

GRAND CAFE

THE HAWK & ASTER

MUSSELS MARINIÈRES

經典法式蒜香風味
White Wine, Garlic, Celery, Cream & Herbs

1KG | 360
500G | 195

Served with Fries or Toasted Baguette



LUNCH

MONDAY - FRIDAY | 11:30AM - 3:00PM

2-COURSE | **295**

3-COURSE | **340**

A HAWKTAIL OR A GLASS OF WINE | 80

TO START

Select One

DAILY SOUP

是日餐湯

Seasonal Flavor

Supplement LOBSTER BISQUE

升級至 龍蝦濃湯 配 自家製芝士脆條

+50

THE GARDEN SALAD {v}

田園沙律

*Mixed Greens, Snap Peas,
Ribbons of Heirloom Carrots, Zucchini,
Cucumber with Honey Mustard Dressing*

SALMON TARTARE

三文魚他他

*Hard-boiled Egg, Capers,
Red Onion & Chives*



ENTRÉES

Select One

GRILLED BARRAMUNDI

烤鱸魚

*Broccolini, Buttery Mashed,
Hawk & Aster Gremolata*

WAGYU BOLOGNESE

尾崎和牛肉醬粗管麵

*Ozaki Beef, Rigatoni Pasta &
Aged Parmesan*

GRILLED SPRING CHICKEN

烤春雞

*Mashed Potatoes, Sautéed Broccolini,
Chicken Jus & Garlic Crisps*

BAKED PORK CHOP RICE

黑松露焗豬扒飯

*Oat Crusted Ibérico Pork Tenderloin,
Black Truffle Egg Fried Rice with Cheese*

+35

BAVETTE STEAK

封門牛柳扒

*Grain Fed Butcher's Cut,
Chimichurri Sauce & Sautéed Broccolini*

+80

RIGATONI POMODORI {v}

番茄粗管麵

*Tomatoes, Basil
& Aged Parmesan*



DESSERTS

Select One

SMOKED MILK AFFOGATO

煙燻雪糕配濃縮咖啡

OG Blend

KINAKO CHEESECAKE

黃豆粉芝士蛋糕

Kuromitsu Black Sugar

HOUSEMADE SORBET

是日精選雪葩

Daily Flavor

{v}- vegetarian version available

Please let us know if you have any food allergies. A service charge of 10% will be added to your bill. Minimum charge may apply.



PRIX FIXÉ

AFTER 6:00PM

3-COURSE | **380**

TO START

Select One

DAILY SOUP

是日餐湯

Seasonal Flavor

Supplement LOBSTER BISQUE

升級至 龍蝦濃湯 配 自家製芝士脆條

+50

STEAK TARTARE

Polmard 法國牛肉他他

Beef by Polmard, Pickles, Purple Onions,
Capers, Anchovies, Dijon & Aged Parmesan

Supplement SHAVED BLACK TRUFFLE

即刨黑松露

+90

FOIE GRAS GLAZED TERRINE

法式鵝肝醬多士

Red Onion Jam & Toast

BAKED ESCARGOT

法式焗蝸牛

Parsley Butter, Garlic, Shallots
& Toasted Baguette



ENTRÉES

Select One

SALMON FILLET

蘇格蘭三文魚柳 配 法式伯納西醬

Scottish Salmon, Salmon Skin Chip,
A Bundle of Green Asparagus
& Aster Béarnaise

BAVETTE STEAK

封門牛柳扒

Grain Fed Butcher's Cut,
Chimichurri Sauce & Sautéed Broccolini

+70

GRILLED

SPRING CHICKEN

烤春雞

Mashed Potatoes, Sautéed Broccolini,
Chicken Jus & Garlic Crisps



DESSERTS

Select One

CRÈME BRÛLÉE

法式焦糖燉蛋

Vanilla Custard

WILD BERRIES & VANILLA ICE CREAM

雲尼拿雪糕 配 雜莓醬

Berry Ragoût



COFFEE OR TEA

咖啡或茶

Black | Milk | Loose Leaf Tea



TRUFFLE, MUSHROOMS & EGG

松露雜菌溫泉蛋

*Mixed Wild Mushrooms, Japanese poached egg,
beef jus and potato cream*

TO START

{v}- vegetarian version available {n}- contains nuts



THE GARDEN SALAD {v} 110

田園沙律

Mixed Greens, Snap Peas, Zucchini, Ribbons of Heirloom Carrots, Cucumber with Honey Mustard Dressing



