



The background features a close-up of white fabric, possibly silk or satin, with a prominent vertical crease. The fabric is torn at the top and bottom edges, revealing a vibrant green leaf with detailed vein patterns underneath. The overall aesthetic is clean, elegant, and contrasting.

ANGEL & DEVIL



A fun and unique restaurant and bar, Angel & Devil challenges all your senses with its playful juxtaposition of devilish temptations and angelic delights reflected from the décor through to the menu.

玩味西餐廳及酒吧 **Angel & Devil**，從裝飾到菜單均巧妙挑戰您的感官極限，提供各式各樣健康有營生機飲食及豐盈窩心菜式，亦同時有難以抗拒的精緻派對美食及精心調製的特式雞尾酒。



# CHEF RECOMMENDATIONS

## 廚師推介

### U.S. barbecued baby pork ribs

美式燒肋骨配燒烤醬  
barbecue sauce

HK\$

78

### Pan seared foie gras with port wine sauce and caramel apple

香煎鵝肝配砵酒汁及焦糖蘋果

98

### Roast suckling pig Spanish style ¼ pc

西班牙燒乳豬¼隻

198

### 70 °c cofit fit wild salmon fillet with caviar and baby leaves

70°C油浸野生三文魚柳配黑魚籽及田園沙律

198

### Spanish seafood paella

焗西班牙海鮮炒飯

208

### Charcoal grilled whole seabass with fennel and root vegetables


炭燒原條海鱸魚

498

### Rain and sunny

雨過天晴  
Japanese peach and green tea mousse

58

 Signature dish 廚師推介  Hot & spicy 辛辣  Vegetarian 素食 | Subject to 10% service charge 另收加一服務費

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# SNACKS MENU

## 小食菜單

### 🍷 French fries with cajun

香辣炸薯條

### French fries with black truffle

黑松露薯條

### Baked French fries with bolognaise and jack cheese

焗芝士肉醬薯條

### 🍷 U.S. barbecued baby pork ribs

美式燒肋骨配燒烤醬  
barbecue sauce

### 🍷 Spicy chicken wings in typhoon shelter style

避風塘雞翼

### Nachos with beef chili con carne

玉米脆片配辣牛肉醬及番茄醬  
guacamole and spice tomato salsa

### Sautéed baby squids with padron pepper

炒迷你魷魚西班牙青椒

HK\$

58

68

68

78

78

78

98

### Baked potato skin with mozzarella cheese

焗薯皮配水牛芝士、酸忌廉及西班牙辣肉腸  
sour cream and chorizo

### Sautéed prawn with spicy sauce vol au vent

宮寶蝦肉酥皮盒

### 🍷 Pan seared foie gras with port wine sauce and caramel apple

香煎鵝肝配砵酒汁及焦糖蘋果

### Snack combo

小食拼盤  
baked potato skin, prawns vol au vent, baby pork ribs,  
crispy chicken wings  
焗薯皮、蝦肉酥皮盒、燒肋骨及避風塘雞翼

### 🍷 Broiled Australian M9 wagyu beef cubes

扒澳洲M9一口和牛配黑椒汁  
black pepper sauce

HK\$

98

98

98

108

108

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# Take a Break

輕鬆一下

HK\$

## Club East Craft Beer X 1(bottle)

Club East 限量版手工啤酒一支

138

+

**Nachos with beef chili con carne** guacamole and spice tomato salsa 玉米脆片配辣牛肉醬及番茄醬

OR

 **Spicy chicken wings in typhoon shelter style** 避風塘雞翼

OR

**Baked French fries with bolognaise and jack cheese** 焗芝士肉醬薯條

OR

**U.S. barbecued baby pork ribs** barbecue sauce 美式燒肋骨配燒烤醬

## Your choice of any 1 snack

任選1款特色小食

\$38



## Extra Club East Craft Beer x1(bottle)

另加Club East 限量版手工啤酒一支

\$68

## Extra Club East Craft Beer x2(bottle)

另加Club East 限量版手工啤酒兩支

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# Japanese Lava Stone Set Dinner

