

Seasonal Jet-Fresh  
**OYSTER  
SEAFOOD**

from around the globe

Ask our staff at our opened  
oyster bar for knowledgeable  
introduction

**Oysters  
Platter**

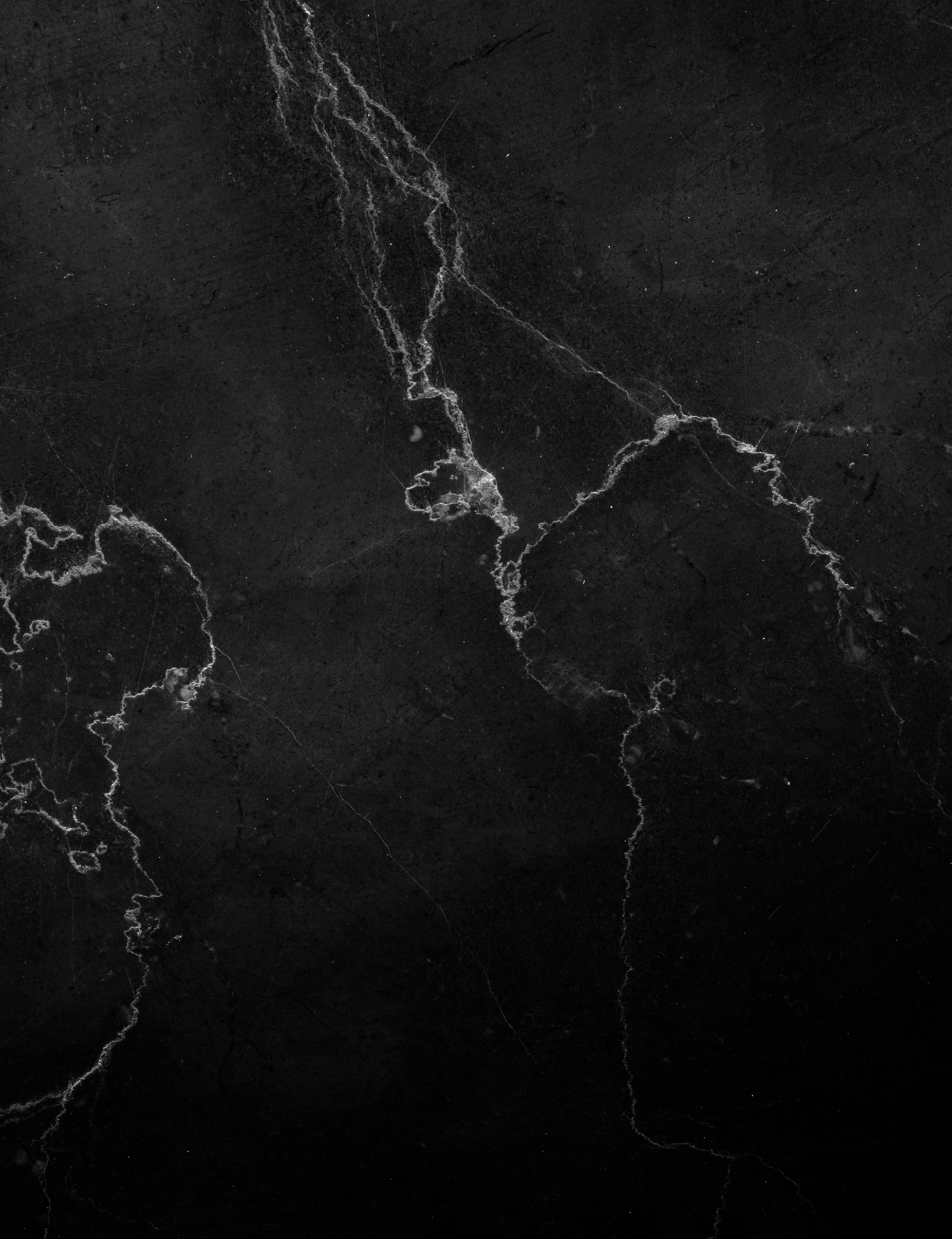
From Around  
The World  
環球生蠔拼盤



Deluxe  
**Sashimi  
Platter**

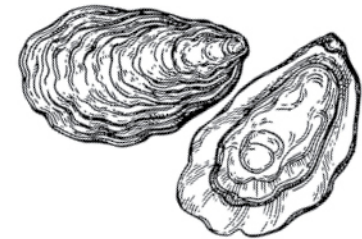
時令精選刺身拼盤







# OYSTERS & SEAFOOD PLATTER



## Oyster Platter

### Around the world

#### 環球生蠔拼盤

Enjoy 16 Fresh & Juicy Oysters

From Around The World

一次過品嚐16隻來自世界各地之優質生蠔  
(at least 1 oyster should be selected from each region 每個產地最少選取一隻)

\$788

## Deluxe Sashimi Platter

### 時令精選刺身拼盤 (8 kinds 款)

\$888

## 1601 Seafood Platter

### 精選海鮮拼盤

- Oyster 生蠔 / 4 pcs 隻
- Spot Prawn 牡丹蝦 / 2 pcs 隻
- Sea Whelk 翡翠螺 / 2 pcs 隻
- Cherrystone Clam 車厘蜆 / 2 pcs 隻
- Hokkaido Scallop 北海道帶子 / 1 pc 隻
- Ark Shell 赤貝 / 1 pc 隻

\$598

## Les Huitres en L' Europe

### 歐洲生蠔拼盤

8 Selected Oyster Platter 8款歐洲精選生蠔  
Arousa (Spain), Scottish Rock (Scotland), Carlingford (Irish),  
St Vast / Jolin / Les Jardins / White Pearl / Mermaid (France)

