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

圖片只供參考 Photos for reference only

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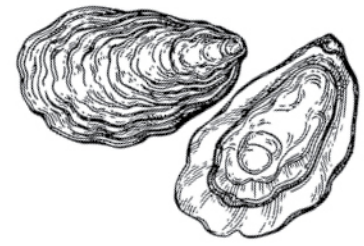
OYSTERS & SEAFOOD PLATTER



Oyster Platter
Around the world
環球生蠔拼盤
Enjoy 16 Fresh & Juicy Oysters
From Around The World
一次過品嘗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)

$888

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 / 6 pcs隻
- Spot Prawn 牡丹蝦 / 2 pcs隻
- Sea Whelk 翡翠螺 / 2 pcs隻
- Hokkaido Scallop 北海道帶子 / 1 pc隻
- Ark Shell 赤貝 / 1 pc隻

$698

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 Vasst / Jolie / Les Jardins / White Pearl / Mermaid (France)

$488

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
$368/ 1 pc隻

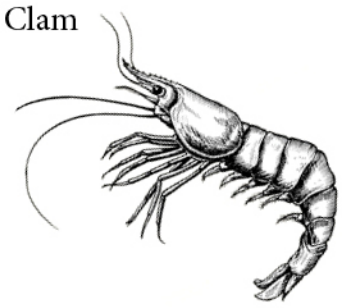
Carabinero Red Prawn
西班牙紅蝦
$328/ 1 pc隻

Spanish Octopus Leg
西班牙八爪魚腳
$240/ 1 pc隻

Salmon Roe
日本三文魚子
$200/ 1 order客

Ark Shell
赤貝
$88/ 1 pc隻

Cherrystone Clam
美國車厘蜆
$68/ 1 pc隻



Spot Prawn
日本牡丹蝦
$68/ 1 pc隻

Hokkaido Scallop
北海道帶子
$60/ 1 pc隻

Sea Whelk
翡翠螺
$28/ 1 pc隻

加一服務費 Subject to 10% service charge

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

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

$208

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、脆法包片

$198

Crab Cocktail
蟹肉黑魚子火箭菜沙律
Blue Crab Meat, Black Crab Roe, Semi-Dried Tomato Mayo Dressing, Arugula
藍蟹肉、黑魚子、半乾蕃茄蛋黃醬、野生火箭菜

$188

Basil Prawns & Avocado Salad with Sakura Ebi
紫蘇葉大蝦配牛油果沙津及日本櫻花蝦
Lemon Oil, Frisee, Deep-fried Basil & Pine-nut
檸檬欖油、菊苣、炸紫蘇葉及松子

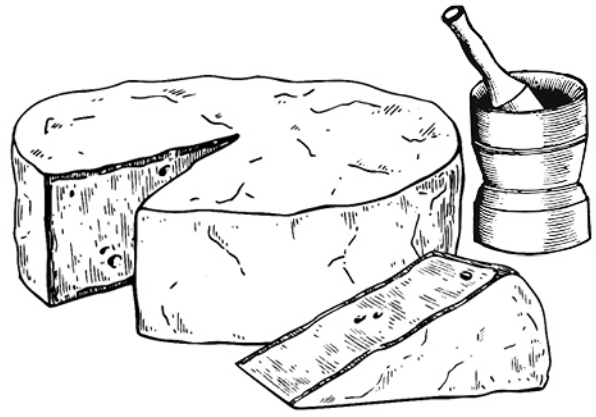
$188

Kale Salad
羽衣甘藍沙律
Parmesan Cheese, Bacon Flakes, Baguette Croutons, Cherry Tomato, Gem Letture & 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

$158



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
慢煮牛腩
Spicy Deep-fried Garlic, Sesame Dressing
炸香辣炸蒜、本胡蔴沙律醬

$168

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

$148

Salted Egg Yolk & Truffle Fries
鹹蛋黃黑松露薯條

$138

1601 Filo Pastry Rolls
蘑菇松露酥皮卷
Black Truffle, Shiitake, Shimeji, White Button Mushroom, Muchin leaves, Japanese Mayonnaise
配沙律菜及和風沙律醬

