

APPETIZERS & SNACKS

頭盤及小食



McSorley's Party Platter 麥時利精選拼盤 220

Buffalo Chicken Wings, Mozzarella Cheese Sticks, Chicken Tenders, Hungry Planet Crab™ Balls, Rustic Fries & 3 Dips
水牛城雞翼, 水牛芝士條, 香脆雞肉條, 脆炸植物蟹球, 特脆薯條及特式醬3款



Hungry Planet Crab™ Balls (Vegan) 脆炸植物蟹球 with Sriracha Remoulade 配是拉差蛋黃醬 95



Herb-Crusted Chicken Tenders 香草脆炸雞條 98

with a Honey Mustard Dip
以雞胸肉製作配蜜糖芥末醬



Buffalo Chicken Wings 水牛城雞翼 115

with a Blue Cheese Dip & Celery Sticks
香味雞翼配幼滑藍芝士醬及西芹條

Cajun Chicken Wings 卡珍雞翼 112

with Smoked BBQ Dip
配煙黑燒烤醬

Crispy Mozzarella Cheese Sticks 香脆水牛芝士條 98

with Spicy Marinara Sauce
配香辣蕃茄醬

Sea Salt & Black Pepper-Dusted Calamari 酥炸魷魚鬚 98

with Yuzu Aioli
配柚子蛋黃醬

Rustic Fries with 3 Dips 脆薯條配三色醬 85

choose from Parmesan / Truffle Fries, served with Lemon Aioli, Ketchup & BBQ Sauce
可選巴馬臣芝士/松露口味, 配檸檬蛋黃醬、茄汁及燒烤醬

SOUP & SALADS

沙律及湯

Soup of the Day 是日餐湯配蒜蓉飽 60

Smoked Chicken & Avocado Salad 煙雞肉牛油果沙律 145

Bacon Bits & Tarragon Dressing
配煙肉粒及他力干醬

Roasted Beet & Peach Salad 紅菜頭香桃沙律 140

Bocconcini, Cherry Tomato, Rocket & Aged Balsamic
配博康奇尼芝士, 車厘茄, 火箭菜及意大利黑醋

★ Seared Atalntic Salmon & Citrus Salad 香煎三文魚柑橘沙律 148

Sherry Vinaigrette
配些利醋汁

★ Add 可另加	Grilled Prawns 烤大蝦	55	Smoked Chicken 煙雞肉	48
	Grilled Chicken 烤雞肉	48	Smoked Salmon 煙三文魚	50

DESSERTS

甜品



Rustic Apple Tart 農村風味蘋果餡餅 82

Vanilla Ice Cream & Caramel Sauce
雲呢拿雪糕及焦糖醬

Red Fruit Cheesecake Tart 雜莓芝士撻 68

Vanilla Crema
雲呢拿泡沫

TANDOORI OVEN 印度燒烤鐵板

Indian Signature Dishes, All Items Marinated with Yoghurt, Ginger & Spices, Roasted in Our Clay Oven, Served on a Hot Sizzling Plate with Onions, Red & White Cabbage, Mint Sauce, Tamarind Sauce & Homemade Raita

印度招牌菜, 所有配料以乳酪, 薑及香料醃製及泥土烤爐烘烤, 鐵板盛著, 配洋蔥, 紅及白椰菜薄荷醬, 酸莓醬及自製青瓜乳酪

Atlantic Salmon 香燒大西洋三文魚	198
BBQ Chicken Tikka 燒烤雞柳	160
Lamb Sheekh Kebab 免治羊肉串	160
Tandoori Chicken 炭燒雞肉	155



SIGNATURE BURGERS & SANDWICHES

麥時利特色漢堡及三文治



Burger of the Month 每月精選

A New Burger Every Month, Please Ask Our Friendly Staff
請與我們友善的職員查詢每月精選漢堡

Texas BBQ Burger 德州燒烤漢堡 172

Smokehouse Bacon, Smoked Cheddar Cheese, Onion Ring & BBQ Sauce
香燒煙肉, 炸洋葱圈, 煙燻車打芝士及燒烤醬