\$438

# COLD SEAFOOD

## Hokkaido Urchin

日本海膽

\$2,000 / 1 order 1客

\$1,000 / half order 半客

## Canadian Sea Urchin

加拿大海膽

\$400 / 1 order 客

## Brown Crab

睡蟹

\$480 / 1 pc 隻

## Boston Lobster

波士頓龍蝦

\$290 / 1 pc 隻

## Carabinero Red Prawn

西班牙紅蝦

\$250 / 1 pc 隻

## Spanish Octopus Leg

西班牙八爪魚腳

\$220 / 1 pc 隻



## Salmon Roe

日本三文魚子

\$200 / 1 order 客

## Cherrystone Clam

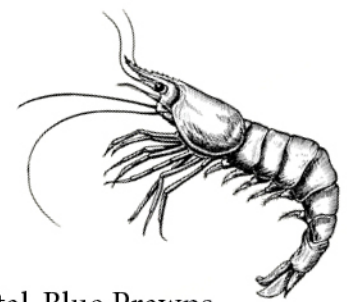
美國車厘蜆

\$60 / 1 pc 隻

## Spot Prawn

日本牡丹蝦

\$60 / 1 pc 隻



## French Crystal-Blue Prawns

法國藍水晶蝦

\$60 / 1 pc 隻

## Hokkaido Scallop

北海道帶子

\$50 / 1 pc 隻

## Sea Whelk

翡翠螺

\$20 / 1 pc 隻

# SALAD & COLD CUT

## 1 Meter Board Cold-Cut Platter

1米長板雜錦冷肉芝士拼盤

6 Cured Meat, 4 Cheese

6款冷肉、4款芝士

\$538

## Carabinero Red Prawn Carpaccio

意式生西班牙紅蝦薄切

Lemon Oil, Citrus puree, Pesto Shrimps

檸檬油、鮮橙醬及羅勒醬蝦

\$248

## Cold-Cut Platter

雜錦冷肉芝士拼盤

4 Cured Meat, 2 Cheese

4款冷肉、2款芝士

\$198

## Assorted Cheese Platter

綜合芝士拼盤

6 Cheese, Wild Berries, Crispy Baguette Biscuits

6款芝士、雜莓、脆麵包片

\$198

## BBQ Sause Flamed Thin-cut

Australia Black Angus Beef Sirloin

火炙燒烤醬薄切澳洲黑安格斯牛西冷

Mixed Green, Cherry Tomato, Cucumber,

Horse Radishes & Red Wine Vinaigrette

雜沙律、車厘茄、青瓜、辣根及紅酒醋油醋汁

\$198

## Basil Prawns & Avocado Salad with Sakura Ebi

紫蘇葉大蝦配牛油果沙律及日本櫻花蝦

Lemon Oil, Frisee, Deep-fried Basil & Pine-nut

檸檬油、菊苣、炸紫蘇葉及松子

\$178

## Kale Salad

羽衣甘藍沙律

Parmesan Cheese, Bacon Flakes, Baguette Croutons,

Cherry Tomato, Gem Lettuce & Classic Caesar Dressing

帕馬遜芝士、脆煙肉、脆麵包、車厘茄、

寶石生菜及凱撒沙律醬

\$158

## 36 Months

Bellota Jamon Iberico Ham (40g)

36個月西班牙依比利黑毛豬火腿

\$148

# APPETIZER

## Hokkaido Scallops

北海道刺身帶子

Sea Urchin, Salmon Roe, Spicy Mango Salsa &

Crushed Almond

配海膽、三文魚子、辣芒果莎莎及杏仁碎

\$198



## SousVide Ox Tongue

慢煮牛脷

Fried Burdock, Pearl Onion, Sesame Dressing

