

THE HUNTER

mediterranean | seafood & grill

CHESS HOUSE
FOOD & BEVERAGE GROUP

STARTERS

Calamares Fritos - 138\$

Crispy Fried Calamari, Homemade Pickle Mayo
酥炸魷魚 炸魷魚、自家製醃菜蛋黃醬

Gambas Al Ajillo - 148\$

Pan-Fried Spanish Prawns, Garlic and Chili Flakes in Extra Virgin Olive Oil
香煎西班牙蒜油蝦、辣椒片、特級初榨橄欖油

Burrata - 168\$

Inca Cherry Tomatoes, Summer Strawberry and Aged Balsamic
布拉塔水牛芝士、印加櫻桃蕃茄、士多啤梨、陳醋

Grilled Octopus Tentacle - 188\$

Spanish Octopus, Smoked Tomatoes, Pimento Salsa and Fennel Pollen
烤西班牙八爪魚鬚、煙燻蕃茄配西班牙辣椒醬及茴香粉

Grilled Fresh Calamari - 168\$

Josper grilled calamari, pepper salsa
喬斯珀烤箱木炭烤鮮魷魚配甜椒醬

Tuna Tartare - 198\$

Fresh Yellowfin Tuna, Kimchi, Eggplant Purée
吞拿魚他他 黃鰭吞拿魚、泡菜、茄子蓉

Duo of Crab Salad - 178\$

Creamy Zesty Crab Meat, Avocado, Mango Salsa
蟹肉沙律配牛油果、芒果莎莎醬

The Hunter Steak Tartare - 238\$

SALAD

Hunter Garden - 148\$

Heirloom Tomato, Cucumber, Romaine Lettuce, Radish, Crispy Bread, parsley, Home-made Mint Dressing
蔬菜沙律 原種番茄、青瓜、羅馬生菜、蘿蔔、脆麵包、歐芹、自家製薄荷醬

Mix Seafood Salad - 158\$

Poached Mixed Seafood & Fennel Salad Homemade Dressing
水煮海鮮和自家製茴香沙律醬

Grilled Rainbow Salad - 138\$

Broccoli, Zucchini, Carrots, Tomato, Fresh Parsley, Eggplant Purée
烤彩虹沙律 西蘭花、意大利青瓜、蘿蔔、番茄、歐芹、茄子蓉

SOUP

Lobster Bisque - 128\$

Classic Lobster Soup
法式龍蝦湯

BURGER & WRAP

The Hunter Crispy

Soft-Shell Crab Wrap - 178\$

Deep-fry Japanese Soft-Shell Crab, Cucumber and Hunter Chili Sauce
軟殼蟹脆卷 油炸日本軟殼蟹、青瓜、辣椒醬

Ultimate Black Angus Beef Burger - 248\$

250g Black Angus Beef Patty, Smoky Red Onion Marmalade, Emmental & Cheddar Cheese, Homemade Burger Sauce
黑安格斯牛肉漢堡 黑安格斯牛肉餅(250克)、煙燻紅洋蔥果醬、埃文達芝士、車打芝士、自家製漢堡醬

MANCINI PASTA & RISOTTO

Mushroom Risotto - 178\$

Risotto, Mix Mushrooms, Truffle Purée Finish with Aged Parmesan
蘑菇燴飯 燴飯、雜菌、松露醬、巴馬臣芝士

Casarecce Pasta - 188\$

casarecce Pasta Cooked in a Creamy Mushroom Truffle Sauce
麻花捲意大利麵 松露蘑菇忌廉醬

Crab Chitarra - 198\$

Chitarra Pasta, Crab meat cooked in Hearty Tomato & Shell Fish Sauce
蟹肉意大利麵 蟹肉、番茄、甲殼海鮮醬

Lobster Fra Diavolo - 318\$

Boston Lobster, Linguine Pasta in Spicy Tomato Sauce
辣番茄龍蝦意大利麵

Rigatoni Bolognese 188\$

Rigatoni Pasta cooked in Bolognese Sauce
肉醬長通粉

Josper Baked Beef Lasagna \$208

Layers of Spinach Ground Beef baked in Josper
喬斯珀烤箱烤製牛肉醬菠菜千層麵



@THEHUNTERHK

21 DAY DRY-AGED PRIME BEEF

BRANDT USDA PRIME

美國Brandt頂級Prime牛肉

The True Natural Beef, No Hormones, No Antibiotics, Over 365 Days Grain Fed Period
純天然牛肉, 無激素, 不含抗生素, 穀物飼養超過365天