Premium Hand-Crafted Angus Cheese Burger 160

麥時利招牌漢堡
with Cheddar Cheese
經典牛肉漢堡配雙層車打芝士

California Burger 162

加州漢堡
with Swiss Cheese, Avocado & Sweet Aioli
配瑞士芝士, 牛油果及蒜泥蛋黃醬

McSorley's Fish 'n Chips 175

招牌炸魚薯條
with Tartar Sauce
炸至金黃配他他醬



Beef & Guinness Pie 165

“健力士”牛肉批
Wild Root Vegetables & Mash
蓋上酥皮烤焗, 配以香濃肉汁及薯蓉

Baby Back Ribs & Chips 192

豬仔骨及特脆薯條
with Guinness BBQ Sauce & Coleslaw
豐富口感的健力士黑麥啤啤酒醬及椰菜沙律

Garden Burger 138

素漢堡
Veggie Patty, Swiss Cheese, Avocado & Lemon Mayonnaise
配瑞士芝士, 牛油果及檸檬蛋黃醬



A.B.L.T. Sandwich (Lobster Sandwich) 175

A.B.L.T.龍蝦三文治
Avocado, Bacon, Lobster, Tomato & Lemon Aioli
配牛油果, 煙肉, 龍蝦, 蕃茄及檸檬蛋黃醬

Seared Chicken & Smoked Bacon Sandwich 160

烤雞肉煙肉芝士三文治
Lemon Aioli & Monterey Jack Cheese
烤鮮嫩雞肉蓋上香脆煙肉伴以檸檬蛋黃醬及蒙特里傑克芝士

Cashel Blue Cheese Burger 165

藍芝士漢堡
Irish Cashel Blue Cheese Crumbles & Smokehouse Bacon
配愛爾蘭藍芝士及煙肉

PUB FAVOURITES

酒吧特色菜

Linguini Pasta 158

海鮮扁意粉
Lobster, Mussels, Tiger Prawns & Red Pepper Sauce
配龍蝦, 青口, 虎蝦及紅椒醬

Portobello Mushroom Fettuccini 138

大波特菇闊條麵
Truffle Cream Sauce & Parmesan Cheese
松露醬及巴馬臣芝士



Guinness Sausage & Mash 148

“健力士”香腸及薯蓉
with Brown Onion Gravy
自家製豬肉香腸配洋蔥肉汁

APPETIZERS 頭盤



Samosas 咖喱角 70

4 Pcs of Fried Pastries Stuffed with Your Choice of Filling Served with Homemade Tamarind & Mint Sauce

Vegetable 雜菜 68 Keema Lamb 免治羊肉 70

Onion Bhaji 印度洋葱圈 72

Fried Onions Mixed with Spices & Fried to Perfection, Served with Homemade Tamarind & Mint Sauce

CURRY

咖喱

CHICKEN 雞

Signature Chicken Tikka Masala 155

招牌咖喱香汁雞柳
BBQ Chicken Tikka Cooked in Our Special Masala Gravy with Cream & Coconut. It was Voted, “UK’s National Dish”



Butter Chicken 牛油燜雞 152

Tandoori Morsels of Chicken, Simmered in a Smooth Tomato & Butter Gravy, Offering a Tempting flavour

Traditional Chicken Curry 傳統咖喱雞 138

Delicious Chicken Tender Cooked in Housemade Mixed Spice& Tomato Gravy

Chicken Madras 馬德拉斯紅咖喱椰汁雞 142

Succulent Pieces of Chicken Tender Cooked in a Coconut Cream Sauce & Indian Spices

