

HK spring prix fixe menu

three courses 75.95 / with wine pairing 125.95

available nightly until 6pm

first

heirloom tomato burrata salad

white balsamic vinegar, extra virgin olive oil, thai basil salad
pinot noir, flowers, rose, sonoma coast 2017

or

caesar salad*

parmesan cheese frico, garlic croutons, lemon zest
chardonnay, gordon ramsay, reserve, sonoma coast, 2018

main

beef wellington*

potato puree, glazed root vegetables, red wine demi-glace
cabernet sauvignon, jordan, alexander valley 2015

or

cabernet sauvignon, gordon ramsay, reserve, napa valley, 2018

or

crispy skin salmon*

warm white beans, seabeans salad, iberico chorizo, citrus beurre blanc
chardonnay, davis bynum, river west vineyard, russian river valley 2016

dessert

sticky toffee pudding

dulce de leche ice cream

v. barbeito, historical series, boston bual

gordon ramsay wine selection

chardonnay, **gordon ramsay, reserve**, sonoma coast, 2018 24 / 120

chardonnay, **gordon ramsay signature**, monterey, 2018 17 / 80

cabernet sauvignon, **gordon ramsay, reserve**, napa valley, 2018 28 / 135

cabernet sauvignon, **gordon ramsay signature**, santa cruz, 2018 20 / 90

pinot noir, **gordon ramsay signature**, monterey, 2018 19 / 85

*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.