



Harlan's Sides

Starters

Classic Creamy Spinach 經典忌廉菠菜	\$88
French Fries with Black Truffle Mayo 炸薯條配黑松露蛋黃醬	\$88
Duck Fat Potatoes 鴨油烤薯仔	\$98
Grilled Asparagus with Lemon Hollandaise Sauce 燒蘆筍配檸檬荷蘭醬	\$98
Sautéed Mushroom 炒蘑菇	\$98
Mac & Cheese 芝士通心粉	\$128

Rocket Salad, Apple & White Balsamic, Yogurt Dressing 火箭菜沙律伴蘋果意式白醋配乳酪汁 (V)	\$168
Classic Caesar Salad with Salted Egg Yolk, Wagyu Fat Croutons 經典凱撒沙律配黃金蛋黃,和牛麵包粒 (Additional Charge \$80 - Sous Vide French Chicken Breast) (額外收費 \$80 - 慢煮法式雞胸)	\$188
Longjing Smoked Foie Gras with Pistachio & Hazelnut, Gnocchi, Blood Orange Sauce 龍井煙燻鵝肝伴開心果榛子配薯團及血橙醬	\$238
Confit Artichoke with Botan Shrimp, Black Truffle Dressing 風乾雅枝竹配牡丹蝦伴黑松露汁	\$278
Pan-seared Hokkaido Scallops with Crispy Sago, French Pear & Lychee Purée 香煎北海道帶子配脆西米,法式香梨及荔枝果 (H)	\$288
Blue Lobster Salad with Cherry Tomatoes & Lilly in Salted Plum Dressing 藍龍蝦沙律配車厘茄,百合及話梅汁 (H)	\$398

Where dining is an experience



Soups

Soup of the Day 是日餐湯	\$128
Porcini Mushrooms Soup , White Truffle Oil 牛肝菌湯配白松露油 (V)	\$138
French Onion Soup 法式洋蔥湯 (H)	\$148
Lobster Bisque with Sourdough Toast 法式龍蝦湯配酸酵母麵包多士 (H)	\$148

Signature Pasta

Fettuccine with French Chicken & Porcini in Mushrooms Cream Sauce 法式雞胸肉伴洋蔥寬條麵配野菌忌廉汁	\$268
Linguine Vongole, Garlic, Basil, Parsley, Chili 香蒜辣椒蜆肉扁意粉	\$298
Seafood Risotto with Saffron, Spanish Octopus, Blue Mussels, Scallops, Langoustine 海鮮意大利飯配番紅花, 西班牙章魚, 藍青口, 帶子及挪威小龍蝦 (H)	\$338
Linguine with Boston Lobster Tail with Morel Mushrooms 波士頓龍蝦尾扁意粉配羊肚菌 (H)	\$398
Linguine with Pan-seared Spanish Red Prawn, Confit Japanese Cherry Tomatoes, Rocket Pesto 香煎西班牙紅蝦扁意粉伴風乾日本車厘茄 配火箭菜香草醬	\$498

Main

Pan-fried Black Cod Fillet ,Salted Cod & Black Truffle Mashed, Black Garlic Confit 香煎黑鱈魚柳伴鹽鱈魚及黑松露黑蒜蓉 (H)	\$388
Ibérico Pork Belly with Crispy Purple Sweet Potatoes 西班牙黑毛豬腩配脆紫薯 (H)	\$388
Ibérico Baby Lamb Rack with Sweet Corn Polenta Cheese Cake, Tzatziki 西班牙小羊架配甜粟米芝士蛋糕伴青瓜酸乳酪汁	\$408
Roasted Whole Spring Chicken with Black Truffle, Spring Vegetables 烤原隻春雞配黑松露, 春季蔬菜	\$428
Sous Vide U.S Prime Flank Steak with Porcini Black Truffle Mashed 慢煮美國極級牛腹扒配牛肝菌及黑松露薯泥	\$488
Grilled Whole Live Lobster with Caramel Lime, Lobster Butter Sauce 香燒原條龍蝦配焦糖青檸, 龍蝦牛油汁 (H)	\$688

All prices are subject to 10% service charge

(H) Signature Dish

(V) Suitable for Vegetarians

All prices are subject to 10% service charge

(H) Signature Dish

(V) Suitable for Vegetarians