炸牛蒡、本胡麻沙律醬

\$158

## Salted Egg Yolk & Truffle Fries

鹹蛋黃黑松露薯條

\$128

## SousVide Duck Foie Gras

慢煮花雕法國鴨肝

Chinese Wine, Corn Puree, Plum Powder

雞高湯、粟米蓉及話梅粉末

\$158

## Baked Escargots

焗田螺釀蘑菇

Stuffed in White Button Mushroom,

Mashed Curry Potato, Herbs Butter

香草牛油及咖喱薯蓉

\$138

# SOUP

## Lobster Bisque

法式龍蝦湯  
N. Z. Scampi, Lobster Oil  
紐西蘭小龍蝦、龍蝦油

\$128

## Porcini Soup

牛肝菌濃湯  
Porcini, Shiitake, Shimeji,  
White Mushroom, Eryngii, Fried Pancetta  
炒本菇、脆煙腩肉、歐芹



\$118

## Oyster Chowder Soup

周打蠔湯  
Celery, Carrot  
西芹粒、甘筍粒

\$108



# COOKED SEAFOOD

## Charcoal Grilled Boston Lobster

炭燒波士頓龍蝦

\$398

## Charcoal Grilled Carabinero Red Prawn

炭燒西班牙紅蝦

\$328

## 4 Pcs of Baked Oyster Combo

精選焗蠔4隻

\$258

## Baked Oyster of Your Choice

To Upgrade the Fresh Oyster to Baked Oyster

自選焗蠔 以優惠價錢將自選生蠔升級至焗蠔

Price of Oyster 每隻另加 +\$25/pc

## Charcoal Grilled Spanish Octopus leg

炭燒西班牙八爪魚腳

Brandy Soy Sauce 醬油

\$248

## Chili & Garlic / Arrabiata N.Z. Tua Tua Clams

蒜片辣椒 / 辣蕃茄醬紐西蘭托托蜆

\$208

## Pan-Fried Hokkaido Scallops

香煎北海道帶子

Grilled Pineapple, Panceta, Lemon Syrup

煎菠蘿, 意大利煙豬腩及檸檬糖醬

\$268



## AROUND THE ASIA

74°C Sous Vide Australia

Wagyu Beef Cheek Meat

74度慢煮澳洲和牛面頰肉

Kimchi, Mashed Potato, Sesame & Frisee

朝鮮醬、泡菜、薯蓉、本胡麻及菊苣

\$298



Sautéed Shelled Mussels

活本地青口

Vietnam Lime, lemongrass, Lemon Leaf,  
Celery, Chicken Stock & Basil Oil

越南青檸、檸檬草、檸檬葉、西芹、雞高湯及紫蘇油

\$198

Thin-Sliced 72°C Sous Vide

French Organic Pork Belly

72度慢煮法國有機豬五花腩薄切

Sichuan Pepper Soy Sauce, Garlic Dip,

Mixed green & Sesame

川椒醬油汁、生蒜蓉糶油醬、雜沙律、本胡麻

\$188

Stir-fried Pork Cheek Meat

日本醬油燒豬面頰肉

Japanese Soya Sauce, Padron Pepper, Chili flake,

Onion, Frisee & Pine-nut

栢德龍辣椒、洋蔥、辣椒乾、菊苣及松子

\$138

Gambas al Ajillo (Sichuan style)

