

highline

DINNER

OYSTERS

french coast oyster road trip (3 pcs)
bebe bodeause, fine de claire n3, royale n2 98

served by 1/2 dozen, ask server for availability

kumamoto *usa* 248
bebe bodeause n5 *france* 198
fine de claire n3 *france* 198
garbahn n2 *ireland* 268
la royale n2 *france* 298

CAVIAR

"W3" no.4 premium hybrid beluga/oscietra caviar
steak & eggs 5g caviar, hand cut argentine beef tartare 198

waffle & eggs 10g caviar, whipped deviled egg, crème fraiche,
preserved lemon, chive waffle sticks 288

CHILLED SEAFOOD

tuna tartare *pineapple, seaweed, cashew,
bonito-shoyu, nori chips* 128

shrimp cocktail 5 pc white wine poached tiger prawns,
yuzu-shiso cocktail sauce 128

STARTERS

clam chowder bowl *new england style, wild clams, crumbled bacon, fried sourdough* 78

smoked trout wedge salad *roasted beets, quail egg, cherry tomato, lemon sour cream dressing* 88

watermelon & heirloom tomato salad *avocado mousse, pumpkin seed, feta cheese* 88

grilled pork neck & white asparagus salad *chicories, stonefruit, honey harissa vinaigrette* 98

foie gras torchon *strawberry, hazelnut crumble, balsamic gel* 118

lamb merguez meatballs *chickpea puree, cerignola olives, tomato* 78

chargrilled bone marrow *tomato ragu, escargot, garlic herb crumb, chimichurri* 118

chicken wings *orange-apricot glaze, candied red chili, garlic crumbs* 78

pig's ear crisp *buffalo spice, ranch dressing* 58

sweet potato fries *nori, parmesan cheese, korean chili aioli* 58

okonomiyaki fries *braised short rib, cabbage, cheddar cheese, japanese mayonnaise, bonito, fresh chili* 88

SEAFOOD SPECIALTIES

silver dollar clams

classic: white wine, garlic, lemon, parsley 168

chef's choice: chorizo, chickpeas, cherry tomatoes, garlic, chili 168

chargilled boston lobster *half or whole* 258/458

classic: garlic, lemon, butter, parsley

chef's choice: lobster roe xo sauce, fried shallots, lime, mint, cilantro

scottish jumbo diver scallops 2 pcs served on the half shell, brown-butter, garlic, preserved lemon 218

MAINS

SIZZLING STRIP

350g m5 charcoal grilled angus ny striploin, sizzling in garlic-shallot parsley butter 428

HIGHLINE SIGNATURE PRIME RIB *limited nightly servings

6 hr slow roasted australian angus m5, bacon-cheddar mashed potatoes, creamed spinach

500g serves 3 to 4 persons 928

300g serves 1 to 2 persons 528

CHARCOAL GRILLED TOMAHAWK

1.5 kilo M5 angus tomahawk smoked potatoes & king trumpet mushroom, black pepper soy glaze 1398

corn carbonara orrechiete *grilled corn, zucchini, asparagus, bacon, queso-fresco* 128

shrimp risotto etouffe 5 pc grilled tiger prawns, blue lump crab, smoked tomato & bell pepper ragout 158

king salmon misoyaki *lightly smoked new zealand salmon, sweet potato, barley, shiitake mushroom, salmon roe* 168

island bbq pork ribs *smoked pineapple, chipotle bbq sauce, macaroni salad* 188

chargilled whole chicken *citrus spice rub, grilled asparagus, zucchini, fennel, charmoula* 258

whole roasted turbot 750g roasted cauliflower, fresh red chili, lemon shallot relish 388