BBQ Chicken Tikka Sagwala 140

菠菜咖喱雞柳
BBQ Pieces of Chicken Breast Cooked with Spinach Curry & Indian Spices

Chicken Vindaloo 辛辣咖喱雞 142

Chicken Tender Cooked with Potato in a Fiery Hot Gravy

LAMB 羊

Lamb Masala 香料燴羊肉咖喱 150

Succulent Lamb Pieces Cooked in Exotic Spiced Gravy with a Boiled Egg

Lamb Vindaloo 辛辣咖喱羊肉 150

Tender Lamb Pieces Cooked with Potato in a Fiery Hot Gravy



Lamb Madras 馬德拉斯紅咖喱椰汁羊肉 152

Succulent Tender Lamb Cooked in Coconut Cream Sauce & Indian Spices

Rogan Josh 咖喱羊肉 160

Classic Spiced Lamb Delicacy from Kashmir in a Onion & Red Pepper Sauce

VEGETABLE 蔬菜



Aloo Gobi 燴薯仔椰菜花 98

Cauliflower Florets Cooked with Potatoes, Onions & Ginger

Baingan Bharta 蕃茄茄子咖喱 88

Tandoori Roasted Eggplant Mashed & Cooked with Green Peas, Garlic, Onions & Tomato

Palak Paneer 燴菠菜咖喱芝士 108

Homemade Cottage Cheese Cooked in a Spinach Curry with Indian Spices

Channa Masala 咖喱雞心豆 85

Chickpeas Cooked in a Tangy Tomato Sauce

Aloo Palak 菠菜咖喱薯仔 88

Fresh Potatoes Cooked in a Spinach Curry with Indian Spices

Dal Tadka 印度黃扁豆咖喱 82

Yellow Lentils Slow Cooked & Tempered with Ghee Fried Spices

Bhindi Dopiaza 香料炒秋葵 95

Fresh Okra Cooked with Onions & Northern Indian Spices

Paneer Butter Masala 芝士牛油咖喱 112

Homemade Cottage Cheese Cooked in a Butter Special Spiced Gravy

SEAFOOD 海鮮

Prawns Masala 香料咖喱蝦 150

Fresh Prawns Cooked in an Onion, Tomato & Spicy Gravy

Fish Sagwala 菠菜咖喱魚 130

Succulent Tender Fish Cooked in a Spinach Curry with Indian Spices

Chili Fish 香辣烤魚 130

Roasted Chunks of White Fish Cooked in a Tomato & Indian Spice Curry

Prawns Madras 馬德拉斯紅咖喱椰汁蝦 148

Fresh Prawns Cooked in a Coconut Cream Sauce & Indian Spices

INDIAN BREADS & RICE

印度麵包及香米

Garlic Naan 蒜蓉薄餅 32

Peshawari Naan 果仁烤餅 35

Stuffed with Dried Fruit & Nuts

Indian Plain Basmati Rice 印度香飯 30

Keema Naan 羊肉烤餅 35

Stuffed with Minced Lamb

Saffron Pullao Rice 番紅花黃飯 35

Indian Rice Cooked with Saffron & Dried Fruit

Cheese Naan 芝士烤餅 35

Plain Naan 印度烤餅 28

Refined Flour Bread Cooked in Our Tandoori Oven

Lachha Paratha 原味千層餅 28

Layered Whole Wheat Flour Bread, Baked in our Clay Oven

Butter Naan 牛油烤餅 32

Potato Paratha 薯仔千層餅 30

Olive Naan 橄欖烤餅 30

Minced Lamb Paratha 羊肉千層餅 35

Tandoori Roti 香烤麥餅 28

SIDES 配菜

Plain Papadum 薄脆 15

Masala Papadum 香料薄脆 18

Vegetarian 素菜

GLUTEN-FREE 不含麩質

Cucumber Raita 青瓜乳酪 25

ENTERTAINING
AT HOME?

