





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。



# SIGNATURE DISHES

## 廚師推介

Sous vide 58°C Canadian lobster salad and lobster tempura salad  
58°C 加拿大龍蝦沙律及龍蝦天婦羅沙律伴芒果莎莎,黑魚籽和三文魚籽  
Mango salsa, black caviar and salmon roe

HK\$

178

Slow cooked 63°C confit drunken corn fed spring chicken  
慢煮63°C 醉酒法國燒春雞(炒時菜及辣肉腸米酒汁)  
Sautéed seasonal vegetables, chorizo rice wine sauce

198

Roast suckling pig Spanish style ¼ pc  
西班牙燒乳豬¼隻

198

Duo style fish and Barramundi fish chips with wheat beer battered and black truffle breaded  
麥啤炸黑線雪魚柳及黑松露炸盲鱒魚柳薯條(英式炒青豆,煙肉及自家制參巴醬,他他汁和青檸蜜糖芥末汁)  
Haddock fish fillet, accompanied with sautéed green peas with onion and bacon, homemade sambal  
sauce, tartare sauce and lime and honey mustard dressing

248

USDA grilled beef fillet and foie gras  
扒美國頂級牛柳配香煎鵝肝(炒BB菠菜,意茜薯蓉配砵酒汁)  
Sautéed baby spinach, parley potato puree and vintage port wine sauce

288

# SIGNATURE DISHES

## 廚師推介

Mexican double layer tortilla pizza

雙層墨西哥薄餅 (辣牛肉醬, 水牛芝士, 墨西哥辣椒, 牛油果)

Ground Beef chilli con-carne, mozzarella cheese, jalenapino, avocado filled between two golden flour tortillas

HK\$

138

Spanish seafood paella

焗西班牙海鮮炒飯

208

Pan seared lamb loin, aged parmesan risotto

香煎穀飼羊柳意大利飯伴意大利芝士 (炒野菌, 黑水欖及香草車厘茄)

Sautéed forest mushrooms, black olives and herbed cherry tomatoes

258

🌸 Rain and sunny

雨過天晴

Japanese peach and green tea mousse

58

🌸 1898 pecan pie accompanied with vanilla ice cream

1898碧根果仁批配雲尼拿雪糕

68

## Signature Dessert Set

HK\$

### Rain and sunny

雨過天晴

Japanese peach and green tea mousse

(原價Original Price \$58)




+

### Angel-Licious

(Fresh strawberry, mango syrup, vanilla syrup, strawberry syrup & milk)

(原價Original Price \$88)

78

 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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# TAPAS HOUR

HK\$

## Chicken & avocado quesadilla

墨西哥雞肉牛油果醬烤餅

or

## Beef meatballs in tomato sauce

西班牙牛肉丸配番茄汁

or

## Pan-fried Korean kimchi dumplings with miso mayo

煎韓式泡菜餃子配日式麵豉蛋黃醬

or

## Buffalo chicken wings

水牛城雞翼

or

## Sautéed New Zealand mussels with herbs and white wine sauce

白酒香草煮紐西蘭青口

or

## Wild mushrooms vol au vent

野菌酥盒

## Your choice of any 1 snack

任選1款特色小食

+

## A Glass of House Red or White Wine

紅酒或白酒一杯

(原價Original Price \$178)

138

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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

HK\$

58

68

68

78

78

78

### 🍷 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

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

香煎鵝肝配砵酒汁及焦糖蘋果

### 🍷 Broiled Australian M9 wagyu beef cubes

扒澳洲M9一口和牛配黑椒汁

### 🍷 Snack combo

小食拼盤  
baked potato skin, baby pork ribs, crispy chicken wings  
焗薯皮、燒肋骨及避風塘雞翼

HK\$

98

98

108

128

🍷 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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# 3 COURSE SET DINNER

