



— *Starter* 前菜 —

Tuna Ceviche with Mango & Avocado

Crispy Corn Tortilla Chips
吞拿香芒牛油果醬配墨西哥脆片

🌱 Roasted Pumpkin Soup

Mascarpone Cheese, Pepitas
香烤南瓜湯

— *Main* 主菜 —

Chipotle & Red Wine Braised NZ Lamb Shank

Parsnip & Potato Mash, Baby Onions, Brussel Sprouts
墨西哥煙椒及紅酒燜羊膝腿肉

Apple-Wood-Smoked Salmon Fillet

Lobster & Champagne Butter Sauce, Parmesan Mash, Grilled Purple Asparagus, Peas & Sugar Snaps
蘋果木煙燻三文魚柳

Mexican Yucatan Style Roasted Turkey Breast

Sage & Onion Potato, Ancho Chilli Turkey Gravy, Brussel Sprouts & Honey Glazed Baby Carrots
香烤滋味嫩滑火雞胸配小椰菜及甘筍

— *Dessert* 甜品 —

Christmas Berries Cake

Lime Custard
聖誕什莓蛋糕

Fudgy Chocolate Yuzu Cake

Vanilla Ice Cream
香濃朱古力柚子蛋糕配雲呢拿雪糕

4 Courses 四道菜 \$358

1 Starter 前菜 + Pumpkin Soup 南瓜湯 + 1 Main Course 主菜 + 1 Dessert 甜品

3 Courses 三道菜 \$328

1 Starter 前菜 + 1 Main Course 主菜 + 1 Dessert 甜品



Chipotle & Red Wine Braised NZ Lamb Shank
墨西哥煙椒及紅酒燜羊膝腿肉



Mexican Yucatan Style Roasted Turkey Breast
香烤滋味嫩滑火雞胸配小椰菜及甘筍



Christmas Berries Cake
聖誕什莓蛋糕

McSORLEY'S

BREWHOUSE & GRILL

— Starter 前菜 —

🌱 Parsnip & Apple Soup

Crispy Parsnip & Roasted Sprouts
蘿蔔蘋果濃湯

Slow Cooked Spanish Octopus

Orange & Beetroot Puree, Citrus Salad & Yuzu Aioli
慢煮西班牙八爪魚

🌱 Roasted Sweet Potato Rounds

Feta, Figs & Pomegranate
烤甜番薯圈

— Main 主菜 —

Slow Cooked Beef with Red Wine & Chocolate Sauce

Champ Mash Potato, Roasted Butternut Squash & Green Peas
紅酒慢煮牛肉及朱古力醬

Apple-Wood-Smoked Salmon Fillet

Lobster & Champagne Butter Sauce, Parmesan Mash, Grilled Purple Asparagus, Peas & Sugar Snaps
蘋果木煙燻三文魚柳

Oven-Baked Turkey Breast

Sage & Chestnut Stuffing, Yam Potato, Brussel Sprouts, Honey Glazed Carrots, Cranberry Chutney & Turkey Gravy
香烤滋味嫩滑火雞胸配小椰菜及甘筍

USDA Prime Rib Eye Steak

Triple Cooked Fries, Confit Portobello & Beef Dripping Sauce +80
香烤美國肉眼扒

Boston Lobster Risotto

Honey Roasted Cherry Tomato & Chive +50
波士頓龍蝦意大利飯

🌱 Eggplant Rolled with Ricotta Cheese & Hungry Planet Crabmeat

Confit Tomato & Basil Sauce
素蟹肉及里考塔芝士茄子卷

— Dessert 甜品 —

Red Fruit Lemon Tart

Lemon Custard
紅莓檸檬撻

🌱 Warm Coconut Fudge Brownie

Salted Caramel Sauce, Mövenpick Vanilla Ice Cream
椰香布朗尼配岩鹽焦糖醬及Mövenpick雲呢拿雪糕

Rustic Christmas Pudding

Rum Sauce
傳統林酒聖誕布甸

4 Courses 四道菜 \$498

1 Starter 前菜 + Parsnip & Apple Soup 蘿蔔蘋果濃湯 + 1 Main Course 主菜 + 1 Dessert 甜品

3 Courses 三道菜 \$468

1 Starter 前菜 + 1 Main Course 主菜 + 1 Dessert 甜品



Roasted Sweet Potato Rounds
烤甜番薯圈



Boston Lobster Risotto
波士頓龍蝦意大利飯



Warm Coconut Fudge Brownie
椰香布朗尼

McSORLEY'S

~ALE HOUSE~

— Starter 前菜 —

❶ Black Truffle & Gruyere Risotto Balls

Confit Tomato & Basil Sauce, Arugula, Grand Parmesan Shaving, Balsamic Reduction
香脆黑松露芝士意大利飯球

Smoky Sweet Potato Soup with Bacon & Blue Cheese

Sourdough Croutons
煙燻甜薯煙肉藍芝士濃湯

— Main 主菜 —

Slow Cooked Beef with Red Wine & Chocolate Sauce

Champ Mash Potato, Roasted Butternut Squash, Green Peas
紅酒慢煮牛肉及朱古力醬

Apple-Wood-Smoked Salmon Fillet

Lobster & Champagne Butter Sauce, Parmesan Mash, Grilled Purple Asparagus, Peas & Sugar Snaps
蘋果木煙燻三文魚柳