THE HAWK SALAD {v} {n} 110

大鷹沙律

Mixed Greens, Toasted Quinoa, Cucumber, Cherry Tomatoes, Roasted Cashews, Granola Croutons with Yuzu Dressing



CAESAR 120

凱撒沙律

Baby Gem Lettuce, Romaine Hearts, Torrezno, Crispy House Smoked Bacon, Garlic Croutons & Aged Parmesan

Smoked Salmon 煙三文魚 +90



MEDITERRANEAN HUMMUS SALAD 120

地中海鷹嘴豆沙律

Chickpea, Cherry Tomato, Cucumber, Red Onion, Mint, Basil, Parsley, Feta Cheese



STEAK TARTARE 150

Polmard 法國牛肉他他

Beef by Polmard, Pickles, Purple Onions, Capers, Anchovies, Dijon & Aged Parmesan

Shaved Black Truffle 即刨黑松露 +90



SALMON TARTARE 140

三文魚他他

Hard-boiled Egg, Capers, Red Onion & Chives



LOBSTER BISQUE

龍蝦濃湯 配 自家製芝士脆條

Fino Sherry with Housemade Cheese Flute

TO START



FOIE GRAS GLAZED TERRINE

法式鵝肝醬多士

Red Onion Jam & Toast

150



FRENCH ONION SOUP

法式洋蔥湯

Caramelized Onion with Emmental & Gruyère Cheese

130



BAKED ESCARGOT

法式焗蝸牛

Parsley Butter, Garlic, Shallots & Toasted Baguette

165



CHICKEN CAESAR SCHNITZEL

香脆雞扒凱撒沙律

Crispy Chicken Cutlet, Baby Gem, Romaine Hearts, Smoked Bacon, Garlic Croutons & Aged Parmesan

