







M+ Lounge

Starter

Soups

- Miso soup, silken tofu 65
-   Mushroom soup, roasted hazelnuts 75
-  Lobster bisque, cognac 100















Salads

-  Caesar salad, romaine lettuce, crispy bacon, anchovies, croutons, parmesan 135
-   Roasted pumpkin, pecan nuts, kale 135
- Caprese salad – mozzarella cheese, organic cherry tomatoes, basil 140

Appetizers





- 30g Royal Oscietra caviar – Gueldenstaedtii, creme fraiche, blinis 590
- House smoked Balik style salmon, honey mustard sauce, rocket leaves 160

Pastries and Bakeries

-  Yuzu cruffin 48
-  Isigny butter croissant 48
-  Almond custard cake 48
-   Sicilian pistachio cake 68
-   Chocolate caramel fudge 68
-   Warm apple crumble pie 68
-   Baked vanilla cheese cake, strawberries 68
-   Assorted macarons / dark chocolate truffle 18
-  Assorted lamingtons 28

Main Course

Sandwiches and Burgers

-  French ham and gruyere cheese toastie 128
-   Tortilla wrap, roasted Mediterranean vegetables, mozzarella cheese, artichokes, olives 128
- Cumin spiced lamb quesadilla, coriander, cheddar cheese 195
- Angus beef burger, cheddar cheese, lettuce, tomato, pickles 228
-  Grilled portobello burger, lettuce, tomato, mushroom mayo 158

Udon / Dried Egg Noodles

- Wagyu beef sukiyaki 195
- Tiger prawns, laksa broth 195

Pots and Pans

-  Steak & frites, 200g Black Angus beef sirloin, café de Paris butter, fries 300
- Seabass fillet, tomato sugo, Kalamata olives, capers, potatoes, herbs 258
- Hong Kong style braised beef brisket, steamed rice 188
- Butter chicken, pickled vegetables, steamed rice 188
-  Thai prawn red curry, steamed Jasmine rice 208
-  Spinach and cheese cannelloni, tomato ragout 168
-   Steamed broccoli, olive oil 65

Upgrade a **main course** to a **lunch set** with your choice of a starter from our **soups and salads** selection for just **HK\$35**

Lunch set served from 11:30 to 14:30

Daily Afternoon Tea

318

Served from 14:00 to 17:00

Savoury

- Tiger prawn cocktail, Marie rouge sauce, puff pastry
- French ham and gruyere cheese toasty
- Smoked salmon blini, sour cream, salmon roe
- Roast beef wrap, horseradish cream








Sweet

- Yuzu profiterole, pistachio praline
- Raspberry, peach tart, jelly
- Versailles chocolate gateaux
- Mixed macarons
- Canelé
- Freshly baked lemon vanilla scones
- Served with homemade Sicilian lemon curd, Ronda's Devon clotted cream, strawberry preserve

Select a beverage

from our coffee and tea selection

Snacks

-   Hummus, paprika, sourdough 75
-   Shoestring fries, aioli 65
-   Truffle shoestring fries, parmesan 75
-  Karaage chicken, sesame dip, nori dusting 125
- Mozzarella sticks, tomato dip 75

M+ Lounge

Loose Leaf Tea

55

GREEN TEA -
Green Organic / Pear Tree Green Organic

BLACK TEA -
English Breakfast / Imperial Earl Grey /
Assam Organic Darjeeling / Duchess of Bedford

WHITE TEA - Jasmine Pearl Organic

OOLONG TEA - Osmanthus Oolong

HERBAL INFUSION -
Chamomile Blossoms Organic / Peppermint Organic /
Tangerine Rooibos Organic / Mountain Berry



Coffee

Single Espresso, Americano 50

Freshly Brewed Coffee, Double Espresso 60
Cappuccino, Café Latte, Café Mocha

Alain Milliat Juice

85

Apple / Mango / Pear / Grapefruit

Saicho Sparkling Tea

75

Jasmine / Hojicha

Mineral Water 330ml

55

Evian / Perrier

Soda

Coca Cola / Coke Zero / Capi yuzu soda 55

Beer

HH

Asahi Super Dry - JPN 55

Hitachino Classic Ale - JPN 70

Coopers Pale Ale - AUS 60 80

Sparkling Wine

HH glass bottle

TERRE DI RAI EXTRA DRY 2021 - Prosecco 70 85 400

DELAMOTTE - Brut 120 150 700

PERRIER-JOUET - Grand Brut 900

RUINART Blanc de Blancs 1300

White Wine

BABICH - Sauvignon Blanc - Marlborough -
NZL 2020 60 70 320

BATTLE OF BOSWORTH - Chardonnay -
McLaren Valley - AUS 2020 85 400

SIMONNET-FEBVRE - Bourgogne Chardonnay -
Burgundy - FRA 2018 130 610

YOSHIAKI & KYOKO SATO - Riesling -
Central Otago - NZL 2021 510

CLOUDY BAY - Sauvignon Blanc -
Marlborough - NZL 2020 680

Red Wine

CHÂTEAUX LUCHEY-HALDE -
Pessac-Léognan - Bordeaux -
FRA 2015 80 95 470

TORBRECK - Shiraz - Woodcutter's -
Barossa Valley - AUS 2021 125 580

REGIS FOREY - Bourgogne Pinot Noir -
Burgundy - FRA 2020 130 620

PSI - Ribera del Duero - ESP 2018 730

Rosé Wine

CHÂTEAU MINUTY - Côte de Provence -
FRA 2020 65 80 470

Zero Proof +

HH

95
Add home spirits 20 40

BBQ APPLE
Freshly juiced apple infused with grilled bacon, maple smoke

UMAMI SODA
Stewed seaweed and kombu dashi, carbonated

PINEAPPLE EXPRESS II
Roasted pineapple, pineapple juice, lemon

NITRO+
Mountain berry tea, cranberry, Nitro charged

FRANCHI
Quince and mandarin peel

Vodka

Vodka Wa 80 110
Grey Goose 130

Gin

Two Moons Signature 80 110
Iron Balls 120
Ki No Bi Kyoto 130
Monkey 47 180

Rum

Rum Nusa Cana Tropical Island 80 110
Zacapa 23 Years 180

Whisky, Bourbon, Rye, Single Malt

Yamazakura Fine Blended Whisky 80 110
Maker's Mark Bourbon 130
Macallan 12 Years 130
Oban 14 Years 190
Laphroaig 18 Years 380

Tequila

Don Julio 'Blanco' Tequila 130

