



Harlan's Sides

Arugula Salad with Aged Balsamic 火箭菜黑醋沙律	\$88
U.S. Asparagus 燒美國露荀	\$88
Mixed Mushrooms 炒雜菌	\$88
Baby Spinach 炒菠菜苗	\$78
Mashed Potato 牛油薯蓉	\$78
French Fries with Truffle Mayo 薯條配松露醬	\$78

Starters

The Best Ham In Town

Iberico de Bellota D.O.P. - 42 Months 風乾42個月伊比利亞火腿
Served with Wild Rocket, Melon, Grissini & Truffle Honey \$388

Prosciutto di Parma - 24 Months 風乾24個月巴馬火腿
Served with Wild Rocket, Melon, Grissini & Truffle Honey \$248

Bruschetta 意大利多士配蕃茄碎 \$68/2pcs

 黃鱔吞拿魚配醃蘿白炸蒜片醬油珍珠
Akami Tuna
Radish Sheet, Daikon, Crispy Garlic & Soya Pearls \$288

香蒜炒蜆配意大利培根及羅勒葉
Sautéed Clams
Italian Pancetta, Crispy Garlic, Basil & A Touch of Chili \$208

法式生牛肉他他配希靈魚籽
French Beef Tartare
Herring Caviars, Crispy Garlic, Vene Cress & Rice Paper \$268

 法式鵝肝燉蛋
Foie Gras Cream Brulee
Foie Gras Terrine, Black Figs, Vene Cress & Almond Biscuit \$288

龍蝦番茄野菌沙律
Warm Lobster Salad
Shimeji Mushroom, Heirloom Tomato, Wild Rocket & Lemon Olive Oil \$328

 水牛芝士及日本番茄沙律
Buffalo Burrata & Japanese Fruit Tomato
Tomato Puree, Wild Rocket & 15 Years Aged Balsamic \$248

凱撒沙律
Harlan's Caesar
Poach Egg, Crispy Parma Ham, Garlic Croutons, Capers Berries & Shaved Parmigiano \$198

風乾火腿及肉腸拼盤
Cold Cut Platter
Smoked Salmon, Salami, Mortadella, Semi-Dried Tomato, Grissini & Sweet Pickled \$248



Soups

- ④ 龍蝦濃湯
Lobster Bisque
Maine Lobster Meat,
Horseradish Cream & Cognac \$188
- ③ 意大利雜菜湯
Italian Minestrone
Shaved Parmigiano & Extra Virgin Olive Oil \$138
- 野菌泡沫忌廉湯配白松露油
Harlan's Wild Mushroom Cappuccino
White Truffle Oil & Porcini Powder \$138

Signature Pasta

- ④ 西班牙紅蝦意大利扁麵配風乾鱈魚子
Spanish Red Prawns
Tagliatelle, Lobster Broth, Dried Shrimp,
Crab Paste & Shaved Bottarga di Muggine \$398
- 香蒜辣椒蜆肉扁意粉
Vongole
Linguine, Crispy Garlic, Basil,
Parsley & A Touch of Chili \$288
- ③ 甜洋蔥忌廉長通粉配伏特加蕃茄汁
Vodka Tomato
Penne, Sweet Onion, Basil, Pepper,
Parmesan & Tomato Crema \$268
- 波士頓開邊龍蝦意粉伴龍蝦蕃茄汁
Maine Lobster
Spaghetti, Confit Garlic,
San Marzano Tomato & Lobster Tomato Sauce \$348
- 法式油封鴨腿肉意大利飯
Confit Duck Leg
Risotto, Shimeji Mushroom, Pear,
Toasted Hazelnut & Mascarpone \$328
- ③ 黑松露牛肝菌意大利飯
Italian Wild Mushroom
Risotto, Black Truffle Paste, Italian White Butter
& Shaved Parmigiano \$298
- ③ 番茄醬焗忌廉芝士菠菜意大利雲吞
Ricotta & Spinach
Ravioli, Oven Baked, Mozzarella Cheese,
Bechamel & Cherry Tomato Ragout \$298
- ④ 北海道帶子淡水小龍蝦闊條麵
Sea Scallop & Scampi Tail
Pappardelle, Spanish Chorizo, Semi-Dried Tomato,
Basil & A Touch of Chili \$328

Seafood

- ④ 蒜蓉牛油焗龍蝦尾配珍寶帶子
Oven Baked Maine Lobster
Garlic Butter Baked, Sea Scallops, Baby Gem,
Potato & Mild Cheddar Cheese Sauce \$488
- 日本黑鱈魚配檸檬牛油汁
Japanese Black Cod
Chorizo, Clams, Parsley, Lemon Butter Sauce \$398
- 香煎鰈魚柳配火箭菜沙律
Dover Sole Meuniere
Pan-Fried in Brown Butter & Lemon,
Roasted Baby Potatoes, Rocket Salad
& Capers Lemon Jus \$488

Turf

- ④ 12安士炭燒美國頂級肉眼扒
USDA Prime Rib-Eye 12 OZ
Roasted Whole Garlic, Swiss Chard Salad, Baby
Potatoes & Mustard Veal Jus \$528
- ④ 56度低溫煮法國有機羊腿肉
56 Degrees Cooked Aveyron Organic Lamb Leg
Pistachio Crust, Pickled Watermelon Radish,
Okra & Pumpkin Puree \$428
- 西班牙黑毛豬肩肉配甘筍薑梨莎莎煙燻番茄汁
Iberico Pork Presa
Roasted Baby Carrot, Ginger Pear Salsa
& Sofrito \$428
- 炭燒法國黃油春雞
Charcoal Grilled French Yellow Spring Chicken
Sautéed Japanese Green Pepper,
Spiced Sausage Ragout & Veal Jus \$388
- 慢煮黑安格斯牛肋骨配露荀蒜泥蜜糖西梅濃肉汁
Sous-Vided Black Angus Beef Short-Rib
Asparagus, Confit Garlic Puree &
Honey Prune Veal Jus \$448

All prices are subject to 10% service charge

④ Signature Dish ③ Suitable for Vegetarians

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