



Harlan's Sides

Arugula Salad with Aged Balsamic 火箭菜黑醋沙律	\$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. - 36 Months 風乾36個月伊比利亞火腿
Served with Wild Rocket, Melon,
Grissini & Truffle Honey \$328

Prosciutto di Parma - 24 Months 風乾24個月巴馬火腿
Served with Wild Rocket, Melon,
Grissini & Truffle Honey \$228

和牛生牛肉薄切伴芝士及新鮮黑松露
Wagyu Beef Carpaccio
Shaved Black Truffle,
Parmigiano Reggino & Wild Rocket \$298

香煎法國鴨肝伴糖漬西瓜, 胡桃, 黃梅果醬及牛油多士
Pan-Seared French Foie Gras
Watermelon Compressed, Pecan,
Apricot Jam, Brioche Toast & White Anchovy \$268

慢煮龍蝦尾伴白蘆筍, 醋漬堤魚及青豆醬
Sous-Vided Maine Lobster Tail
White Asparagus, White Anchovies Salad
& Peas Puree \$298

水牛芝士配慢煮白蘆筍, 帕馬臣薄脆片及芝士泡沫
Seasonal Asparagus & Burrata
Parmigiano Cracker, Mozzarella Foam,
& Sous-Vided White Asparagus \$268

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



Soups

- Ⓜ 龍蝦濃湯
Lobster Bisque
Maine Lobster Meat,
Horseradish Cream & Cognac \$188
- ✓ 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

- Ⓜ 西班牙紅蝦扁意粉配風乾鱈魚子
Spanish Red Prawns
Linguine, 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
- 波士頓龍蝦尾意粉伴龍蝦蕃茄汁
Maine Lobster
Spaghetti, Confit Garlic, San Marzano Tomato
& Lobster Tomato Sauce \$348
- ✓ 黑松露牛肝菌意大利飯
Italian Wild Mushroom
Risotto, Black Truffle Paste, Italian White Butter
& Shaved Parmigiano \$298
- Ⓜ 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

- 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 \$498
- 香煎日本銀鱈魚伴曼克頓蜆肉周打及巴馬臣芝士脆片
Japanese Black Cod
Manhattan Clams Chowder Ragout
& Parmigiano Cheese Cracker \$468

Turf

- Ⓜ 12安士炭燒美國頂級肉眼扒
USDA Prime Rib-Eye 12 OZ
Roasted Whole Garlic, Broccolini,
Baby Potatoes & Mustard Veal Jus \$528
- 炭燒低溫煮澳洲羊架伴燴蘭度豆及蒜香牛仔肉汁
56 Degrees Cooked Australian Lamb Rack
Charcoal Grilled, Chorizo, Lentil Stew,
Fried Polenta & Garlic Veal Jus \$488
- Ⓜ 慢煮伊比利亞豬柳伴蜜糖白豆及菠蘿果醬
Sous-Vided Iberico Pork Loin
Haricot Beans Ragout, Pineapple Jam,
& Orange Pork Jus \$428