Striploin on the Bone 500 G - 688\$

帶骨牛西冷(500克)

T-Bone Steak 800 G - 980\$

T骨牛扒(800克)

Rib Eye on the Bone 1 kg - 1118\$

帶骨牛肉眼(1千克)

PORTERHOUSE 1 kg - 1228\$

上等腰肉牛扒(1千克)

1855 USDA PRIME BLACK ANGUS

美國1855黑安格斯頂級Prime牛肉

STRIPLOIN 300 G - 398\$

牛西冷(300克)

RIB EYE 400 G - 490\$

牛肉眼(400克)

Wagyu M5 Rump Top 250G \$288

M5熟成和牛臀腰肉(250克)

Choice of Selection

beef jus, Chimichurri, Bearnaise, Pearl Onion and Mushroom Sauce, Smoked Beurre maître d'hôtel
紅酒汁、香草醬、賓尼士汁、洋蔥珍珠蘑菇汁、煙燻香草蒜蓉牛油

MAIN

Phyllo Crab 188\$

Crispy filo pastry topped with a savory crab and mushroom topping
酥脆的糕点, 上面有美味的螃蟹和蘑菇

Wagyu Beef Cheek - 238\$

Braised Beef cheek pomme purée grilled seasonal veg and braising jus
紅燒牛肉臉頰土豆泥烤時令蔬菜配紅燒汁

Pan-Fried Salmon - 260\$

Grilled Asparagus Beurre Blanc Sauce
香煎三文魚配烤蘆筍、法式白奶油醬汁

Moules Marinière - 260\$

Half Kilogram Black Mussels, Garlic, Herbs
煮青口 黑青口(半公斤)、白酒、大蒜、香草

Grilled Tiger Prawns - 290\$

Hunter Thick Fries, Garlic Sauce
烤虎蝦 薯條、大蒜醬

Chargrilled local yellow chicken - 298\$

Local Fresh Yellow Chicken, charred Baby Gem Lettuce
炭烤雞 炭烤本地鮮黃油雞件烤焦小寶石生菜

Grilled Flounder \$288

烤比目魚

Grilled Lamb Cutlet \$368

Josper Grilled Dry Rub AUS Lamb Cutlet served with Smoked Eggplant, Caviar and Mint Oil
喬斯珀烤箱炭烤乾醃製澳洲羊扒伴煙燻茄子、魚子醬、薄荷油

Braised Lamb Shank \$238

Australian Lamb Shank, Cannoli Beans Stew
嫩澳洲羊膝燴白腰豆

SHARING PLATTER

Lobster Thermidor - 528\$

Josper oven baked 600 Grams Fresh Boston Lobster topped with Cheesy Thermidor Sauce
法式焗龍蝦 喬斯珀烤箱焗600克波士頓龍蝦配法式米多汁

Josper Grilled Seabass - 428\$

Whole Seabass, Mix Seafood, Mediterranean Tomato Fish Sauce
炭烤焗鱸魚 原條鱸魚、雜錦海鮮、地中海番茄魚露

Grilled Mix Seafood Platter \$788

Tiger Prawn, Octopus, King Crab Leg, Baked Oyster, Half Lobster served with Persillade Sauce
海鮮燒烤拼盤 虎蝦、八爪魚、皇帝蟹腳、焗蠔、半隻澳洲龍蝦配香草醬

SIDES

Mix Mushroom - 78\$

雜菇菌

Smoky Broccoli - 78\$

煙燻西蘭花

Portobello Gratin \$68

Spinach Fondue stuffed Portabello Mushroom with Cheese Sauce
波特大啡菇 芝士菠菜釀波特大啡菇

Grilled Corn Garlic Butter Parmesan Chili Sauce \$68

烤粟米、蒜蓉、牛油、芝士、辣椒醬

Hunter Thick Fries - 88\$

炸粗薯條

Freshly shucked oyster

Fine de Claire No 2, half 288 \$ full dozen - 528\$

法國紛迪加蠔(No.2) 6隻 12隻

Seafood Platter (share for 2)

Fine de Claire No 2, Alaskan King Crab Leg, Steamed Boston Lobster, Pink Prawns, Kinkawooka Steamed Mussels, Cuttlefish Salad - 888\$

海鮮拼盤(兩位用) 法國紛迪加蠔(No.2)、阿拉斯加帝王蟹腳、波士頓龍蝦、粉紅蝦、澳洲青口、墨魚沙律