

A L A C A R T E

A P P E T I Z E R

- 🍷 PIMIENTOS DE PADRÓN \$ 68
鹽烤西班牙鬼椒
- BAKED EGGPLANT W/ GARLIC \$ 78
蒜蓉烤焗茄子
- 🍷 PULPO A LA GALLEGA \$ 88
香辣烤八爪魚
- GAMBAS AL AJILLO \$ 98
蒜香欖油慢煮海虎蝦
- 🍷 WHITE WINE & LEMON SEASONAL CLAMS \$ 148
白酒檸檬時令蜆
- MENTAIKO OMELETTE \$ 148
明太子蛋餅

S O U P

- WILD MUSHROOM TRUFFLE SOUP \$ 58
黑松露野菌忌廉湯
- OXTAIL BOUILLON W/ SWEET ONIONS \$ 62
甜洋蔥牛尾湯

S A L A D

- BUFFALO BURRATA TOMATO SALAD \$ 98
W/ PESTO
香草醬水牛芝士蕃茄沙律
- HOKKAIDO SCALLOP CARPACCIO \$ 128
北海道帶子沙律

R I C E & P A S T A

- CREVETTE ROSE SPAGHETTI IN \$ 198
GARLIC & TOMATO SAUCE
玫瑰蝦鮮茄蓉意大利麵
- SEAFOOD PAELLA \$ 298
西班牙海鮮飯

M A I N C O U R S E

- ROASTED LEMON SPRING CHICKEN \$ 218
香烤檸檬春雞
- NEW ZEALAND BABY LAMB CHOP (9OZ) \$ 268
紐西蘭羊扒
- PAN-SEARED MEDITERRANEAN \$ 288
CHILEAN SEA BASS
地中海煎烤智利海鱸魚
- IBERICO PORK RIB LOIN SERVED W/ \$ 288
APPLE CHUTNEY
伊比利亞黑毛豬柳伴蘋果醬
- U.S. BUTCHER'S STEAK (10OZ) \$ 338
屠夫牛扒

D E S S E R T

- CLASSIC APPLE CRUMBLE \$ 48
蘋果金寶
- PAN-FRIED CHEESECAKE SERVED \$ 68
W/ SEA SALT CARAMEL SAUCE
焗芝士蛋糕配海鹽焦糖汁

L O U N G E I T E M

- FRENCH FRIES \$ 48
炸薯條
- GRILLED FUGU \$ 78
照燒雞泡魚乾
- PAN-SEARED FOIE GRAS \$ 78
W/ MARMALADE
香煎鴨肝伴柑橘醬
- 🍷 DEEP FRIED SHIROEBI \$ 88
七味粉炸白蝦
- GRILLED SAUSAGE PLATTER \$ 168
W/ SAUERKRAUT
烤腸拼盤
- PROSCIUTTO HAM & COLD CUT PLATTER \$ 138
帕爾瑪火腿凍肉拼盤

H A R A

All prices are subject to 10% service charge (rounded off to the nearest dollar) 加一服務費 | 四捨五入收費



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