



The background features a close-up of white, pleated fabric, possibly a garment, with a soft, ethereal glow. On the left and right edges, there are green leaves with prominent veins, some showing signs of decay or damage. The overall aesthetic is clean, elegant, and slightly mysterious.

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(日本白桃綠茶慕絲蛋糕)

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

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern. 為閣下健康著想，如對任何食物有過敏反應，請與服務員聯絡。

Beyond Meat Set

HK\$

138

Pesto Omni-pork wraps

with avocado, sundried tomatoes with guacamole, sour cream and tomato salsa

牛油果乾番茄新豬肉卷配牛油果醬、酸忌廉及番茄沙沙

or

Baked meatless beef meatballs in herbs tomato sauce and mozzarella cheese

西班牙牛肉丸配番茄汁

or

Crispy fishless filets with tartare sauce dip and breaded onion rings

素炸魚柳配他他汁及麵包糠洋蔥圈

or

Garlic glaze vegan chicken nuggets in Japanese soya sesame sauce

蒜香素樂樂雞配日式芝麻豉油汁

or

Beyond mini burger with grilled pineapple, sauerkraut and crispy Cajun fries

未來迷你漢堡配扒菠蘿、酸椰菜及香辣炸薯條

or

Pan -fried Beyond sausage-brat with sauerkraut and gravy

香煎未來香腸配酸椰菜及燒汁

✶ 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)

👤 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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LOBSTER AND ABALONE SET DINNER

龍蝦鮑魚盛宴

HK\$

Canadian lobster salad with carabao mango and avocado

加拿大龍蝦沙律伴呂宋香芒及牛油果

298

Lobster and seafood bisque

龍蝦海鮮湯

Sous vide half lobster tail with choron sauce and grilled USDA beef fillet with porcini sauce

慢煮龍蝦尾配香草蛋黃醬 拼 烤美國牛柳配牛肝菌汁

OR

Lobster thermidor and braised abalone with teriyaki sesame sauce, mashed potatoes and sautéed seasonal vegetables

龍蝦米多及燴鮑魚配照燒汁伴薯蓉及炒時菜

OR

Lobster, diced abalone and seared scallops acquerello risotto with fresh tarragon and chives

龍蝦、鮑魚粒及香煎帶子意大利飯配鮮香草及法蔥



Dessert Combo

Mango and coconut mousse cake, marble cheesecake and berries in red wine

香芒椰子慕絲蛋糕、雲石芝士蛋糕及紅酒燴莓

Freshly brewed coffee or tea

即磨咖啡或紅茶

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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

HK\$

🍷 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

98

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

Broiled Australian M9 wagyu beef cubes

扒澳洲M9一口和牛配黑椒汁

108

🍷 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



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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APPETIZERS & SALADS

頭盤及沙律

	HK\$
Caesar salad 凱撒沙律 romaine heart lettuce, pancetta, parmesan cheese, croutons, caesar yogurt dressing	98
Additional: smoked salmon or chicken breast 另加煙三文魚或雞胸	30
Parma ham and cantaloupe melon and arugula balsamic reduction 巴馬火腿配香瓜	98
 Mesclun salad with mustard honey vinaigrette 雜菜沙律配蜜糖芥末油醋汁 mixed leaves, quinoa, sous-vide egg, tomato	98
 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	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\$
 Spaghetti neapolitan 拿破崙番茄意大利麵 onions, bell peppers and tomatoes sauce	88
Meat balls spaghetti in tomato sauce 意大利肉丸意大利麵配番茄汁	108
Spaghetti carbonara 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
Penne pasta with diced chicken and button mushroom in black truffle cream sauce 雞肉蘑菇長通粉配黑松露忌廉汁	158
Seafood linguini with tomatoes sauce 海鮮番茄意大利扁麵	188

 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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RICE

飯

- | | HK\$ |
|--|------|
|  Black truffle risotto
黑松露蘆筍鴻喜菇意大利飯
asparagus, shimeji mushroom and parmesan cheese | 138 |
| Foie gras wagyu beef risotto
鵝肝和牛意大利飯
wild mushroom, zucchini, parmesan cheese | 198 |
|  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 |

 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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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




 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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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, jalenapino, 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




| Subject to 10% service charge 另收加一服務費

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SIDE ORDERS

伴菜



	HK\$
✔ French fries 炸薯條	48
✔ Confit portobello 油浸烤大啡菇	48
Black truffle and caviar mashed potato 黑松露魚子薯蓉	58
✔ Sautéed cauliflower, broccoli and yellow zucchini 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\$
 Rain and sunny 雨過天晴(日本白桃綠茶慕絲蛋糕) 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
Vanilla and chocolate sundae 雲尼拿及朱古力雪糕新地	68
Chocolate fondant with vanilla ice cream 朱古力心太軟伴雲呢拿雪糕	78
Seasonal fruit platter 時令生果拼盤	78
Mango napoleon with pistachio madeleine 芒果拿破崙配開心果瑪德琳	88

ANGEL & DEVIL

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明天

Managed by Tang's Living Group