輕麻辣欖油泡海蝦肉

Sun-Dried Sichuanese Peppercorn,

Chili Flake, Garlic, Chicken Stock & Crouton

青紅四川花椒乾、辣椒、蒜片、雞高湯及脆麵包

\$118

Deep-fried Soft Shell Crab

酥炸越南軟殼蟹

Sautéed Okra, Cherry Tomato,

Shimeji in Vietnamese Curry

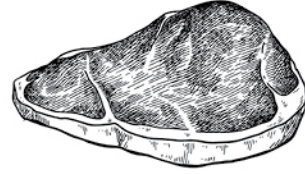
越式咖喱燴秋葵、車厘茄及本菇

\$138



# PREMIUM BEEF

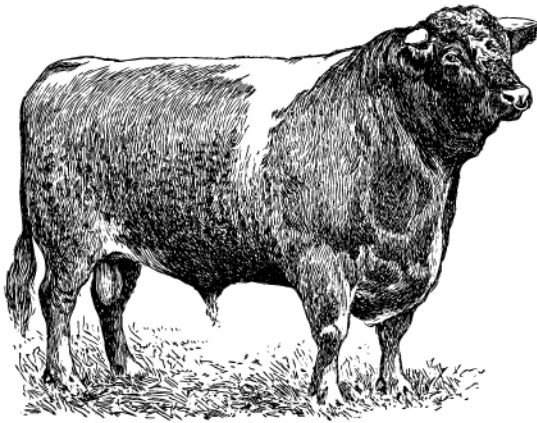
Served w/ Roasted Garlic Clove, Cherry Tomato, Red Wine Sea Salt  
配烤蒜、車厘茄、紅酒海鹽



Australia Wagyu Beef  
Toma Hawk Steak 40oz.  
炭燒澳洲和牛斧頭扒 (40安士)  
\$1,488

Corn-Fed U.S.D.A.  
Prime Beef Rib Eye 10oz.  
炭燒穀飼美國頂級牛肉眼 (10安士)  
\$408

M9 Grade U.S.  
Wagyu Beef Sirloin 200g  
炭燒M9美國和牛西冷 (200克)  
\$598



# SIDE DISH

Roasted Portabello Mushroom  
烤大啡菇  
\$98

Stir-fried French Bean  
蒜炒法國邊豆  
\$88

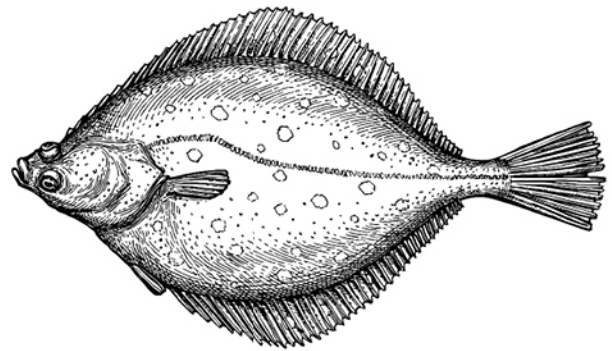
Truffle & Potato Mashed  
松露薯蓉  
\$88

Garlic Bread  
蒜蓉法包  
\$58/4 pcs件

# FISH

Served w/ Green Asparagus & Vine Cherry Tomato  
配青露筍及有枝車厘茄

Whole French Dover Sole  
香煎野生法國龍脷  
Capers, Basil, Chili, Lemon & Butter Sauce  
水瓜榴車厘茄羅勒白酒檸檬牛油汁  
\$498



