



181.

FORTNUM & MASON
EST 1707

À LA CARTE
菜單

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ASPARAGUS

蘆筍

White Asparagus, Parma Ham, Dijon Hollandaise 風乾火腿鮮蘆筍伴法式芥末荷蘭醬	248
Asparagus Soup, Quail Egg, Smoked Haddock, Crème Fraiche 鮮蘆筍濃湯伴鸚鵡蛋煙燻鱈魚及法式酸忌廉	188
Twice Baked Asparagus Souffle, Goat Cheese, Beetroot 鮮蘆筍梳芙厘伴紅菜頭及羊奶芝士	308

CAVIAR

魚子醬

Siberian Sturgeon 西伯利亞鱈 HK\$/g	HK\$30 per g
Golden Oscietre 黃金魚子醬 HK\$/g	HK\$40 per g
Iranian Beluga 000 伊朗大白鱈 HK\$/g	HK\$80 per g
Served from the trolley with Blinis, Baked New Potatoes and Scrambled Eggs made table side.	
Priced by the gram. Minimum 10 grams per table. 餐點從餐車奉上，配俄羅斯傳統薄餅、焗薯及炒蛋。 魚子醬價格以克計算，每桌最少10克起。	

MEAT

肉類

Beef Wellington, Haricot Beans, Dauphinoise Potato, Peppercorn Sauce 威靈頓牛柳千層薯豆角胡椒汁	1088
Grilled Lamb, Green Tomatoes, Celeriac Puree, Ruby Chard, Salsa Verde 香煎羊排伴香草醬汁	388
Slow Cooked Pork Belly, Black Pudding Croquette, Apple 慢煮豬腩肉伴黑布丁及蘋果	388
Braised Prime Short Rib, Horseradish, Pommes Mouseline, Cavolo Nero 慢煮和牛牛小排伴薯蓉及羽衣甘藍	448

VEGETARIAN

素食

Ricotta Tortellini, Marjoram, Artisan Butter Emulsion 意大利芝士雲吞伴松露香草牛油	168/248
Mushroom Wellington with Dauphinoise Potatoes, Green Beans and Sherry Sauce 威靈頓蘑菇配千層薯、豆角及雪莉酒醬	288
Tofu Dumplings with Dashi and Pickled Cucumber 豆腐雲吞	268

STARTERS

頭盤

Black Pudding Scotch Egg, Bitter Jam, Piccalilli 黑布丁蘇格蘭蛋	188	Grilled Bones with Parmesan and Parsley Salt 烤牛骨配帕爾馬幹酪及歐芹海鹽	218
Seared Scallops, Lemon Risotto, Cured Ham 香煎帶子伴煙燻火腿	208	Chicken Liver Parfait, Caramelised Red Onion Jam, Bacon Brioche, Hazelnuts 雞肝芭菲伴煙肉多士配紅葱醬	188
Brixham Crab Cakes, Brown Crab Mayo, Pickled Radish Remoulade 布里克瑟姆蟹餅配酸瓜蛋黃醬	158		
Brandt Farm Steak Tartare, 24-Month Aged Parmesan, Black Truffle, Grilled Sourdough 牛肉他他伴巴馬臣芝士及松露多士	268		

FISH

魚類

Brixham Dover Sole à la Meunière 法式牛油香煎布里克瑟姆龍脷魚	588
Lobster and Crab Linguini with Chilli and Garlic 香蒜辣椒龍蝦、布里克瑟姆蟹肉意粉	388
Glenarm Salmon with Mussel Beurre Blanc 香煎格萊納姆三文魚配海鮮牛油汁	348

SIDES

配菜

Bacon Wrapped Asparagus, Cream Cheese 煙肉鮮蘆筍卷及忌廉芝士	128
Potatoes - Chipped, Mashed or Boiled 薯條、薯蓉或煮新薯	88
Buttered Asparagus 香烤牛油鮮蘆筍	108
Aeroponic Seasonal Salad Head with House Made Dressing 本地水耕植物沙律伴特色醬汁	128
Braised Hispi Cabbage with Nduja Butter 燉椰菜配意式辣肉腸	88

All prices are shown in Hong Kong Dollars. A discretionary 10% service charge will be added to your bill. Our products are made in an environment where allergens are present. For more information about specific allergens, please speak to a member of staff.

所有價格為港幣，另加10%的服務費。如有食物敏感，請與店員聯絡。