



ANGEL



DEVIL

# SIGNATURE DISHES

## 廚師推介

HK\$

-  **Organic quinoa salmon and chicken salad bowl - For two persons** 188  
(Roast pumpkin, baby beetroot, tomato and lemon vinaigrette)  
有機藜麥三文魚雞肉沙律-兩位用  
烤南瓜、紅菜頭、番茄及香檸醋汁
- Angel and Devil appetizer trio** 198  
Angel and Devil 前菜三重奏  
Seared jumbo US scallop, grilled cajun king prawn,  
french foie gras with fig  
香煎美國珍寶帶子、燒香辣大虎蝦、法國鵝肝配無花果
- German salted pork knuckle with sauerkraut and mashed potato** 198  
德國咸豬手酸椰菜及薯蓉
- Spanish seafood paella - For two persons** 238  
西班牙海鮮炒飯 - 兩位用
-  **Bouillabaisse in stone pot - For two persons** 268  
\*(25 minutes preparation)  
Boston lobster, Norway salmon, blue mussels, New Zealand clams, U.S  
scallops, squid  
石鍋法式海鮮湯-兩位用\*(製作需時25分鐘)  
波斯頓龍蝦、挪威三文魚、藍青口、紐西蘭鮮蜆、美國帶子、鮮魷魚
- Charcoal grilled Australian OP rib M7 (1100g) \*(45 minutes preparation)** 748  
炭燒澳洲和牛肉眼(製作需時45分鐘)
- Australian tomahawk (1200g) \*(45 minutes preparation)** 1288  
澳洲斧頭扒(製作需時45分鐘)
- A&D Banana split\*(20 minutes preparation)** 108  
天使魔鬼香蕉船\*(製作需時20分鐘)  
(Chocolate, Vanilla, Strawberries ice cream, Banana and Fresh fruit)  
朱古力、雲呢拿、士多啤梨雪糕、香蕉及鮮果



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

HK\$

**French fries (with Cajun/ black truffle/ bolognaise)**


炸薯條 (原味/黑松露/焗芝士肉醬)

58/68/68

 **Spicy chicken wings in typhoon shelter style**

避風塘雞翼

78


 **Nachos with beef chili con carne**

guacamole and tomato salsa

玉米脆片配辣牛肉醬、牛油果醬及番茄醬

78

**Vegetable spring roll and vegetable samosa**

 雜菜春卷及雜菜咖哩角

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

78

**Broiled Australian M9 wagyu beef cubes**

black pepper sauce

扒澳洲M9一口和牛配黑椒汁


98

**U.S. barbecued baby pork ribs with barbecue sauce and French fries**

美式燒肋骨配燒烤醬及薯條

128

**Snack combo**

 (Vegetable spring roll and samosa , baby pork ribs, crispy chicken wings, Beef Satays & French Fries)

小食拼盤(雜菜春卷及雜菜咖哩角、燒肋骨、避風塘雞翼、牛肉沙嗲及薯條)

188

# APPETIZERS & SALADS

## 頭盤及沙律

HK\$

**Caesar salad (choice of smoked salmon or chicken breast)**

凱撒沙律(可配煙三文魚或雞胸)

108

**Parma ham and cantaloupe melon and balsamic reduction**

巴馬火腿配香瓜黑醋汁

98


 **Mesclun salad with mango, avocado, tomato**

mustard honey vinaigrette

雜菜沙律配芒果、牛油果及番茄蜜糖芥末油醋汁

88

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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

#### Bouillabaisse in stone pot - For two person

\*(25 minutes preparation)

Boston lobster, Norway salmon, blue mussels, New Zealand clams,

U.S scallops, squid

石鍋法式海鮮湯-兩位用\*(製作需時25分鐘)

波士頓龍蝦、挪威三文魚、藍青口、紐西蘭鮮蜆、美國帶子、鮮魷魚

268

## SANDWICHES & BURGER

### 三文治及漢堡包

HK\$

168

#### 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

#### Angel & Devil deluxe sandwich

lobster, mango, guacamole and smoked salmon on Foccacia

特式三文治配龍蝦肉、香芒牛油果醬及煙三文魚意大利香草包

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*

## SIDE ORDERS

### 伴菜

HK\$

48

#### Confit portobello

油浸烤大啡菇

#### 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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## PASTA/ RICE

### 意大利麵 / 飯

-  **Spaghetti Napolitan** HK\$ 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
- Linguine alle vongole with garlic and basil** 198  
橄欖油蒜片蜆肉意大利扁麵
-  **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

## PIZZA

### 薄餅

-  **Margherita pizza** HK\$ 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)



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# MAIN COURSES

## 主菜

### Roast con fed chicken black truffle

燒黑松露法國黃油雞

*above dish with seasonal vegetables and baked whole garlic*

*以上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*

HK\$

178

### Sautéed blue mussel with white wine sauce and garlic bread

白酒煮藍青口配蒜蓉包

138

### Pan-fried seabass fillet with lemon gravy sauce

香煎鱸魚柳配檸檬燒汁

238

### Grilled seafood Combo

烤海鮮大拼盤 (波士頓龍蝦、北海道帶子、虎蝦、三文魚及魷魚)

lobster, Hokkaido scallops, tiger prawn, salmon, calamari

428

# STEAKS

## 扒類

### USDA prime sirloin steak (8oz)

美國頂級西冷牛扒 (8安士)

HK\$

308

### Australian rack of lamb (8oz)

澳洲羊鞍(8安士)

288

### USDA prime rib eye steak (8oz)

美國頂級肉眼扒 (8安士)

328

### Char-grilled Iberico pork rack with garlic and thyme

炭燒百里香西班牙黑毛豬鞍

238

*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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## Angel & Devil SHARING

\*(30minutes preparation)

滋味盛宴分享\*(製作需時30分鐘)

(For 3-4 persons)

(原價Original Price \$988)

Special  
Price

HK\$

688

Australian M9 wagyu beef

澳洲 M9和牛

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

美式燒肋骨配燒烤醬 (4件)

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 (4pcs)

挪威三文魚扒(4件)

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

Vegetable spring roll and Vegetable samosa

雜菜春卷及雜菜咖哩角

Baked herbed seasonal vegetables

焗香草時菜

## Grilled Combo\*(30minutes preparation)

烤肉海鮮盛宴\*(製作需時30分鐘)

(For 4-6 persons)

HK\$

1,280

Cajun Norwegian salmon steak (180g) (6pcs)

挪威三文魚扒(180克) (6件)

Tiger prawn (6pcs)

虎蝦(6隻)

Australia lamb chop (6pcs)

澳洲羊扒(6件)

USDA prime sirloin steak (8oz) (3pcs)

美國頂級西冷牛扒 (8安士) (3件)



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# DESSERTS

## 甜品

HK\$

### Home-made traditional black forest cake

自家制統黑森林蛋糕

68

### Fresh fruit platter

新鮮生果拼盤

78

### Dessert Platter

甜品拼盤

(Crème Brûlée, Blueberry cheesecake, Mango napoleon,  
Fresh mixed berries)

焦糖燉蛋、藍莓芝士餅、芒果拿破崙、新鮮雜莓

88

### Home made fresh mango napoleon

\*(20 minutes preparation)

自家製香芒拿破崙\*(製作需時20分鐘)

148



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