$108

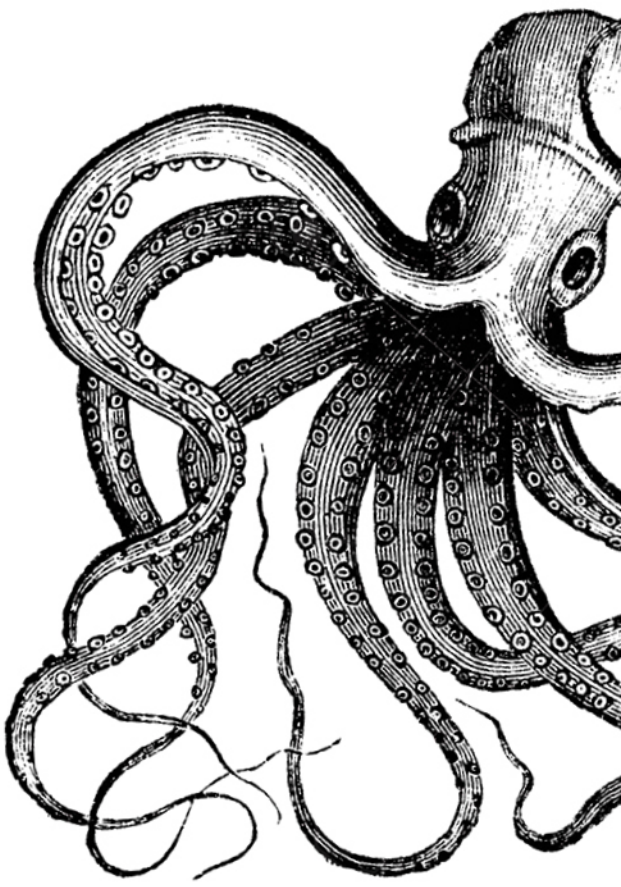
加一服務費 Subject to 10% service charge

SOUP

Lobster Bisque
法式龍蝦湯
N. Z. Scampi, Lobster Oil
紐西蘭小龍蝦、龍蝦油
$138

Oyster Chowder Soup
周打蠔湯
Celery, Carrot
西芹粒、甘筍粒
$118

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



COOKED SEAFOOD

Charcoal Grilled
Boston Lobster
炭燒波士頓龍蝦
$418

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
$258

Chili & Garlic / Arrabiata
N.Z. Tua Tua Clams
蒜片辣椒/辣蕃茄醬紐西蘭托托蜆
$228

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 Mussels
澳洲青口
Vietnam Lime, lemongrass, Lemon Leave,
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、生蒜蓉欖油醬、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

