

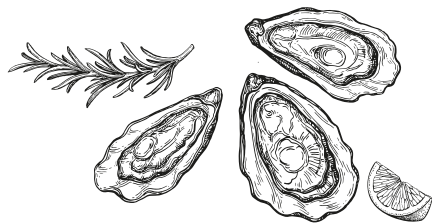


## MARKET OYSTERS

with homemade condiments

6 pieces 345

12 pieces 585



## SIDES

french fries / sweet potato fries /  
sauteed mushrooms / mashed potato /  
mac n' cheese / grilled seasonal baby vegetables /  
creamy spinach / chef's garden salad

88

## SALADS

### BOSTON LOBSTER

zucchini, beetroot, caviar, lemon dressing

308

### SPANISH OCTOPUS

quinoa, beetroot, pumpkin, kale, parsley oil

248

### HEIRLOOM TOMATO

ricotta, almonds, basil aroma

148

## SMALL PLATES

### WILD ATLANTIC SCALLOPS

ginger, lemongrass, chilli, lime

278

### FOIE GRAS

figs, pistachio, apple & bourbon purée

248

### MARYLAND CRAB CAKE

pineapple cilantro salsa, saffron aioli

228

## SOUPS

### BOSTON LOBSTER BISQUE

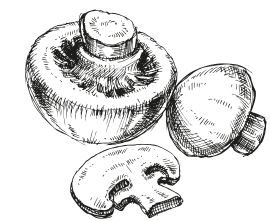
brandy, samphire, sour cream

168

### FOREST MUSHROOM

porcini, shiitake, black truffle

138



## SAUCES

served with your choice of the following sauces

three peppercorn / mushroom ragout / lemon and  
capers / béarnaise / red wine sauce

# PRIME CUTS FROM THE GRILL

### AUSTRALIA

striploin (house dry aged) 300g

748

ribeye (house dry aged) 350g

788

tenderloin 250g

528

### US PRIME

striploin 300g

608

ribeye 350g

648

tenderloin 250g

498

# MORE FROM THE FARM AND THE SEA

### IBERIAN PORK LOIN

388

bone-in 250g, house aged  
garlic, rosemary, paprika, white wine

### NEW ZEALAND LAMB

368

cutlets 220g

### FRENCH SPRING CHICKEN

348

whole 350g

### WILD BLACK COD

388

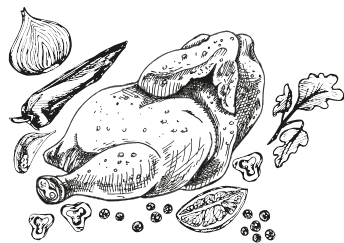
fillet 250g

### BOSTON LOBSTER

488

whole lobster 500g

# BOSTONIAN'S SHARING PLATES



### MEAT TASTING PLATTER

1,888 Portion for four

US Black Angus Tenderloin 250g and Sirloin 300g,

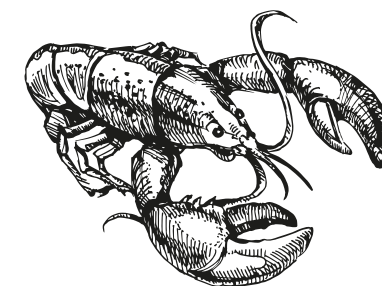
Iberian Pork Chop 250g, NZ Lamb Cutlets 220g

Sides: french fries, seasonal vegetables, garden salad

### SEAFOOD TOWER

1,018 Portion for two

Boston lobster, oysters, king crab legs, king prawns,  
scallops, jade whelks, house cured salmon



ALL PRICES ARE IN HKD AND SUBJECT TO 10% SERVICE CHARGE