



ANGEL



DEVIL

# SIGNATURE DISHES


## 廚師推介


**Sous vide lobster and tempura salad, black caviar and salmon roe** **HK\$ 178**  
慢煮龍蝦及龍蝦天婦羅沙律伴黑魚籽和三文魚籽

**Slow cooked confit drunken spring chicken** **198**  
chorizo Chinese wine sauce  
慢煮63°C 醉酒法國燒春雞(辣肉腸米酒汁)

**Duo fish & chip** **248**  
Barramundi & Haddock with sautéed green peas and bacon  
炸魚薯條(盲鱒魚及黑線魚)配炒青豆及煙肉

**Roast suckling pig Spanish style ¼ pc** **268**  
西班牙燒乳豬¼隻

 **Rainbow after rain** **58**  
Japanese peach and green tea mousse  
雨過天晴(日本白桃綠茶慕絲蛋糕)

 **1898 pecan pie with vanilla ice cream** **68**  
1898碧根果仁批配雲呢拿雪糕



**Chef's Recommendations 廚師推介**



**Vegetarian 素食**



**Hot & Spicy 辛辣**

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。



# SNACK

## 小食菜單 (12:00nn – 10:30pm)

	HK\$
<b>French fries (with Cajun/ black truffle/ bolognaise)</b> 炸薯條 (原味/黑松露/焗芝士肉醬)	58/68/68
 <b>U.S. barbecued baby pork ribs with barbecue sauce</b> 美式燒肋骨配燒烤醬	78
 <b>Spicy chicken wings in typhoon shelter style</b> 避風塘雞翼	78
 <b>Nachos with beef chili con carne</b> guacamole and tomato salsa 玉米脆片配辣牛肉醬、牛油果醬及番茄醬	78
<b>Deep- fried onion ring</b> 炸洋蔥圈	78
<b>Pan seared foie gras with port wine sauce and caramel apple</b> 香煎鵝肝配砵酒汁及焦糖蘋果	98
<b>Broiled Australian M9 wagyu beef cubes</b> black pepper sauce 扒澳洲M9一口和牛配黑椒汁	108
 <b>Snack combo</b> (deep-fried onion ring, baby pork ribs & crispy chicken wings) 小食拼盤 (炸洋蔥圈、燒肋骨及避風塘雞翼)	128

# APPETIZERS & SALADS

## 頭盤及沙律 (12:00nn – 10:30pm)

	HK\$
<b>Caesar salad</b> (choice of smoked salmon or chicken breast) 凱撒沙律(可配煙三文魚或雞胸)	128
<b>Parma ham and cantaloupe melon and balsamic reduction</b> 巴馬火腿配香瓜黑醋汁	98
  <b>Mesclun salad with mango, avocado, tomato</b> mustard honey vinaigrette 雜菜沙律配芒果、牛油果及番茄蜜糖芥末油醋汁	98

