### Starters

**SALADS**

- **Octopus** 烧八爪鱼配西班牙辣肉肠 310.00
  - arugula | heirloom tomato | chorizo sausage

- **Diver US Scallop Salad** 美国带子青苹果沙律 310.00
  - butter lettuce | green apple | walnuts | edible flower

- **Caesar Salad** 凯撒沙律 210.00
  - crispy pancetta | grated parmesan cheese | anchovy | homemade caesar dressing

**SOUPS**

- **Lobster Bisque** 龙虾浓汤 180.00
  - lobster | old Armagnac | micro cress

- **Sweet Corn Cream Soup with Oyster Foam** 糯米忌廉汤配生蚝泡沫 150.00
  - baby corn | oyster | spinach

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All prices in Hong Kong Dollars. A 10% service charge will be added to your bill. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

If you have any special dietary needs or restrictions, please contact the Venue Manager.

Valid until June 30 2020

It may subject to change without prior notice

Sheraton Hong Kong Hotel & Towers, 20 Nathan Road, Kowloon, Hong Kong, T 852 2369 1111 F 852 2739 8707 sheratonhongkonghotel.com
### COLD APPETIZERS

**Avocado Crab Roll** 牛油果蟹肉卷配魚子醬 420.00
- royal caviar | red radish | micro cress | avocado oil

**Casalba Air-Dried Beef** 西班牙風乾牛肉 320.00
- arugula | zucchini | asparagus

**Maguro Tuna Tartare** 吞拿魚他他 320.00
- cucumber | hijiki | yuzu jelly

### HOT APPETIZERS

**Pan-Seared Rouge Foie Gras** 煎法國鴨肝配芒果 315.00
- mango | brioche | black maldon salt

**US Style Crab Cake** 美式焗蟹餅 315.00
- Louise sauce | garlic aioli | bell pepper aioli

**Pan-Seared French Langoustine** 煎法國小龍蝦配露筍 310.00
- asparagus | green peas | micro cress

### SEAFOOD BAR

**Oyster & Wine Bar Seafood Sampler** 蠔酒吧海鮮拼盤
- **King Size** 2100.00  
- **Queen Size** 1050.00
  - a collection of the finest seafood flown from the world’s oceans onto a mountain of ice.
  - seasonal selections may include oyster | scallop | half Boston lobster | prawn | scampi | brown crab

**Alaskan King Crab Leg** 阿拉斯加蟹腳 280.00 per 100g
- served steamed | oven-baked with salted butter | chilled with lemon

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所有價格為港幣。須加10%服務費。
◆ Main Courses ◆

**FRESH FROM THE SEA**

**Grilled Cababineros Prawn 烧西班牙紅蝦 780.00**
- tomato | fregola sarda | sea asparagus

**Pan-Seared US Sea Scallops 煎美國帶子配魚子醬 480.00**
- ossetra caviar | leek | rösti potato | nasturtium leaves

**Pan-Roasted Patagonian Toothfish 煎焗南極海鱸魚 450.00**
- clams | carrots | capers | spinach | tomato water

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食用未加工或未煮熟的肉類、禽類、海鮮、貝類、禽蛋或未經高溫消毒的奶類食品可能增加感染食源性疾病的風險。若您有特殊飲食需求或限制, 請聯繫餐廳經理。
**MEAT AND POULTRY**

*Grilled US Wagyu Beef Sirloin* 頭 tightening and beef
8oz / 230gr $580.00 additional oz / 30gr $80.00
creamy spinach | wild mushrooms | bush leaves | rösti potato

*Rolled French Lamb Saddle* 法國羊柳配羅蒂 580.00
asparagus | baby onion | rosemary jus

*Slow-Cooked Japanese Kurobuta Pork Chop* 慢煮日本黑豚肉 520.00
red radish | chorizo sausage | onion honey jus

*Challans Duckling* 煎法國夏隆鴨 420.00
foie gras | sweet corn | green peas | duck jus

**SIDE DISHES**

<table>
<thead>
<tr>
<th>Side Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Angel Hair Pasta</td>
<td>$120.00</td>
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<tr>
<td>Wild Mushroom Risotto</td>
<td>$120.00</td>
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<tr>
<td>Sautéed Brussels Sprouts with Bacon</td>
<td>$120.00</td>
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<tr>
<td>Creamy Spinach with Mushrooms</td>
<td>$120.00</td>
</tr>
<tr>
<td>Asparagus Hollandaise</td>
<td>$120.00</td>
</tr>
<tr>
<td>Sautéed Red Radish with Salted Butter</td>
<td>$100.00</td>
</tr>
<tr>
<td>French Fries</td>
<td>$75.00</td>
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</tbody>
</table>

Side dishes are only available with main courses

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◆ Desserts ◆

International Cheese Platter 芝士拼盤 180.00
the perfect way to finish your meal and wine

Texture of Chocolate 可可四重奏 150.00
light chocolate mousse I tonka bean I chocolate sorbet I cacao nibs crunch

Lemon Mint Meringue 薄荷檸檬蛋白餅 150.00
yuzu whipped ganache I lemon mint confit I light lemon cream I crunchy meringue

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Oyster & Champagne

“Sunday Brunch”

Enjoy stunning views over Victoria Harbour and let us offer you an exquisite and carefully selected menu filled with culinary delights to start your relaxing Sunday afternoon with.

The menu ranges from delicate hot appetizers followed by a selection from Chef Oscar’s famous mains that can be tailored to your preferred cooking or seasoning style.

Topped off with a wide array of delicate desserts crafted by Executive Pastry Chef Andy to pick from at our dessert buffet station and of course our a taste of our “signature” fresh baked soufflé.

Complete your brunch with your selected choice of Champagne.

- Champagne Brunch (Perrier-Jouët, Grand Brut)
- Rosé Champagne Brunch (Perrier-Jouët, Blason Rosé Brut)
- Platinum Champagne Brunch (Perrier-Jouët, Blanc de Blancs Brut)

Contact any of our team members for bookings of further information.

“Oyster & Champagne Brunch at the Sheraton Hong Kong, treat yourself because you deserve it.”