

## 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	\$68/4pcs

Ⓜ 北海道刺身帶子薄切配白松露片 Hokkaido Sea Scallop Carpaccio White Truffle Peeled, Parmigiano Cracker & Truffle Dressing	\$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
美國頂級生牛肉他他 U.S. Prime Beef Tartare Quail Egg, Crispy Leek, Lotus & Fennel Cress	\$268
Ⓜ 法式鵝肝燉蛋 Foie Gras Cream Brulee Foie Gras Terrine, Black Figs, Vene Cress & Almond Biscuit	\$288
香蒜炒龍蝦沙律 Warm Lobster Salad Wild Mushroom, Cherry Tomato, Wild Rocket & Lemon Olive Oil	\$288
✓ 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

All prices are subject to 10% service charge

Ⓜ Signature Dish    ✓ Suitable for Vegetarians

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## Soups

<p>Ⓜ 龍蝦濃湯 Lobster Bisque Maine Lobster Meat, Horseradish Cream &amp; Cognac</p>	\$188
<p>元貝蜆肉周打湯 Harlan's Clams Chowder Cracker &amp; Spring Onion</p>	\$168
<p>✓ 意大利雜菜湯 Italian Minestrone Shaved Parmigiano &amp; Extra Virgin Olive Oil</p>	\$138
<p>野菌泡沫忌廉湯配白松露油 Harlan's Wild Mushroom Cappuccino White Truffle Oil &amp; Porcini Powder</p>	\$138

## Signature Pasta

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

## Seafood

<p>Ⓜ 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 &amp; Mild Cheddar Cheese Sauce</p>	\$488
<p>日本黑鱈魚配檸檬牛油汁 Japanese Black Cod Chorizo, Clams, Parsley, Lemon Butter Sauce</p>	\$398
<p>燒意大利鱸魚柳配脆炸沙甸魚及香辣虎蝦 Roasted Italian Sea Bream Fillet Sardine Fritter, Cajun Shrimps &amp; Salsa Verde</p>	\$428

## Turf

<p>12安士炭燒美國頂級肉眼扒 USDA Prime Rib-Eye 12 OZ Roasted Whole Garlic, U. S. Kale , Baby Potatoes &amp; Mustard Veal Jus</p>	\$528
<p>Ⓜ 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 &amp; Pumpkin Puree</p>	\$428
<p>Ⓜ 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 &amp; Sofrito</p>	\$428
<p>炭燒法國黃油春雞 Charcoal Grilled French Yellow Spring Chicken Sautéed Japanese Green Pepper, Spiced Sausage Ragout &amp; Veal Jus</p>	\$388
<p>16小時慢煮和牛面頰配薯泥及燒雞脾菇 16 Hours Cooked Wagyu Beef Cheek Mashed Potato, Grilled Mushroom, Black Garlic &amp; Own Jus</p>	\$468

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