

HENRY

AMERICAN WEEKEND LUNCH

All Appetisers, A Choice of Mains and Desserts

798 PER PERSON

STARTERS

to share

SALMON GRAVLAX
sour cream, dill, pickles,
rye bread toast, sour cream

LOBSTER BISQUE
celery, potato, fennel,
sherry wine

OYSTER ROCKEFELLER
bacon, spinach, mornay sauce
additional oyster pc / 48

WEDGE SALAD
iceberg lettuce, glazed pork belly,
crumble blue cheese, ranch dressing

BUTTERMILK FRIED CHICKEN
butter lettuce, spicy mayonnaise,
pickle cucumber, mint, coriander

MAINS

choice of one

all mains are served with chef's selection of side dishes

NEW YORK STRIP
1824 Farm, Australia, M4,
watercress salad

TENDERLOIN
44 Farms, Texas, USDA prime,
watercress salad
(supplement charge 198)



DELMONICO RIBEYE

Muse, Tasmania, full blood Wagyu, M7
black bone marrow bearnaise & green peppercorn sauce
(supplement charge 298 for two person)

GRILLED OCTOPUS
padron peppers, romesco sauce,
harissa, burnt lemon

JUICY LUCY
180g dry aged beef burger,
american cheese, fried egg,
homemade brioche

ADD ONS

BONE MARROW/ MARYLAND CRAB CAKE/ FOIE GRAS
98

DESSERTS

choice of one

NEW YORK CHEESECAKE
sour cream, strawberry,
peach, blueberry jam

GRILLED BANANA SUNDAE
chocolate cake, vanilla custard,
banana ice cream

SIZZLING BROWNIE
hot chocolate fudge,
peanut butter ice cream, candied peanuts
(supplement charge 98)

2 HOURS FREE FLOW PACKAGE

CHAMPAGNE CORNER
(supplement charge 588 per person)

Champagne - Ruinart, R de Ruinart, Brut NV
Red - Marcel Richaud, Côtes-du-Rhône 2022
White - Auntsfield, Sauvignon Blanc, Marlborough 2023
Beers (Draft & Can)
Mimosa from the Trolley

NON-ALCOHOLIC OPTIONS
(supplement charge 288 per person)

NON #5, Sparkling Lemon Marmalade & Hibiscus
NON #3, Toasted Cinnamon & Yuzu
Fruit Punch from the Trolley

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order

All prices are in HKD and subject to 10% service charge