170



FISH SANDWICH

香脆魚柳三文治

Melted Aged Cheddar, House Tartar on Brioche Bun

SANDWICHES & BURGERS

{v}- vegetarian version available {s}- spicy

SERVED WITH FRENCH FRIES OR THE HAWK SALAD



CALIFORNIA CLUB {v}

160

公司三文治

House Smoked Turkey, Chicken, Bacon,
Fried Egg & Crushed Avocado



WAGYU BURGER

240

尾崎和牛漢堡包

100% Ozaki Beef Patty & Brioche Bun

CHOICE OF

Cheddar with Classic Condiments 經典黃芥末口味
or Avocado & House Smoked Bacon 牛油果及煙肉

PASTA



CHORIZO SPAGHETTI

185

西班牙辣肉腸意粉

Spicy Ibérico Chorizo, White Wine, Garlic, Chilli & Parsley



SPAGHETTI ALLE VONGOLE {s}

200

本地蜆肉意粉

Shaved Bottarga, Local Clams & Parsley Olive Oil



RIGATONI POMODORO E BURRATA {v}

220

番茄布拉塔起司粗管麵

Cherry Tomatoes, Fresh Burrata & Herbs



WAGYU BOLOGNESE {v}

220

尾崎和牛肉醬粗管麵

Ozaki Beef, Rigatoni Pasta & Aged Parmesan



BAKED PORK CHOP RICE

黑松露焗豬扒飯

*Oat Crusted Ibérico Pork Tenderloin,
Black Truffle Egg Fried Rice*

ENTRÉES



BUTTER CHICKEN

奶油咖哩雞

Tandoori Chicken, Tomato Fenugreek, Cilantro with Papadum & Basmati Rice

190



SALMON FILLET

蘇格蘭三文魚柳 配 法式伯納西醬

Scottish Salmon, Salmon Skin Chip, A Bundle of Green Asparagus & Aster Béarnaise

190



GRILLED BARRAMUNDI

烤鱸魚

Broccolini, Buttery Mashed, Hawk & Aster Gremolata

200



BAKED PORK CHOP RICE

黑松露焗豬扒飯

Oat Crusted Ibérico Pork Tenderloin, Black Truffle Egg Fried Rice with Cheese

200



GRILLED SPRING CHICKEN

烤春雞

Mashed Potatoes, Sautéed Broccolini, Chicken Jus & Garlic Crisps

220



STEAK FRITES

封門牛柳扒 配 薯條或沙律

Grain Fed Butcher's Cut, Chimichurri Sauce, French Fries or The Hawk Salad

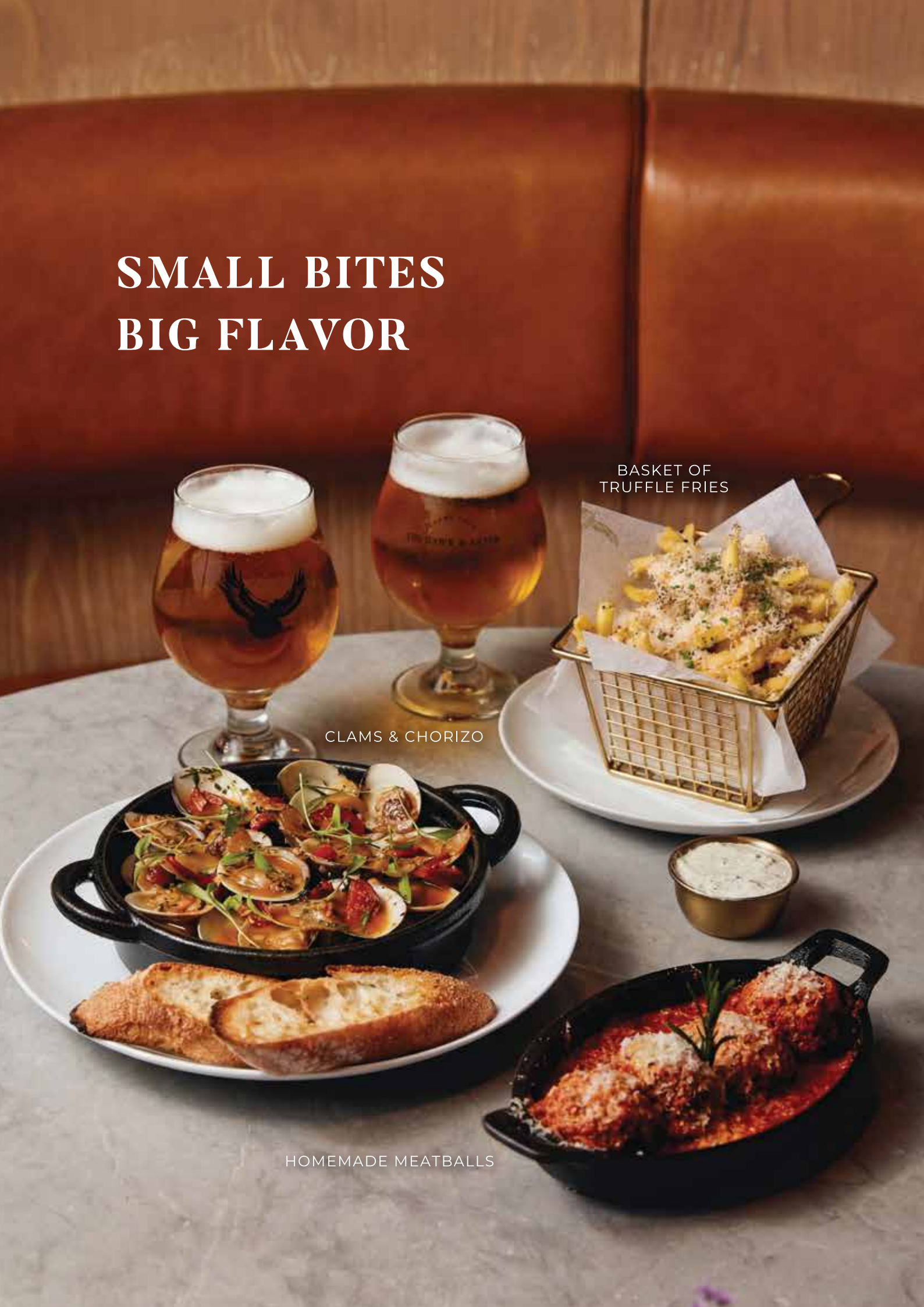
290

SMALL BITES BIG FLAVOR

BASKET OF
TRUFFLE FRIES

CLAMS & CHORIZO

HOMEMADE MEATBALLS



SNACKS