Roasted Halibut Fillet  
燒比目魚柳  
White Miso  
日本白麵豉醬  
\$288

# PORK

Served w/ Muchins Leaves  
配沙律菜

## Roasted Whole Suckling Pig

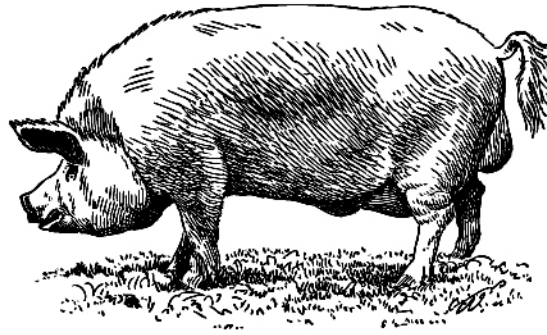
烤乳豬全體

\$1,388\*

## Roasted 1/4 Suckling Pig

烤乳豬1/4隻

\$348\*



## Pork Knuckle

脆炸豬手

Sauerkraut, Black Pepper Sauce

酸椰菜·黑椒汁

\$368

# OTHER

## Corn-Fed U.S.D.A. Prime Lamb Rack

炭燒穀飼美國頂級羊架

Roasted Garlic Clove & Vine Cherry Tomato

燒蒜及有枝車厘茄

\$448

## Chicken Fillet stuffed with minced shrimp

摩納哥百花雞

Ras El Hanout, Green Asparagus

& Vine Cherry Tomato

摩納哥綜合香料油, 青露筍及有枝車厘茄

\$258

# PASTA

## Charcoal Grilled Boston Lobster Spaghettini

炭燒波士頓龍蝦意大利麵

\$458

## Crab Pasta

羅勒蕃茄醬車厘茄

藍蟹肉扁意大利麵

Linguine, Blue Crab Meat, Cherry Tomato,

Basil, Pomodoro

\$188

## Linguine Vongole

蒜片辣椒托托蜆意大利麵

Chili & Garlic, Fresh Basil Leave, N.Z. Tua Tua Clams

蒜片辣椒、羅勒、紐西蘭托托蜆、扁身意大利麵

\$208



## Spaghettini Aglio Olio Vongole

四川風意大利麵

Sichuanese Chilli Paste

蜆肉及麻辣醬、辣椒乾、蒜片

\$158

## AOP Spaghettini

經典蒜片辣椒意大利麵

Classic Chili & Garlic Pasta

\$138



# RISOTTO & RICE



Charcoal Grilled  
Boston Lobster Risotto  
炭燒波士頓龍蝦意大利燴飯

\$458

Sea Urchin Risotto  
海膽卡邦尼意大利燴飯  
Sea Urchin, Smoked Pancetta,  
Sliced Mushroom, Carbonara Sauce

\$458

1601 Arroz de Marisco  
1601 葡式綜合海鮮湯飯  
Shrimp & White Fish Stock,  
Tiger Prawns, Scallops, Squid, Tua Tua Clams,  
White Fish Fillets, Celery, Coriander  
海蝦魚湯、虎蝦、帶子、墨魚、托托蜆、白魚柳

\$358 (for 2 位用)

Tiger Prawn & Scallops Risotto  
烤虎蝦及香煎北海道帶子意大利燴飯  
Roasted Tiger Prawn, Pan-Fried Scallops,  
Mucin Leave, Shrimp Stock

\$238

BBM Risotto  
原汁烤牛骨髓意大利燴飯  
Roasted Beef Bone Marrow, Black Crab Roe

\$238

Risotto Ai Funghi  
牛肝菌野菌意大利燴飯  
Porcini, Shiitake, Shimeji,  
White Button Mushroom, Porcini Stock

\$158

# PIZZA

Kabayaki Unagi  
燒鰻魚薄餅  
Sliced Unagi, Bonito Flakes, Okra, Mozzarella  
Cheese, Japanese Mayonnaise, Kabayaki Sauce  
燒鰻魚、木魚花、秋葵、馬蘇利拉芝士、  
日本蛋黃醬、日本醬油汁