$148

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

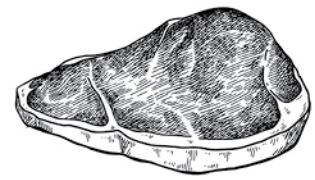
$148

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

$138

加一服務費 Subject to 10% service charge

PREMIUM BEEF

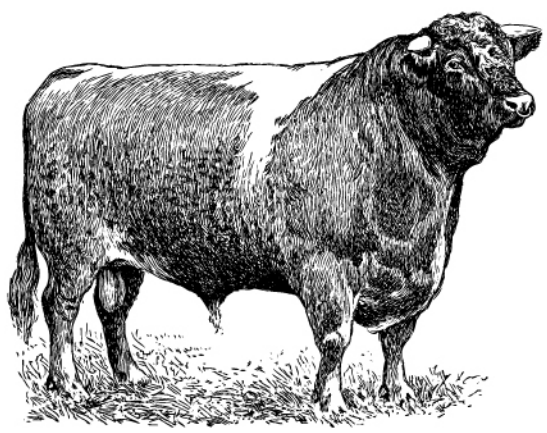


Served w/ Roasted Garlic Clove, Cherry Tomato, Red Wine Sea Salt
配烤蒜、車厘茄、紅酒海鹽

Australia Wagyu Beef
Toma Hawk Steak 40oz.
炭燒澳洲和牛斧頭扒（40安士）
$1,588

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）
$428

M9 Grade U.S.
Wagyu Beef Sirloin
炭燒M9美國和牛西冷
$598



SIDE DISH

Roasted Portabello Mushroom
烤大啡菇
$98

Stir-fried French Bean
蒜炒法國邊豆
$88

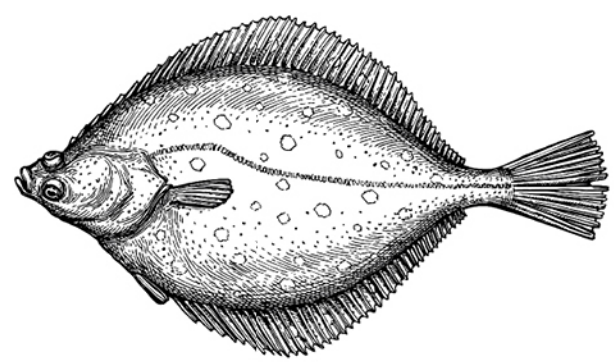
Truffle & Potato Mashed
松露薯蓉
$88

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

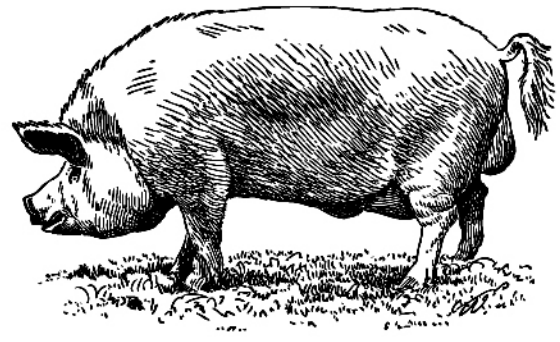


Roasted Halibut Fillet
燒比目魚柳
White Miso
日本白麵豉醬
$288

加一服務費 Subject to 10% service charge

PORK

Served w/ Muchins Leaves
配沙律菜



Roasted Whole Suckling Pig
烤乳豬全體
$1,588*

Roasted 1/4 Suckling Pig
烤乳豬1/4隻
$398*

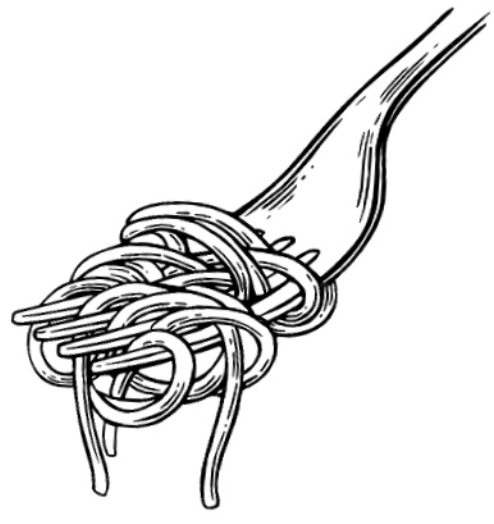
Pork Knuckle
脆炸豬手
Sauerkraut, Black Pepper Sauce
酸椰菜・黑椒汁
$388

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

Charcoal Grilled
Chicken Fillet
炭燒醬油燒去骨雞腿
Yakiniku Sauce
$238

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
$198

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
$228

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
$168

AOP Spaghettini
經典蒜片辣椒意大利麵
Classic Chili & Garlic Pasta
$138

加一服務費 Subject to 10% service charge ✶ 製作需時30至45分鐘 Preparation takes 30 - 45mins

RISOTTO & RICE

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

$468

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

$368 (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,
Muchin Leave, Shrimp Stock

$248

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

$258

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

$168

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

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

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

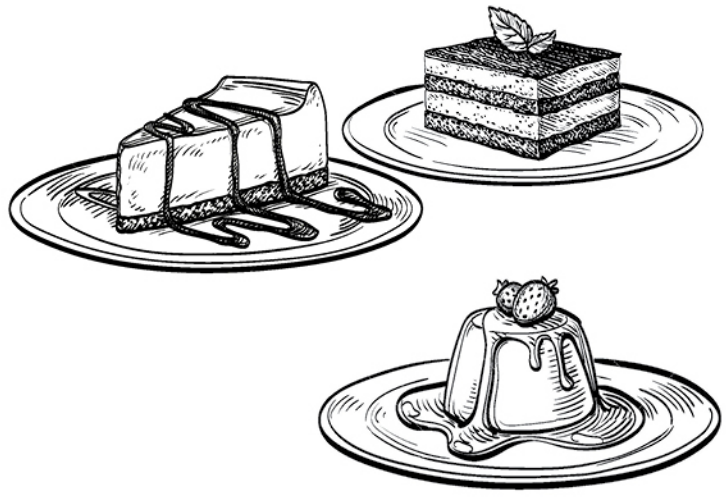
$228

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

加一服務費 Subject to 10% service charge

DESSERT



Dessert Combo
精選甜品拼盤

$298

with ice-cream
另配雪糕 +30/球 Scroop

Jumbo Soufflé *
巨型梳乎厘

Ginger / Chocolate / Vanilla
薑味/朱古力/香草

$208

Soufflé w/ ice-cream *
梳乎厘配雪糕

薑味/朱古力/香草
Ginger/Chocolate/Vanilla

$128

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

70% Dark Chocolate Fondant w/ ice-cream *
70%黑朱古力心太軟配雪糕

$108

Mango Napoleon
芒果拿破崙

$98

Caramel Pudding Castella Cake
長崎蜂蜜蛋糕焦糖布丁燒

$108

Oreo Serradura
曲奇木糠布甸

$98

加一服務費 Subject to 10% service charge

*製作需時20至40分鐘 Preparation takes 20 - 40mins

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