SAUCE & FURIKAKE

\$68

FAMILY MEAL



LET US FEED YOU A BIT OF EVERYTHING!

\$550 PER PERSON

甜品 Sweet Treats

伊頓麥斯拖肥

STICKY TOFFEE ETON MESS \$78

雲呢拿雪糕，暖拖肥海棉蛋糕，海鹽焦糖牛油，薑茶蛋白脆餅，貝禮詩奶酒忌廉，茶漬西梅乾

VANILLA ICE CREAM, WARM STICKY TOFFEE SPONGE, SALTED CARAMEL BUTTER, GINGER TEA MERINGUE, BAILEYS WHIPPED CREAM, TEA-SOAKED PRUNES

燒香港凍檸茶阿拉斯加

HONG KONG ICED LEMON TEA BAKED ALASKA \$118

酥皮，蕎麥果仁糖，檸檬青檸果醬，檸檬吉士，香片茶雪葩，薄荷茶蛋白脆餅

SHORT CRUST PASTRY, BUCKWHEAT PRALINE, LEMON AND LIME MARMALADE, LEMON CURD, JASMINE TEA SORBET, TOASTED MINT TEA MERINGUE

朱古力牛軋糖

DOUBLE DECKER \$98

白朱古力穀物片餅底，開心果杏仁牛軋糖，花生醬黑朱古力甜漿，開心果雪糕

WHITE CHOCOLATE CEREAL BASE, PISTACHIO AND ALMOND NOUGAT, PEANUT BUTTER, DARK CHOCOLATE GANACHE AND PISTACHIO ICE CREAM