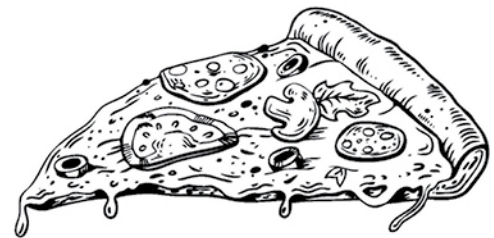
\$248

Four Cheese  
四式芝士薄餅  
Danish Blue Cheese, Cheddar Cheese,  
Mozzarella Cheese, Parmesan Cheese  
丹麥藍芝士、車打芝士、馬蘇利拉芝士、帕瑪遜芝士

\$238

Parma Ham & Rocket  
巴馬火腿火箭菜薄餅  
Arugula, Sliced Parma Ham,  
Mozzarella Cheese, Marinara Sauce  
野生火箭菜、馬蘇利拉芝士、意式蕃茄醬

\$228



Peperoncino  
辣肉腸薄餅  
Sliced Salame Ventricina Piccante,  
Cherry Tomato, Mozzarella Cheese, Marinara Sauce  
辣肉腸、車厘茄、馬蘇利拉芝士、意式蕃茄醬

\$218

Margherita  
蕃茄芝士薄餅  
Basil Leave, Cherry Tomato,  
Mozzarella Cheese, Tomato, Marinara Sauce  
羅勒、車厘茄、馬蘇利拉芝士、意式蕃茄醬

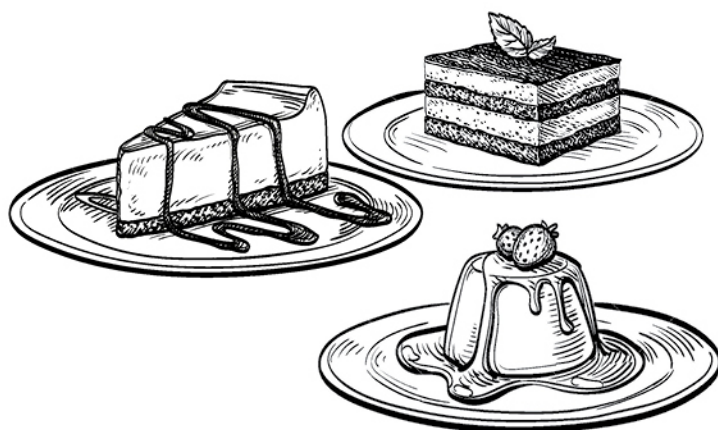
\$208

# DESSERT

## Dessert Combo

精選甜品拼盤

\$298



## Jumbo Soufflé \*

巨型梳乎厘

Ginger/Chocolate/Vanilla

薑味/朱古力/香草

\$208 with ice-cream  
另配雪糕 +30/球 Scoop

## Pina Colada

椰林飄香

Flamed Pine-Apple, Coconut Sponge,  
Coconut Mini Nitrogen Ice-Cream

火炙菠蘿, 椰子海棉珊瑚, 椰子粒粒雪糕, 椰子泡沫

\$198

## Love 1601 Four Ice Cream

with Matcha Sponge Cake & Marshmallow

1601雪糕綿花糖四重奏

Matcha, Chocolate, Vanilla & Strawberry

抹茶, 朱古力, 雲呢拿及草莓口味

\$188

## Bergamot Mousse & Jasmine Pudding

佛手柑慕斯, 茉莉花茶布甸

Home-made Bergamot Ice-cream

配佛手柑雪糕

\$128

## Soufflé w/ ice-cream \*

梳乎厘配雪糕

薑味/朱古力/香草

Ginger/Chocolate/Vanilla

\$128

## 70% Dark Chocolate Fondant w/ ice-cream \*

70% 黑朱古力心太軟配雪糕

\$108

## Caramel Pudding Castella Cake

長崎蜂蜜蛋糕焦糖布丁燒

\$108

## Strawberry Delights

草莓狂熱

Strawberry Mousse, Syrup & Cream

with Dried Strawberry

草莓慕絲, 燴草莓, 草莓馬斯卡邦尼忌廉及風乾草莓

\$108

## Mango Napoleon

芒果拿破崙

\$98

## Oreo Serradura

曲奇木糠布甸

\$98