

# Wine By Glass

## CHAMPAGNE & SPARKLING

		GLASS	BOTTLE
<b>Ca'di Rajo Terre di Rai</b> - PROSECCO	NV	88	390
<b>Perrier - Jouët</b> - GRAND BRUT	NV	188	940

## WHITE

<b>Casali Maniago</b> - PINOT GRIGIO <i>COLLI ORIENTALI</i>	2022	98	490
<b>Greystone</b> - SAUVIGNON BLANC <i>WAIPARA</i>	2022	128	590
<b>Morey-Coffinet</b> - CHARDONNAY <i>BOURGOGNE</i>	2021	188	900
<b>Hugel Estate</b> - GEWURZTRAMINER <i>ALSACE</i>	2019	178	780

## ROSE

<b>Château De Miraval</b> - CÔTES-DE-PROVENCE	2021	118	590
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## RED

<b>Ottelia</b> - CABERNET SAUVIGNON <i>COONAWARRA</i>	2018	135	650
<b>La Manarine</b> - CÔTES-DU-RHÔNE <i>RHÔNE</i>	2020	128	620
<b>Isole e Olena</b> - CHIANTI CLASSICO <i>TUSCANY</i>	2021	155	780
<b>Odoul Coquard</b> - PINOT NOIR <i>BOURGOGNE</i>	2018	178	800

# Cocktail

<b>Holt's Cafe Signature Martini</b> <i>ECO T&amp;T Vodka, Coffee Liqueur, Organic Honey, Homemade Tea</i>	170
<b>Childhood</b> <i>Widges Gin, Coconut Rum, Yakult, Lemon Juice</i>	160
<b>Victoria Garden</b> <i>ECO T&amp;T Vodka, Raspberry Puree, Lemon Juice, Champagne Foam</i>	160

# Gin & Tonic

<b>Bombay Sapphire</b>	160
<b>Hendrick's</b>	195
<b>Barr Hill</b>	200
<b>Monkey 47</b>	290

Our estate wine and spirit collection is available upon request

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

# Château D'Issan 3rd Growth in Margaux

*The Château was classified as a Third Growth in the 1855 Classification of Médoc wines. Today the estate covers 67ha with a distinctive style focused on elegance and purity among the best in Margaux.*

## Château d'Issan, Blason d'Issan, Margaux 2017

Second wine from the Château and firstly introduced in 1995, Blason d'Issan is medium-bodied and perfumed exclusively made from the young vines (20 years old) of the estate.

By the glass	\$205
By the bottle	\$980

## Château d'Issan, Margaux 2014

Le Grand Vin mainly based on Cabernet Sauvignon and Merlot. Concentrated wine yet with magical elegance and precise tannin texture.

By the bottle	\$1,580
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# Discover the Refreshing Allure of Riesling

## Riesling No.44 - RIESLINGFREAK 2021 Eden Valley

Eden Valley Rieslings often showcase delicacy and refinement. Rieslingfreak No.44 typically demonstrates this, with aromas of citrus, talcum powder and white blossom, and flavours of lime and lemon, with a background of sweet spice.

By the glass	\$138
By the bottle	\$680

## Riesling Kabinett – FRITZ HAAG 2022 Mosel

The wine opens to very attractive ripe stone fruit aromas intertwined with spicy slate notes. On the palate, this is a fresh, salty-piquant and delicately structured Riesling with gorgeous fruit and a crisp, salty finish.

By the glass	\$168
By the bottle	\$820

# Beer 330ml

<b>Asahi</b>	80
<b>Young Master Pale Ale</b>	90
<b>Carlsberg 0% Pilsner</b>	80

# Local Favourite

<b>Cendol with Coconut Milk</b>	88
<b>Mango Pomelo with Bird's Nest</b>	138
<b>Coconut Red Bean with Vanilla Ice Cream</b>	98
<b>Hong Kong Style Salted Lemonade</b>	80
<b>Calamansi Soda in Thai Style</b>	80
<b>Hong Kong Style Milk Tea</b>	80
<b>Yuan Yang</b>	80

# Non Alcoholic

## SOFT DRINK

<b>Coke</b>	70
<b>Coke Zero</b>	70
<b>Sprite</b>	70

## FRESH FRUIT JUICE

<b>Orange</b>	75
<b>Apple</b>	75
<b>Grapefruit</b>	75
<b>Watermelon</b>	75
<b>Carrot</b>	75

# Coffee

100% Arabica

<b>Macchiato</b>	70	<b>Darjeeling</b>	80
<b>Espresso</b>	70	<b>Imperial English Breakfast</b>	80
<b>Double Espresso</b>	80	<b>Imperial Earl Grey</b>	80
<b>Regular Coffee</b>	70	<b>Organic Chamomile</b>	80
<b>Café Latte</b>	80	<b>Organic Peppermint</b>	80
<b>Cappuccino</b>	80	<b>Sencha</b>	80
<b>Cold Brew</b>	80	<b>Genmai</b>	80
<b>Pour-Over</b>	80	<b>Floral Jasmine</b>	80
		<b>Imperial Tung Ting Oolong</b>	80
		<b>Aged Pu-erh Tea</b>	80