## 3道菜晚餐

HK\$

258

### Pan-seared sesame tuna with orange, fennel salad and wasabi dressing

輕煎芝麻吞拿魚配香橙、茴香沙律配青芥辣沙律汁

\*\*\*\*

### Roast corn fed chicken black truffle

燒黑松露法國黃油雞

OR

### Broiled salmon fillet with mango salsa, mashed potatoes and roast vegetables

烤三文魚柳配芒果莎莎伴薯蓉及燒時菜

OR

### Grilled Australian sirloin steak with demi-glace and seasonal vegetables

扒澳洲穀飼西冷牛扒配紅酒汁及時菜

OR

### Grilled Boston lobster tail linguini with herbed tomato pesto sauce

扒波士頓龍蝦尾意大利扁麵配香草番茄醬

OR

### Hokkaido scallops and prawn with forest mushroom risotto

北海道帶子大蝦野菌意大利飯

\*\*\*\*

### American cheesecake with mixed berries coulis

美式芝士餅配雜啤梨醬

### 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>Sous vide 58°C Canadian lobster salad and lobster tempura salad</b> 58°C 加拿大龍蝦沙律及龍蝦天婦羅沙律伴芒果莎莎,黑魚籽和三文魚籽 Mango salsa, black caviar and salmon roe	178

# 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

## Creamy lobster bisque with homemade mini crab cake

龍蝦湯伴自家制迷你蟹餅

88

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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 mesclum in tortilla

98

### 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  
Wagyu beef burger steak 和牛漢堡肉

20  
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

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# RICE

## 飯

- |  | HK\$ |
|--|------|
|  <b>Black truffle risotto</b><br>黑松露蘆筍鴻喜菇意大利飯<br>asparagus, shimeji mushroom and parmesan cheese  | 138  |
| <b>Foie gras wagyu beef risotto</b><br>鵝肝和牛意大利飯<br>wild mushroom, zucchini, parmesan cheese  | 198  |
|  <b>Spanish seafood paella</b><br>焗西班牙海鮮炒飯  | 208  |
|  <b>Pan seared lamb loin, aged parmesan risotto</b><br>香煎穀飼羊柳意大利飯伴意大利芝士 (炒野菌, 黑水欖及香草車厘茄)<br>Sautéed forest mushrooms, black olives and herbed cherry tomatoes | 258  |

# SEAFOOD

## 海鮮

### Napoli sautéed fresh blue mussel

拿坡里藍青口配番茄汁

tomato sauce with garlic, white wine and basil

HK\$

138

### Duo style fish and Barramundi fish chips with wheat beer battered and black truffle breaded

麥啤炸黑線雪魚柳及黑松露炸盲鱒魚柳薯條(英式炒青豆,煙肉及自家制參巴醬,他他汁和青檸蜜糖芥末汁)

Haddock fish fillet, accompanied with sautéed green peas with onion and bacon, homemade sambal sauce, tartare sauce and lime & honey mustard dressing

248

### Grilled seafood Combo

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

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

炭燒原條海鱸魚

498




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# PIZZA

## 薄餅

HK\$

-  **Margherita pizza** 108  
意式番茄芝士薄餅 (兩款水牛芝士、番茄醬)  
Buffalo cheese, mozzarella, tomatoes sauce
-  **Pepperoni and chicken pizza** 118  
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
-  **Mexican double layer tortilla pizza** 138  
雙層墨西哥薄餅 (辣牛肉醬, 水牛芝士, 墨西哥辣椒, 牛油果)  
Ground Beef chilli con-carne, mozzarella cheese, jalapino, avocado filled between two golden flour tortillas

# MAIN COURSE

## 主菜

HK\$

### Roast con fed chicken black truffle

燒黑松露法國黃油雞

178

### 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

### Slow cooked 63°C confit drunken con fed spring chicken

慢煮63°C 醉酒法國燒春雞(炒時菜及辣肉腸米酒汁)

Sautéed seasonal vegetables, chorizo rice wine sauce

198

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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# MAIN COURSE

## 主菜

HK\$



### USDA grilled beef fillet and foie gras

扒美國頂級牛柳配香煎鵝肝(炒BB菠菜,意茜薯蓉配砵酒汁)

Sautéed baby spinach, parley potato puree and vintage port wine sauce

288

### USDA prime sirloin steak (10oz)

美國頂級西冷牛扒 (10 安士)

308

### USDA prime tenderloin (8oz)

美國頂級牛柳 (8 安士)

328

### Australian rack of lamb

澳洲羊鞍

328

### USDA prime rib eye steak (10oz)

美國頂級肉眼扒 (10安士)

338

### 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

1,288

### 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



Signature dish 廚師推介



Hot & spicy 辛辣



Vegetarian 素食

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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

# DESSERT

## 甜品

	HK\$
 <b>Rain and sunny</b> 雨過天晴 Japanese peach and green tea mousse	58
 <b>1898 pecan pie accompanied with vanilla ice cream</b> 1898碧根果仁批配雲尼拿雪糕	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>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

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