日式石燒御膳

HK\$

**Seared foie gras with Japanese prune dressing**

香煎鵝肝配日式酸梅汁

368

\*\*\*\*

**Japanese miso soup with clams**

日式麵鼓蜆湯

\*\*\*\*

**Japanese beef cutlet with steamed Japanese rice and seaweed**

日式吉列牛配素飯

OR

**Japanese kurobuta pork belly with Japanese steamed rice and seaweed**

日式黑豚豬腩配素飯

OR

**Japanese black truffle beef cutlet with Japanese steamed rice and seaweed**

日式吉列黑松露牛配素飯

OR

**Japanese beef short rib cutlet with mixed vegetables and undo in beef stock**

日式吉列牛短骨扒配野菜烏冬鍋




\*\*\*\*

**Japanese red bean pudding with matcha ice cream**

日式紅豆布丁配抹茶雪糕

**Freshly brewed coffee or tea**

即磨咖啡或紅茶

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## 3 course set dinner

### 3道菜晚餐

HK\$

#### Smoked salmon with prawn, horseradish cream and lime vinaigrette

煙三文魚及熟蝦配辣根忌廉及青檸油醋汁

248

\*\*\*\*

#### Pan-seared duck breast with port reduction and chestnuts

香煎鴨胸配砵酒汁及栗子

OR

#### Broiled cod fish with rose vodka tomato sauce and seasonal vegetables

烤銀鱈魚配玫瑰伏特加番茄汁及時菜

OR

#### Grilled U.S. grain fed sirloin steak with demi-glace and seasonal vegetables

扒美國穀飼西冷牛扒配紅酒汁及時菜

OR

#### Spaghetti pescatore

番茄海鮮意大利粉

OR

#### Risotto with wagyu beef cubes and foie gras yakiniku sauce

和牛粒意大利飯配煎鵝肝伴日式燒肉汁

\*\*\*\*

#### Panna cotta with wild berries coulis

意大利奶凍配雜啤梨醬

#### Freshly brewed coffee or tea

即磨咖啡或紅茶

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# APPETIZERS & SALADS

## 頭盤及沙律

	HK\$
<b>Caesar salad</b> 凱撒沙律 romaine heart lettuce, pancetta, parmesan cheese, croutons, caesar yogurt dressing	98
Additional: smoked salmon or roast chicken breast 另加煙三文魚或燒雞胸	30
<b>Parma ham and cantaloupe melon and arugula balsamic reduction</b> 巴馬火腿配香瓜	98
<b>Mesclun salad with mustard honey vinaigrette</b> 雜菜沙律配蜜糖芥末油醋汁 mixed leaves, quinoa, sous-vide egg, tomato	98
<b>Caprese salad</b> 水牛芝士伴日本鮮番茄沙律 buffalo mozzarella cheese Japanese tomato and basil pesto	108
<b>Baked portabella</b> 焗燒烤大菇伴釀巴馬火腿芝士及溫泉蛋 prosciutto, sous-vide egg and taleggio cheese	128
<b>Hokkaido scallops carpaccio</b> 北海道生帶子薄片伴火箭菜配三文魚籽日式柚子汁 arugula, salmon roe in Japanese yuzu dressing	188

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# SOUPS

湯

HK\$

## Soup of the day

是日餐湯

58

## 🌿 Cream of wild mushroom

野菌忌廉湯伴松露油  
with truffle oil and thyme

68

## Lobster bisque with homemade wantons

香濃龍蝦湯配自家制雲吞

88

🍷 Signature dish 廚師推介 🌶️ Hot & spicy 辛辣 🌿 Vegetarian 素食 | Subject to 10% service charge 另收加一服務費

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# SANDWICHES & BURGER

## 三文治及漢堡包

HK\$

### 🍷 Caponata sandwich

西西里式雜菜意大利包配露筍、羅文生菜、青瓜、番茄、茄子、意大利青瓜、洋蔥、松子及提子乾  
asparagus, romaine lettuce, cucumber, tomato, eggplant, zucchini, onion, pine nuts and raisin on sandwich

88

### Pesto chicken tomato herb wraps

香草雞胸、牛油果、乾番茄、瑞士芝士墨西哥薄餅卷  
pesto chicken, avocado, sundried tomatoes swiss cheese mixed mesclun in tortilla

98

### Angus beef burger

扒安格斯牛肉漢堡飽配番茄、羅文生菜、煙肉、紅菜頭醬及芝士  
tomatoes, romaine lettuce, bacon, beetroot relish and cheese

108

### Crabmeat ciabatta sandwich

蟹肉、蘆筍、番茄三文治配意大利香草包  
crabmeat, asparagus, tomatoes, romaine lettuce and cucumber on ciabatta

118

### Angel & Devil deluxe sandwich

特式三文治配龍蝦肉、香芒牛油果醬及雞肉白麵包多士  
lobster, mango, guacamole and chicken on white bread toast

158

### Wagyu beef deluxe burger

扒和牛漢堡飽配番茄、羅文生菜、煙肉、紅菜頭醬及芝士  
tomatoes, romaine lettuce, bacon, beetroot relish and cheese

168

Additional fillings另加:

Avocado or portobello mushroom 牛油果或大啡菇

Angus beef burger steak 安格斯牛肉漢堡肉

Wagyu beef burger steak 和牛漢堡肉

20

30

45

All above items with steakhouse fries and mesclun salad


以上三文治及漢堡包均配粗薯條及雜菜沙律

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# PASTA

## 意大利麵

	HK\$
 <b>Spaghetti neapolitan</b> 拿破崙番茄意大利麵 onions, bell peppers and tomatoes sauce	88
<b>Meat balls spaghetti in tomato sauce</b> 意大利肉丸意大利麵配番茄汁	108
<b>Spaghetti carbonara</b> 意大利脆煙肉芝士意粉配蛋黃忌廉汁配溫泉蛋 Italian pancetta, sous-vide egg, crispy parmesan cheese in egg yolk cream sauce	138
<b>Penne pasta with diced chicken and button mushroom in black truffle cream sauce</b> 雞肉蘑菇長通粉配黑松露忌廉汁	158
<b>Seafood linguini with tomatoes sauce</b> 海鮮番茄意大利扁麵	188