SAUTÉED BROCCOLINI

香蒜西蘭花苗

With Garlic Chips

80



AVRUGA SMOKED CAVIAR TATER TOTS

魚子醬炸薯球 配 刁草酸忌廉

Dill Sour Cream

125



BASKET OF TRUFFLE FRIES

黑松露薯條 配 巴馬臣芝士

Shaved Black Truffle, Aged Parmesan & Truffle Mayo

130



HOMEMADE MEATBALLS

經典意式肉丸

Angus Beef & Marinara Sauce

150



HAWK CRAB TOAST

蟹肉吐司

Snow Crab, Kewpie, Capers & Shallot Brioche Toast

160



CLAMS & CHORIZO

西班牙辣肉腸煮蜆

Spicy Chorizo Sausages with Garlic & Xeres Sherry

170

DESSERTS & CAKES



SMOKED MILK AFFOGATO 60
煙燻雪糕配濃縮咖啡
OG Blend



HOUSEMADE SORBET 65
是日精選雪葩
Daily Flavor



WILD BERRIES & VANILLA ICE CREAM 70
雲尼拿雪糕 配 雜莓醬
Berry Ragoût



BAKED GRANOLA WITH WARM BERRY COMPOTE 100
焗穀物麥片配暖雜莓醬
Housemade Sorbet, Dairy-Free



CRÈME BRÛLÉE 110
法式焦糖燉蛋
Vanilla Custard



FIVE-LAYER CHOCOLATE CAKE 120
五層朱古力蛋糕
Recommended for Sharing



KINAKO CHEESECAKE 120
黃豆粉芝士蛋糕
Kuromitsu Black Sugar

HAPPY HOUR? WE DO HAPPY HOURS!

HAPPY HOUR | 5 - 8PM



THE HAWK &
ASTER SPRITZ
90

PERRIER JOUËT
GRAND BRU NV
180

CHÂTEAU D'ESCLANS
WHISPERING ANGLE ROSÉ 2022
75

ASTROLABE
SAUVIGNON BLANC 2022
70

ASTROLABE
PINOT NOIR 2019
75

ELEPHANT GROUNDS COFFEE

BLACK

ESPRESSO SHORT BLACK 意式特濃咖啡	34
AMERICANO LONG BLACK 美式咖啡	34

MILK

MACCHIATO 瑪琪雅朵	38
PICCOLO 短笛鮮奶咖啡	42
DIRTY 漸變咖啡	42
FLAT WHITE 澳式白咖啡	42
LATTE 鮮奶咖啡	42
CAPPUCCINO 泡沫咖啡	42
VALRHONA MOCHA 摩卡咖啡	46

EG EXCLUSIVE

AMERICANO AIR 蒸煮美式咖啡	40
FRENCH VANILLA 雲尼拿鮮奶咖啡	55
SALTED CARAMEL 海鹽焦糖鮮奶咖啡	55
BLACK TIE 冰滴煉奶咖啡	55
BULLETPROOF COFFEE 防彈咖啡	60
SMOKED MILK AFFOGATO 煙燻雪糕配濃縮咖啡	60

NOT COFFEE

MATCHA LATTE 鮮奶抹茶	55
HOJICHA LATTE 鮮奶培茶	55
MASALA CHAI LATTE 印度香料奶茶	55

TEAS

ICE TEA

OSMANTHUS OOLONG BREW 桂花烏龍茶	48
YUZU OOLONG 柚子烏龍茶	55
ARNOLD PALMER 檸檬紅茶	55
MANGO RED JADE ICED TEA 芒果紅茶	55