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## SOUPS

湯

### Soup of the day

是日餐湯

HK\$

58

### Cream of wild mushroom

野菌忌廉湯伴松露油

68

### Lobster bisque with mini crab cake

龍蝦湯伴迷你蟹餅

98

## SANDWICHES & BURGER

三文治及漢堡包

HK\$

### Teriyaki sesame chicken wraps

with avocado, lettuce, tomato and shiitake mushrooms

日式照燒芝麻雞卷配牛油果、生菜、番茄及花菇

98

### Wagyu beef deluxe burger

tomato, lettuce, bacon, gherkin pickle and chesse

扒和牛漢堡飽配番茄、生菜、煙肉、酸青瓜及芝士

168

### Angel & Devil deluxe sandwich

lobster, mango, guacamole and chicken on white toast

特式三文治配龍蝦肉、香芒牛油果醬及雞肉白多士

178

*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/RICE

## 意大利麵 / 飯




HK\$

-  **Spaghetti Napolitan** 88  
Onions, bell peppers and tomato sauce  
拿破崙番茄意大利麵配洋蔥及彩椒
- Spaghetti carbonara** 138  
bacon, egg, parmesan cheese and cream sauce  
意大利脆煙肉芝士意粉配蛋黃忌廉汁配溫泉蛋
- Penne with chicken and mushroom in truffle cream sauce** 158  
雞肉蘑菇長通粉黑松露忌廉汁
- Seafood linguini with tomato sauce** 188  
海鮮番茄意大利扁麵
-  **Black truffle risotto** 138  
asparagus, shimeji mushroom and parmesan cheese  
黑松露意大利飯配蘆筍鴻喜菇巴馬芝士
- Foie gras wagyu beef risotto** 198  
wild mushroom, zucchini and parmesan cheese  
鵝肝和牛意大利飯配野菌、意大利青瓜及巴馬芝士
- Spanish seafood paella** 208  
焗西班牙海鮮炒飯

# PIZZA

## 薄餅

HK\$

-  **Margherita pizza** 108  
Buffalo cheese, mozzarella and tomato sauce  
意式番茄芝士薄餅 (水牛芝士、意大利芝士及番茄醬)
-  **Pepperoni and chicken pizza** 118  
Olive, artichoke, mozzarella cheese and tomatoes sauce  
辣肉腸雞肉薄餅 (雞肉、橄欖、雅枝竹、水牛芝士及番茄醬)
-  **Mexican double layer tortilla pizza** 138  
Beef chilli con-carne, mozzarella cheese, jalenapino, black olive and avocado  
雙層墨西哥薄餅 (辣牛肉醬、意大利芝士、墨西哥辣椒、黑橄欖及牛油果)

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# MAIN COURSES

## 主菜

### Roast con fed chicken black truffle

燒黑松露法國黃油雞

HK\$

178

### Iberico pork rack marinated with fruit acids

果酸醃製西班牙黑毛豬扒

188

*All above dishes with seasonal vegetables and baked 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*

### Sautéed blue mussel with tomato sauce

炒藍青口配番茄汁

138

### Grilled seafood Combo

烤海鮮大拼盤 (波士頓龍蝦尾、北海道帶子、虎蝦、三文魚及魷魚)

lobster tail, Hokkaido scallops, tiger prawn, salmon, calamari

428

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

炭燒原條海鱸魚配茴香及根莖菜

498

# STEAKS

## 扒類

### USDA beef fillet and foie gras with port wine sauce

美國頂級牛柳配香煎鵝肝配砵酒汁

HK\$

288

### USDA prime sirloin steak (10oz)

美國頂級西冷牛扒 (10安士)

308

### Australian rack of lamb (10oz)

澳洲羊鞍(10安士)

328

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

美國頂級肉眼扒 (10安士)

338

### Australian wagyu O.P rib M7 (1,100g)

澳洲和牛肉眼 (1,100克)

698

### Australian Tomahawk (1,200g)

澳洲斧頭扒 (1,200克)

1,288

*All above dishes with seasonal vegetables and baked 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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# SHARING

(for 3-4 persons)

(原價Original Price \$788)

Special Price

HK\$

588

Australian M9 wagyu beef cubes (180g)

澳洲 M9一口和牛 (180克)

U.S. barbecued baby pork ribs (4pcs)

美式燒肋骨配燒烤醬 (4隻)

Roast con fed chicken black truffle

燒黑松露法國黃油雞

Grilled pork roll snake sausage

扒豬肉腸

Cajun Norwegian salmon steak (180g)

挪威三文魚扒(180克)

Tiger prawn (4pcs)

虎蝦(4隻)

Confit Portobello

油浸烤大啡菇

French fries with black truffle

黑松露薯條

Crispy fried onion rings

炸洋蔥圈

Baked herbed seasonal vegetables

焗香草時菜

# SIDE ORDERS

伴菜

HK\$

 **French fries**  
炸薯條

48

 **Confit portobello**  
油浸烤大啡菇

48

 **Black truffle mashed potato**  
黑松露薯蓉

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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## DESSERTS

### 甜品

	HK\$
<b>Vanilla and chocolate sundae</b> 雲呢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>Fresh fruit platter</b> 新鮮生果拼盤	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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CLUB  
*East*  
洞天

T 852 3103 3808

F 852 3103 3811

E [angeldevil@clubeast.com.hk](mailto:angeldevil@clubeast.com.hk)

[www.clubeast.com.hk](http://www.clubeast.com.hk)