SIDES

garlic rosemary fries 48

ginger miso grilled asparagus 58

bacon cheddar mashed potatoes 48

roasted baby king trumpet mushroom 58

blistered sugar snap peas & shallots 48

creamed spinach 58

DINNER 晚餐

OYSTERS 生蚝

法国海岸线生蚝游
小号波杜斯 芬迪克莱3号, 皇家2号 98

半打, 请询问服务员当日供货

熊本生蚝, 美国 248
波杜斯5号, 法国 198
芬迪克莱3号, 法国 198
加本二号, 爱尔兰 268
皇家二号, 法国 298

CAVIAR 鱼子酱

W3 NO.4 caviar / W3四号鱼子酱
牛肉及鸡蛋 5克鱼子酱, 手切阿根廷牛肉塔塔198

华夫饼及鸡蛋 10克鱼子酱, 魔鬼蛋, 新鲜奶油,
腌制柠檬, 细葱华夫条 288

CHILLED SEAFOOD 冷鲜

金枪鱼塔塔 岛国金枪鱼塔塔, 菠萝, 海藻, 腰果,
日式酱油, 紫苏脆片 128
虾仁鸡尾酒杯 5只白葡萄酒煮老虎虾, 柚子大叶鸡尾酒汁,
小番茄, 黄瓜 128

STARTERS 前菜

蛤蜊浓汤 新英格兰式, 野生蛤蜊, 培根, 烤酸面包 78
烟熏鲑鱼色拉 烤红菜头, 鹌鹑蛋, 培根, 小番茄, 柠檬奶油汁 88
祖传西瓜番茄色拉 牛油果慕斯, 南瓜籽干葱汁, 菲达芝士 88
扒猪颈肉白芦笋色拉 西班牙辣香肠, 核果, 蜂蜜油醋汁 98
鹅肝镶边冻 草莓, 榛子碎, 意大利油醋冻 118
羊肉香肠丸子 鹰嘴豆泥, 番茄, 意大利绿橄榄 78
铁架烤骨髓 番茄酱, 蜗牛, 蒜味草本碎, 阿根廷辣椒 118
烤鸡翅 橙汁杏仁酱, 焦糖辣椒, 蒜味面包碎 78
脆皮猪耳 卡骏香料, 蓝纹芝士酱 58
甜薯条 紫苏帕玛森芝士, 韩式辣椒蛋黄酱 58
日式烧饼薯条 慢炖牛小排, 卷心菜, 烧饼汁, 鲑鱼丝, 新鲜辣椒 88

SEAFOOD SPECIALTIES 海鲜特例

蓝镜蛤蜊
经典: 白葡萄酒, 大蒜, 柠檬, 西芹 168
厨师特选: 大麦, 西班牙辣肠, 西芹, 大蒜, 辣椒 168
铁架烤大龙虾 半只/整只 258/458
经典: 大蒜, 柠檬, 黄油, 西芹
厨师特选: 龙虾XO酱, 炒干葱, 青柠, 薄荷, 香菜
苏格兰深水扇贝 2片带壳, 褐色黄油, 大蒜, 腌制柠檬 218

MAINS 肉食主义

铁板西冷牛肉

350克M5安格斯西冷牛肉, 铁板干葱大蒜西芹黄油 428

招牌慢烤牛肉 *晚餐限量销售

6小时慢烤澳大利亚安格斯M5牛肉 培根车达芝士土豆泥, 奶油菠菜
500克牛肉3-4人分享 928
300克牛肉1-2人分享 528

铁架烤1.5公斤安格斯战斧牛排

烟熏土豆帝王菇, 黑胡椒汁 1398

奶油玉米意大利猫耳朵面 扒玉米, 节瓜, 芦笋, 培根, 墨西哥芝士 128
辣味碳香虾烩饭 5只碳烤老虎虾, 蓝色蟹肉, 烟熏番茄甜椒酱 158
味增帝王三文鱼 烟熏新西兰三文鱼, 甜薯, 大麦, 香菇, 三文鱼籽 168
烧烤猪肋骨 烟熏菠萝, 通心粉, 干红辣椒烧烤酱 188
铁架烤整鸡 柑橘香料, 扒芦笋, 节瓜, 茴香, 摩洛哥酱汁 258
烤整条多宝鱼 750克烤整鱼, 花菜, 新鲜辣椒柠檬干葱汁 388

SIDES 配菜

蒜味百里香薯条 48
姜味味增扒芦笋 58
培根车达土豆泥 48

烤迷你菌菇 58
焦糖爆炒菜豆, 干葱 48
奶油菠菜 58