PARTY
FOOD



DELIVERED TO YOUR DOORSTEP

PRICES START AS LOW AS

\$250 / PERSON

*Minimum Spend of \$4000 | Orders must be placed 4 days in advance
Food contained in aluminium foil trays

MENU



ASK US FOR DETAILS
DB@MCSORLEYS.COM.HK
2987 2848

PUB BRUNCH

Sat, Sun & P.H. 星期六・日及公眾假期 | 11am-4pm 上午11時至下午4時

McSorley's All Day Breakfast 招牌早晨全餐



2 Eggs Any Style, Roasted Potato, Sautéed Mushroom,
Smoked Bacon, Pork Sausage, Baked Beans & English Muffin
雞蛋兩隻・烤薯・炒蘑菇・煙肉・豬肉腸・
焗茄汁豆及英式鬆餅
128

Steak & Eggs 香烤頂級牛扒煎蛋



10oz U.S. Prime Rib Eye Steak, Sautéed Mushroom,
Roasted Potato & Veal Jus
10安士頂級西冷牛扒・炒蘑菇・烤薯及燒汁
178

Avocado Smash with Poached Eggs on Grilled Sourdough

牛油果蓉配水煮蛋及酵母包
88

Egg Benedict 班尼迪克蛋



2 Poached Eggs on a Grilled English Muffin
Topped with Hollandaise Sauce
水煮蛋及英式鬆餅・配上牛油汁
118

Choice of 可選做法
Classic - Traditional Ham 傳統火腿
Florentine- Spinach 輕煎菠菜
Royale- Smoked Salmon 煙三文魚
California- Mushroom & Avocado 炒野菇及牛油果

Cheese Omelet 芝士奄列



A 3 Egg Omelet with Jack & Cheddar Cheese,
Roasted Potato & Garden Salad
奄列配傑克車打芝士・烤薯及田園沙律
108

+20 Smoked Bacon 煙肉
+20 Gammon Ham 金門火腿
+20 Smoked Salmon 煙三文魚
+20 Sautéed Mushroom 炒野菇
+20 Spinach 輕煎菠菜

VEGETARIAN 素菜 GLUTEN-FREE 不含麩質 +10% Service Charge 加一服務費

HAPPY HOUR

Mon-Fri 星期一至五 3-8pm 下午3時至8時
Sat, Sun & P.H. 星期六・日及公眾假期 5-8pm 下午5時至8時

DRAUGHT BEER & CIDER 生啤及蘋果氣酒

Tetley's United Kingdom • 3.7%	55
Asahi Japan • 5.0%	55
Peroni Italy • 5.1%	60
Brooklyn Pale Ale United States • 6.9%	55
Carlsberg Denmark • 5%	35
Guinness Ireland • 4.2%	60
Hong Kong Yau Hong Kong • 4.5%	55
Somersby Apple Cider Denmark • 4.5%	35

INTERNATIONAL BEERS 樽裝啤酒

Corona Mexico • 4.6%	40
Carlsberg Green Label Denmark • 5.0%	40
Peroni Italy • 5.1%	45
Heineken Holland • 5.0%	45
Hoegaarden Belgium • 4.9%	45
San Miguel Philippines • 5.0%	40
Stella Artois Belgium • 4.8%	40
Tsing Tao China • 4.8%	40
Carlsberg Alcohol Free Denmark • 0.0%	45

WINE 餐酒

Red 紅酒		White 白酒	
Hayes Ranch Merlot California	55	Principato Chardonnay Italy	55
The Spectacle Shiraz Australia	60	Sanvigilio Pinot Grigio Italy	65
Trentham River Retreat Cabernet Sauvignon Australia	65	The Spectacle Sauvignon Blanc Australia	60
Sparkling 葡萄汽酒		Rosé 玫瑰酒	
Zonin Prosecco Italy	55	Preignes Le Petit Pont Rosé France	55

SPIRITS 烈酒

House Spirits 餐廳精選烈酒

Bourbon 波本威士忌 Rum 琴酒
Gin 琴酒 Tequila 龍舌蘭酒

Vodka 伏特加
Whiskey 威士忌

with a soft drink mixer
混合汽水調制

35

DISCOVERY BAY

McSORLEY'S
~ ALE HOUSE ~

The
CURRY
HOUSE
& Tandoor

- Opening Hours - 營業時間

Mon-Fri 3pm-12am Sat, Sun & P.H. 11am-1am
星期一至五 下午3時至午夜12時 星期六・日及公眾假期 上午11時至凌晨1時

www.mcsorleys.com.hk