Oven-baked Breast of Turkey

Sage & Chestnut Stuffing, Yam Potato, Brussel Sprouts, Honey Glazed Carrots, Cranberry Chutney & Turkey Gravy
香烤滋味嫩滑火雞胸配小椰菜及甘筍

— Dessert 甜品 —

Red Fruit Lemon Tart

Lemon Custard
紅莓檸檬撻

Rustic Christmas Pudding

Rum Sauce
傳統秣酒聖誕布甸

4 Courses 四道菜 \$338

1 Starter 前菜 + Smoky Sweet Potato Soup 煙燻甜薯濃湯 + 1 Main Course 主菜 + 1 Dessert 甜品

3 Courses 三道菜 \$298

1 Starter 前菜 + 1 Main Course 主菜 + 1 Dessert 甜品



Oven-Baked Turkey Breast
香烤滋味嫩滑火雞胸配小椰菜及甘筍



Slow Cooked Beef
with Red Wine & Chocolate Sauce
紅酒慢煮牛肉及朱古力醬



Red Fruit Lemon Tart
紅莓檸檬撻

THE JOCKEY

P u b l i c H o u s e

— Starter 前菜 —

❶ Black Truffle & Gruyere Risotto Balls

Confit Tomato & Basil Sauce, Arugula, Grand Parmesan Shaving, Balsamic Reduction
香脆黑松露芝士意大利飯球

Smoky Sweet Potato Soup with Bacon & Blue Cheese

Sourdough Croutons
煙燻甜薯煙肉藍芝士濃湯

— Mains 主菜 —

Slow Cooked Beef with Red Wine & Chocolate Sauce

Champ Mash Potato, Roasted Butternut Squash, Green Peas
紅酒慢煮牛肉及朱古力醬

Apple-Wood-Smoked Salmon Fillet

Lobster & Champagne Butter Sauce, Parmesan Mash, Grilled Purple Asparagus, Peas & Sugar Snaps
蘋果木煙燻三文魚柳

Oven-baked Breast of Turkey

Sage & Chestnut Stuffing, Yam Potato, Brussel Sprouts, Honey Glazed Carrots, Cranberry Chutney & Turkey Gravy
香烤滋味嫩滑火雞胸配小椰菜及甘筍

— Dessert 甜品 —

Red Fruit Lemon Tart

Lemon Custard
紅莓檸檬撻

Rustic Christmas Pudding

Rum Sauce
傳統秣酒聖誕布甸

4 Courses 四道菜 \$338

1 Starter 前菜 + Smoky Sweet Potato Soup 煙燻甜薯濃湯 + 1 Main Course 主菜 + 1 Dessert 甜品

3 Courses 三道菜 \$298

1 Starter 前菜 + 1 Main Course 主菜 + 1 Dessert 甜品



Oven-Baked Turkey Breast
香烤滋味嫩滑火雞胸配小椰菜及甘筍



Slow Cooked Beef
with Red Wine & Chocolate Sauce
紅酒慢煮牛肉及朱古力醬



Red Fruit Lemon Tart
紅莓檸檬撻

McSORLEY'S

~ALE HOUSE~

麦 时 利

— Starter 前菜 —

❶ Black Truffle & Gruyere Risotto Balls

Confit Tomato & Basil Sauce, Arugula, Grand Parmesan Shaving, Balsamic Reduction
香脆黑松露奶酪意大利饭球

Smoky Sweet Potato Soup with Bacon & Blue Cheese

Sourdough Croutons
烟熏甜薯培根蓝奶酪浓汤

— Main 主菜 —

Slow Cooked Beef with Red Wine & Chocolate Sauce

Champ Mash Potato, Roasted Butternut Squash, Green Peas
红酒慢煮牛肉及朱古力酱

Apple-Wood-Smoked Salmon Fillet

Lobster & Champagne Butter Sauce, Parmesan Mash, Grilled Purple Asparagus, Peas & Sugar Snaps
苹果木烟熏三文鱼柳

Oven-baked Breast of Turkey

Sage & Chestnut Stuffing, Yam Potato, Brussel Sprouts, Honey Glazed Carrots, Cranberry Chutney & Turkey Gravy
香烤滋味嫩滑火鸡胸配小椰菜及甘笋

— Dessert 甜品 —

Red Fruit Lemon Tart

Lemon Custard
红莓柠檬挞

Rustic Christmas Pudding

Rum Sauce
传统秖酒圣诞布甸

4 Courses 四道菜 \$338

1 Starter 前菜 + Smoky Sweet Potato Soup 烟熏甜薯浓汤 + 1 Main Course 主菜 + 1 Dessert 甜品

3 Courses 三道菜 \$298

1 Starter 前菜 + 1 Main Course 主菜 + 1 Dessert 甜品



Oven-Baked Turkey Breast
香烤滋味嫩滑火鸡胸配小椰菜及甘笋



Slow Cooked Beef
with Red Wine & Chocolate Sauce
红酒慢煮牛肉及朱古力酱



Red Fruit Lemon Tart
红莓柠檬挞