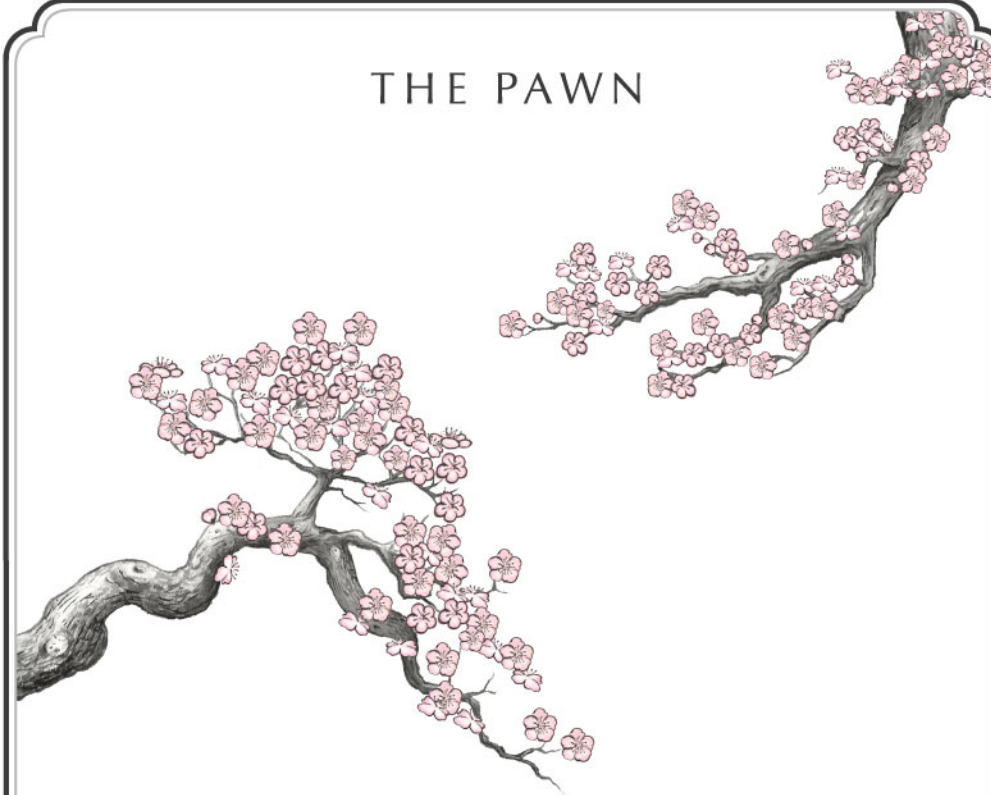


P U D S

	\$
Sticky toffee pudding, toffee sauce, date ice-cream	60
Spiced crème brûlée, palm sugar spiced shortbread	60
Vanilla New York cheesecake, sour cream	60
Chocolate textures	80
Violet and chocolate éclair	80
Yoghurt, green tea, white chocolate	80
Lime leaf and basil panna cotta, macerated strawberry, black olive	80
Poached longan, coconut, tapioca	80
Baked Alaska (for sharing)	140

Prices are in Hong Kong Dollars and are subject to a 10% service charge

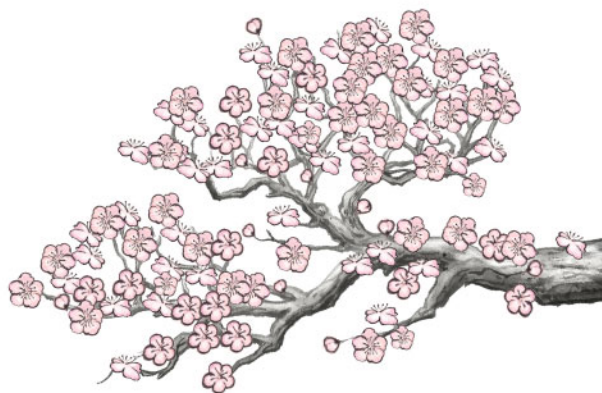
THE PAWN



S T A R T E R S

	\$
Charcuterie board: Ibérico shoulder, chorizo, pork rilletes, pickle, grape chutney, grilled toast	295
Juniper-marinated venison, beetroot snow, smoked beetroot	230
Duck liver parfait, rilletes, five spice seasoning, crispy skin, long toast	200
Liquorice-smoked mackerel, coriander emulsion, sudachi	195
Confit salmon, pomelo, grapefruit vanilla dressing	150
Warm poached prawns, vanilla olive oil, coriander yoghurt - available as starter or main	150/250
Razor clam, mitsuba, black garlic, pickled white radish	150
Crab, blackened aubergine, lime, gin	185
Scallop tartare, Ibérico ham, piquillo pepper	230
House-made ricotta, olive oil, dried herbs, aged balsamic	95

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M A I N S

	\$
Braised short rib on the bone, miso, marmite, melting marrow, crisp shallot (for sharing)	495
Beef burger 'extraordinaire', smoked cheddar, double onion, plum jam	180
Brined pork belly, botanical glaze, fermented grain, miso	250
Roast cod, salt-baked celeriac, sorrel, caramelised onion	250
Scallop, celeriac purée, black pudding crumb	275
Crisp hen's egg, roast corn, toasted walnut, cinnamon egg yolk	175
Macaroni cheese	130
<i>with your choice of:</i>	
Lobster	+120
Braised beef	+70
Ibérico ham	+150
Truffle	+185

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S T E A K S

	\$
1.4kg Wagyu tomahawk (for sharing) - includes three garnishes	2400
1.2kg Rib eye (for sharing) - includes three garnishes	1400
1.0kg Porterhouse steak (for sharing) - includes three garnishes	1600
250g Fillet steak - includes two garnishes	400

with your choice of sauces:
 Shallot red wine Bordelaise
 Armagnac green peppercorn
 Béarnaise
 Horseradish
 Sherry vinegar

S T E A K G A R N I S H E S & S I D E S

2 Fried eggs	35
Mushroom ragout	65
Grain mustard mash	35
Big chips in beef dripping	65
Crisp fried onion rings	35
Marmite salt and sour onions	65
Extra fine beans	50
House salad	35
Roquefort cheese	65

P I E S

Fish pie: cod, salmon, mussel, leek, cider, parsley crust	200
Shepherd's pie	220
Chicken, leek and bacon pie	195
Beef and ale pie	225
Duck Bolognese, duck confit mash	225

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