LOOSE LEAF TEAS

EARL GREY / OSMANTHUS OOLONG / CAMOMILE /	48
ARABIAN MINT / MUSCAT HAMBERG / GENMAICHA	
伯爵茶 / 桂花烏龍茶 / 洋甘菊茶 / 薄荷茶 / 麝香葡萄茶 / 玄米茶	

JUICE BAR

PINEAPPLE EXPRESS	70
Pineapple, Lime, Red Bell Pepper, Coriander	
菠蘿、青檸、紅椒、芫荽	

TURBO SHOT	70
Beetroot, Apple, Lemon, Honey	
紅菜頭、蘋果、檸檬、蜂蜜	

FIRE WALL	70
Ginger, Orange, Turmeric Powder,	
Cayenne Pepper, Black Pepper, Honey	
薑、橙、薑黃粉、咖仁辣椒、黑椒、蜂蜜	

GLOW UP	70
Pomegranate, Apple, Lemon, Honey	
石榴、蘋果、檸檬、蜂蜜	

BEVERAGES

SOFT DRINKS 汽水	40
ACQUA PANNA 天然礦泉水	50
SAN PELLEGRINO 有氣天然礦泉水	50
FRESH JUICE 鮮榨果汁	60

WINES

CHAMPAGNE & SPARKLING

		glass	bottle
NV	FANTINEL PROSECCO EXTRA DRY Friuli, Glera	80	450
NV	CHANDON Australia, Pinot Noir, Chardonnay, Meunier	90	450
NV	PHILIPPONNAT ROYALE RÉSERVE BRUT Champagne, Pinot Noir, Chardonnay, Meunier	220	1,180

WHITE WINE

2022	ASTROLABE Marlborough, Sauvignon Blanc	90	400
2022	DOMAINE DE SAINTE BARBE MACON L'EXPRESSION DU CHARDONNAY Macon, Chardonnay	140	680
2022	NIKI HILLS WINERY, HATSUYUKI Hokkaido, Kerner	190	980

RED WINE

2019	ASTROLABE Marlborough, Pinot Noir	90	480
2024	GULFI ROSSOJEBLEO Terre Siciliane, Nero d'Avola	100	500
2016	GOULEE, BY COS D'ESTOURNEL Medoc, Merlot, Cabernet Sauvignon, Cabernet Franc	170	780

HOUSE SPIRITS

ABSOLUT BEEFEATER HAVANA CLUB OCHO BALLANTINES	70
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BEER

DRAFT		BOTTLE & CAN	
STELLA ARTOIS	80	BODDINGTONS	70
時代啤酒		伯丁罕啤酒	
GOOSE ISLAND SEASONAL	85	HOEGAARDEN	70
精釀啤酒		好卡頓白啤酒	

SIGNATURE COCKTAILS

WHITE NEGRONI	90
London Dry Gin, Lillet, Suze Gentian	
倫敦乾琴酒、利萊、蘇士龍膽利口酒	

SGT.PEPPERS	
Ocho Tequila, Honey, Bell Pepper, Lime, Tabasco	
奧喬龍舌蘭酒、蜂蜜、甜椒、青檸、塔巴斯科辣醬	

AIRMAIL	
Aged Rum, Agricole, Acacia Honey, Lime, Prosecco	
陳年蘭姆、農業蘭姆酒、金合歡蜂蜜、青檸、氣泡酒	

ESPRESSO MARTINI	
Vodka, Mr Black Coffee Liqueur, Vanilla, Cane Sugar, OG Blend	
伏特加、咖啡利口酒、雲尼拿、蔗糖、拼配咖啡	

THE HAWK & ASTER SPRITZ	
Suze Gentian, St Germain, Prosecco, Sparkling Water	
蘇士龍膽利口酒、接骨木花利口酒、氣泡酒、氣泡水	

HAWK'S EYE	
Beefeater Gin, Carrot, Pineapple, Orange, Peach, Lime, Ginger Beer	
衛兵杜松子酒、胡蘿蔔、菠蘿、橙、桃、青檸、薑汁啤酒	

PORNSTAR MARTINI	
Absolut, Passion Fruit, Vanilla, Citrus, Prosecco	
伏特加、熱情果、雲尼拿、柑橘、氣泡酒	

HAWKTAIL	
Monthly Special	
每月精選	