# RICE




## 飯

	HK\$
 <b>Black truffle risotto</b> 黑松露蘆筍鴻喜菇意大利飯 asparagus, shimeji mushroom and parmesan cheese	138
<b>Fried rice with crabmeat and asparagus</b> 蟹肉蘆筍炒飯	168
<b>Foie gras wagyu beef risotto</b> 鵝肝和牛意大利飯 wild mushroom, zucchini, parmesan cheese	198
<b>Tiger prawn risotto</b> 鮮魷魚筒老虎蝦蘑菇香草醬意大利飯 baby squid, tiger prawn, button mushroom, parmesan cheese and pesto sauce	208
 <b>Spanish seafood paella</b> 焗西班牙海鮮炒飯	208

# SEAFOOD

## 海鮮

	HK\$
<b>Napoli sautéed fresh blue mussel</b> 拿坡里藍青口配番茄汁 tomato sauce with garlic, white wine and basil	138
 <b>70 °c cofit fit wild salmon fillet with caviar and baby leaves</b> 70°C油浸野生三文魚柳配黑魚籽及田園沙律	198
<b>Grilled cod fish fillet with Italian white beans and champagne butter sauce</b> 烤鱈魚柳配意大利白豆及香檳牛油汁	238
<b>Grilled seafood Combo</b> 烤海鮮大拼盤 (波士頓龍蝦尾、日本帶子、虎蝦、三文魚及原隻魷魚) lobster tail, Hokkaido scallops, tiger prawns, salmon, whole calamari	428
 <b>Charcoal grilled whole seabass with fennel and root vegetables</b> 炭燒原條海鱸魚	498

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# PIZZA

## 薄餅

### Margherita pizza

意式番茄芝士薄餅 (兩款水牛芝士、番茄醬)

Buffalo cheese, mozzarella, tomatoes

HK\$

108

### Peperoni and chicken pizza

辣肉腸雞肉薄餅 (雞肉、橄欖、雅枝竹、水牛芝士、番茄醬)

Chicken, olive, artichoke, mozzarella cheese, tomatoes sauce

118

# MAIN COURSE

## 主菜

### Roast con fed chicken black truffle

燒黑松露法國黃油雞

HK\$

168

### Iberico pork rack marinated with fruit acids

果酸醃製西班牙黑毛豬扒

188

### Roast suckling pig Spanish style ¼ pc

西班牙燒乳豬¼隻

198

### Australian prime sirloin steak (12oz)

澳洲頂級西冷牛扒 (12安士)

268

### Australian prime tenderloin (10oz)

澳洲頂級牛柳 (10安士)

288

### Australian lamb rack

澳洲羊鞍

288

### Australian prime rib eye steak (12oz)

澳洲頂級肉眼扒 (12安士)

298

### Australian wagyu O.P rib m6/7 (1.1kg)

澳洲和牛有骨肉眼

688

### Australian Tomahawk (1.2kg)

澳洲斧頭扒

1288

All above dishes with seasonal vegetables and baking whole garlic

以上主菜均配時菜及原個焗香蒜

Choose of your own sauce: Gravy, apple caramel dip or porcini gravy

可配燒汁，焦糖蘋果醬或牛肝菌燒汁




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## SIDE ORDERS

### 伴菜

	HK\$
✔ <b>French fries</b> 炸薯條	48
✔ <b>Confit portobello</b> 油浸烤大啡菇	48
<b>Black truffle and caviar mashed potato</b> 黑松露魚子薯蓉	58
✔ <b>Sautéed cauliflower, broccoli and yellow zucchini</b> 橄欖油炒椰菜花、西蘭花及意大利黃瓜	58


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# DESSERT

## 甜品

	HK\$
 <b>Rain and sunny</b> 雨過天晴 Japanese peach and green tea mousse	58
<b>Lemon tart with mandarin panna cotta</b> 檸檬撻配蜜柑意大利奶凍	68
<b>Passion fruit crème brulee</b> 熱情果焦糖燉蛋	68
<b>Vanilla and chocolate sundae</b> 雲尼拿及朱古力雪糕新地	68
<b>Chocolate fondant with vanilla ice cream</b> 朱古力心太軟伴雲呢拿雪糕	78
<b>Seasonal fruit platter</b> 時令生果拼盤	78
<b>Cheese pudding and wild mars strawberry coulis</b> 芝士布甸配野生士多啤梨醬	88
<b>Mango napoleon with pistachio madeleine</b> 芒果拿破崙配開心果瑪德琳	88

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# ANGEL & DEVIL

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明天

Managed by Tang's Living Group