# Tea

# Water Selection

	500ML	750ML
<b>Acqua Panna - STILL</b>	70	90
<b>San Pellegrino - SPARKLING</b>	70	90
<b>Perrier 330ml - SPARKLING</b>		50
<b>Nordaq Sustainable Water (Per Person)</b>		30

## EAST

### HONG KONG FAVOURITE

<b>Hot &amp; Sour Soup</b>	180
<b>Premium Seafood Soup</b> Conpoy, Fish Maw, Lobster Meat	280
<b>Steamed Chicken</b> Ginger, Scallion, Chili	298
<b>Prawn &amp; Pork Wonton Noodle Soup</b>	208
<b>Dan Dan Noodle</b> Minced Pork	208
<b>Beef Noodle Soup</b> Short Rib	288
<b>Baked Tomato Pork Chop</b> Fried Rice, Mozzarella	290
<b>Hainan Chicken Rice</b> Dark Soy Sauce, Ginger, Chilli Sauce *	298
<b>Premium Barbecue Pork Rice</b>	298
Organic Japanese Fried Egg, Japanese Rice, Aged Soy Sauce	

### BARBECUE

<b>Roast Duck</b>	210	<b>Soy Sauce Chicken (Half)</b>	280
<b>Roast Pork Belly</b>	210	<b>Barbecue Combination</b>	
		2 Choices	260
<b>Barbecue Pork</b>	230	3 Choices	310

### THAI FAVOURITE

<b>Thai Papaya Prawn Salad</b>	230
<b>Spicy Grilled Beef Salad</b>	230
<b>Kaeng Kiew Wan Gai</b> Green Curry Chicken, Jasmine Rice	230
<b>Massaman Curry with Beef Cheeks</b> Jasmine Rice	298

VEGETARIAN  PARTNERS IN PROVENANCE \*

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

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## HOLT'S CAFE

### *Keng Eng Kee Signature*

**KEK Seasoned Octopus Salad 268**  
KEK Sambal Chilli, KEK Style Lime Salad Dressing

**Deep-Fried Marble Goby with KEK Special Sauce 428**  
Ginger, Shallot

**Claypot Pork Liver 188**  
Oyster Sauce, Spring Onion, Marinated Pork Liver

**Sambal Kangkong 158**  
KEK Sambal Chilli, Dried Shrimp

**Coffee Premium Pork 228**  
Secret Coffee Sauce, Toasted Sesame

**Moonlight Horfun 268**  
Flat Rice Noodle, Chinese Sausage, Prawns, Eggs

**Chilli Crab with Mantou 880**  
KEK Sambal Chilli, Sweet & Sour, Deep Fried Bun

**Black Glutinous Rice with Coconut Ice Cream 158**

Keng Eng Kee Seafood, a renowned culinary establishment in Singapore, has been delighting palates with its expertly crafted wok-fired dishes for over five decades. Recognised with accolades such as the Michelin Plate and Essence of Asia by World 50 Best Restaurants, this esteemed hawker institution excels in blending fresh seafood with bold flavours and superior wok techniques.

## WEST

### APPETIZER

<b>Mushroom Soup</b> Yunnan Mushrooms, Croutons, Fresh Cream 	160
<b>French Bean Salad</b> Mushrooms, Walnut, Truffle Vinaigrette 	168
<b>Caesar Salad</b> Romaine, Anchovies, Bacon, Parmesan Dressing	198
<b>Burrata Salad</b> Local Farm Tomatoes, Pesto, Taggiasca Olives 	248
<b>Black Angus Beef Tartare</b> Anchovies, Egg Yolk, Parmesan Cheese	298
<b>Smoked Salmon</b> Capers, Sour Cream	268

### ENTRÉE

<b>BLT Turkey Club</b> Bacon, Avocado, Sharp Cheddar, French Fries	260
<b>Holt's Wagyu Cheese Burger</b> Butcher's Bacon, Lettuce, Tomatoes	328
<b>Classic Fish &amp; Chips</b> Tartar Sauce	298
<b>Seared Aqua Farm Grouper</b> Baby Carrot, Gewürztraminer Ginger Sauce *	338
<b>Mushroom Risotto</b> Italian Parsley, Parmesan Cheese 	260
<b>Prawn Casarecce</b> Cognac, Fine Herbs	270
<b>Chicken Supreme</b> Roasted Potato, Morel Mushroom Cream Sauce	298
<b>Steak Frites</b> 9oz Argentina Rib Eye, Béarnaise	428
<b>Grilled Lamb Rack</b> Mashed Potato, French Bean, Bacon	468
<b>Grilled Argentinian Bone in Rib Eye (2 persons)</b>	868
Roast Garlic, Mashed Potato, Gravy	

### SIDE

<b>Sautéed Forest Mushrooms</b> *	78
<b>Wilted Spinach</b> Garlic, Butter	78
<b>Mashed Potato</b> Black Truffle	120
<b>Truffle Fries</b>	120