

FAVOURITES

Monty's Cheddar on toast	78	Tomato bruschetta	94
Grilled steak sandwich	112	basil & buffalo mozzarella	
Roquefort butter, onion chutney, lettuce, tomatoes & dill pickles		Grilled organic chicken salad	92
Baked Camembert - great to share!	128	with bacon and avocado	
with truffle (<i>please allow 15 minutes</i>)		Classified steak frites	224
Chicory & local greens salad	89	Wagyu rump with garlic butter & smoked chilli mayonnaise	
with crispy shallots & pancetta, poached egg & roasted orange vinaigrette		Piri Piri chicken	(half) 129
Beetroot & endive salad	86	oven-roasted to order	(whole) 246
with Ticklemore goats cheese and walnuts		(<i>please allow 30 minutes</i>)	
Classified sharing board	158	Slow-cooked Moroccan lamb	99
crispy chorizo, stuffed peppers with tuna, chicken croquettes, marinated olives & tomato and mozzarella bruschetta		with fruit, spices & lemon-herb couscous	
Cod fishcake	98	Double eggs Benedict	92
with wild leaf salad, capers & lemon mayonnaise		with Serrano ham & hollandaise	
Classified burger	99	Double eggs Florentine	92
with English bacon and Swiss cheese on a seeded sourdough bun, served with chilli fries		with wilted spinach & hollandaise	
add Ticklemore goats cheese or Stilton	15	Double eggs Royale	98
		with Loch Fyne smoked salmon & hollandaise	
		Soy & sesame glazed salmon	163
		with couscous, coriander, apricots & almonds	

ARTISAN CHEESE PLATTER

(Small) 3 cheeses . . . 168
(Medium) 5 cheeses . . . 282
(Large) 7 cheeses . . . 395

served with quince paste & a choice of daily baked bread or homemade crackers

CHEESE FONDUE FOR TWO

Comté, Emmental, white wine & kirsch. Served with croutons, apples & potatoes . . . 295



ABOUT OUR CHEESES

Classified features over 70 farmhouse cheeses from Jean d'Alos and Neal's Yard Dairy, each sourced directly from artisan producers. The cheeses are carefully matured to peak condition at our in-house cheese maturing facility under the watchful eyes of our affineurs so that, from farm to table, they are served to you at their very best.



CHARCUTERIE

- All served with our homemade bread & wholegrain mustard -

Jamón Ibérico aged 36 months	159
Chorizo Ibérico	94
Salami Toscana with black truffle	109
Smoked prosciutto	92
Coppa di Parma	92
Ibérico tasting plate Jamón & chorizo	(small) 230 (large) 307
Charcuterie platter Jamón Ibérico & chorizo Ibérico, salami, coppa & speck	(small) 298 (large) 383

- Single charcuterie servings approximately 30 grams -

PASTA & RISOTTO

Spaghetti with spicy meatballs & tomato sauce	97
Organic beef lasagne al forno (please allow 15 minutes)	99
Three cheese ravioli in a tomato & basil sauce	96
Wild mushroom risotto with black truffle & soft poached egg	125
Grilled chicken, pesto & sundried tomato penne with pine nuts	127
Macaroni and three cheese bake	98
Tiger prawn linguine with chilli, vine tomatoes & extra virgin oil	154

DESSERT

Chocolate mousse with Baileys whipped cream	46
Yoghurt panna cotta with wild berry sauce	46

PRIVATE DINING ROOM
&
PRIX FIXE MENUS
AVAILABLE

Please speak to the manager for details

SIDES

Homemade bread selection with butter.....	25
Marinated olives.....	26
Stuffed peppers with tuna.....	44
Tomato & red onion salad.....	37
Mixed green salad.....	37
Herb & lemon couscous.....	35
Chilli fries with chorizo mayonnaise.....	39

HOT BREAKFAST SERVED UNTIL 11:30AM

ALL ITEMS AVAILABLE FOR TAKE AWAY. PLEASE CALL IN ADVANCE FOR PICK-UP.

All prices are subject to 10% service charge for dine-in orders. All prices are in Hong Kong dollars. Payment accepted by cash, Visa, Mastercard and AMEX. Corkage fee: 190 per bottle.

COFFEE by Graffeo

	regular	large	bowl
Coffee	24	26	28
Espresso	20	25	
Macchiato	20	25	
Caffè latte	29	34	38
Cappuccino	29	34	38
Caffè mocha	35	38	
Hot chocolate <small>by Vero</small>	35	38	42

TEA by Harney & Sons 34

English Breakfast, Earl Grey, Darjeeling,
Sencha, Jasmine, Chamomile & Peppermint

FRESH JUICE

Apple, Orange, Pink Grapefruit, 35
Papaya & Mango

SOFT

Coca Cola, Diet Coke, Sprite, Soda, 18
Tonic Water, Dry Ginger Ale & Ginger Beer
Voss Artesian Mineral Water, (375ml) 27
still or sparkling (800ml) 49

DRY SODA

Blood Orange, Rhubarb, Wild Lime, (355ml) 28
Cucumber & Juniper Berry

CLASSIFIED COOLERS

Apple Julep	44
fresh apple juice, lime, sugar, mint & ginger ale	
Homemade Lemonade	29 glass / 99 jug
Lemon Iced Tea	35
Iced Coffee	28
Iced Latte, Mocha or Chocolate	43

CLASSIFIED COCKTAILS.....78

CLASSIFIED SPRITZER
Dows' white port, tonic & lemon

PIMM'S No.1
Pimm's, ginger ale, lemon & mint

POMELO
Campari, pink grapefruit juice & soda

MOJITO
Havana Club rum, fresh lime, mint & brown sugar

BOTTLED BEERS.....42
Stella Artois, San Miguel Pale Pilsen

WINE BY THE GLASS
Please see our wine list for a full selection

SHEUNG WAN: 108 Hollywood Road T: 2525-3454 F: 2525-3445 WAN CHAI: 31 Wing Fung Street T: 2528-3454 F: 2528-3445 CENTRAL: 3rd Floor, Exchange Square Podium, 8 Connaught Place T: 2147-3454 F: 2147-3456 SAI KUNG: 5 Sha Tsui Path T: 2529-3454 F: 2529-3455 TAI HANG: 1-9 Lin Fa Kung Street West T: 2857-3454 F: 2857-3434 HAPPY VALLEY: 13 Yuk Sau Street T: 2891-3454 F: 2891-3444 STANLEY: Shop G08A, Stanley Plaza T: 2563-3454 F: 2563-3455 NEW WORLD TOWER: Shop No1, 1/F New World Tower T: 2567-3454 F: 2567-3453