

M+ Lounge

Starter

Soups

- 

Miso soup, silken tofu

65
- 

Pumpkin soup, roasted pumpkin seeds, chives

85
- 

Tuscan tomato soup, garlic croutons, whipped mascarpone, oregano

85

Salads

- 

Caesar salad, romaine lettuce, crispy bacon, anchovies, croutons, parmesan

135
- Add on: Chicken or Prawn

35
- 

Grilled vegetables, balsamic vinegar, pine nuts, kale, lemon ricotta

155
- 

Green salad, roasted salmon, green beans, potatoes, olives, red wine dressing

140

Appetizers

- 

House smoked Balik style salmon, honey mustard sauce, rocket leaves

160

Pastries and Bakeries

- 

Raspberry pistachio Opera cake

68
- Chocolate caramel fudge

68
- 

Warm apple crumble pie

68
- 

Baked vanilla cheese cake, strawberries

68
- Lemon curd, meringue tart

68
- 

Assorted lamingtons

28
- 

Assorted macarons

18

Main Course

Sandwiches and Burgers

- 

French ham and gruyere cheese toastie

128
- Tuna melt toastie, cheddar cheese, Hokkaido sweet corn

138
- Cumin spiced beef quesadilla, coriander, cheddar cheese

195
- Wagyu beef burger, pepperonata, Gruyere cheese, lettuce, tomato, pickles

258
- 

Vegan Japanese miso eggplant burger

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, French fries

300
- 

Seabass fillet, herb potato mousseline, green asparagus, trout caviar beurre blanc

258
- Japanese beef curry*

198
- 

Butter chicken, pickled vegetables*

188
- 

Thai prawn red curry*

208
- Stir fried Hong Kong black pepper beef**

228
- Hainan chicken rice, chili, ginger garlic dip

188
- 

Potato gnocchi, summer zucchini ragout, lemon

168
- 

Steamed green asparagus, olive oil

65

*with steamed Jasmine rice

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

Lunch set served from 11:30 to 14:30 daily

Daily Afternoon Dim Sum

Served from 14:00 to 17:00 daily

- Steamed shrimp and bamboo shoot dumpling

68
- 

Steamed pork and shrimp dumpling, crab roe

68
- Steamed pork and vegetable bun

68
- 

Steamed dumpling, vegan Omnimeat, mushroom

68
- 

Steamed red date pudding

68
- 

Chinese white sugar sponge cake

68

Snacks

- 

Hummus, paprika, sourdough

75
- 

Muhammara pita bread

75
- 

Shoestring fries, aioli

65
- 

Truffle shoestring fries, parmesan

75
- 

Karaage chicken, sesame dip, nori dusting

125
- 

Ham and cheese empanadas, sriracha mayonnaise

140

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 / 750ml 55 / 95

Evian / Perrier

Soda

Coca Cola / Coke Zero / Capi yuzu soda 55

Beer

	HH	
Asahi Super Dry - JPN		65
Coopers Pale Ale - AUS	70	80
Young Master ZERO - HKG		80

Sparkling Wine HH glass bottle

TERRE DI RAI EXTRA DRY 2021 - Prosecco 75 80 400

DELAMOTTE - Brut 130 150 700

RUINART Blanc de Blancs 1300

White Wine

JOSEF SPREITZER - Riesling - GER 2023 80 90 450

MICHEL REDDE - Pouilly-Fumé
"Petit F" Sauvignon - FRA 2022 120 680

JUSTIN GIRARDIN - Bourgogne Chardonnay -
FRA 2018 140 710

GENOT-BOULANGER - Beaune "En Lulunne"
Chardonnay Burgundy - FRA 2018 950

Red Wine

TREDIBERRI - Barbera d'Alba - ITA 2023 85 90 450

REGIS FOREY - Bourgogne Pinot Noir -
Burgundy - FRA 2020 150 710

FRANÇOIS THIENPONT - Saint-Émilion Grand Cru -
"La Parcelle du Rocher" - FRA 2017 180 910

BENJAMIN LEROUX, - Gevrey-Chambertin
Pinot Noir Burgundy - FRA 2022 1250

Rosé Wine

CHÂTEAU MINUTY - Cuvée M -
Côte de Provence - FRA 2023 75 80 470

Zero Proof + HH 95

Add home spirits 20 40

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

PINEAPPLE EXPRESS II
Roasted pineapple, pineapple juice, lemon

NITRO+
Mountain berry tea, cranberry, Nitro charged

FRANCHI
Quince and mandarin peel

Vodka

	HH	
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
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Vegetarian



Plant Based (Vegan)



Contains Pork



Sustainable

HH (Happy Hour) served from 17:00 to 19:00 on weekdays

Please advise our associates if you have any food allergies or special dietary requirements. All prices are in HK\$ and subject to a 10% service charge. Minimum spending of HK\$50 per person is required.