

nathanhouse  
restaurant · bar

## SEAFOOD MARKET

- Oysters : please ask our servers for seasonal selections \$68  
新鮮生蠔 : 請向店員查詢
- Seafood Platter (minimum for 2 person) : Lobster, Oysters, Scallops, Fresh Crab, \$880  
海鮮拼盆(適合兩位享用) : 龍蝦, 生蠔, 帆立貝, 鮮螃蟹,  
NZ Clams, Baby Geoduck, Hokkaido Sea-Urchin  
紐西蘭蜆, 象拔蚌, 北海道海膽

## APPETIZER

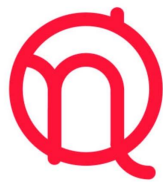
- Grilled Honey Glazed Kale with Baby Carrots, Feta Cheese Crumbs \$128  
蜜糖汁烤羽衣甘藍伴迷你甘荀, 希臘山羊芝士
- Plum Infused Tomato with Crab Meat Farci, Plum Consommé Jelly \$148  
蟹肉攘話梅蕃茄伴話梅啫喱
- Caesar Salad of Ripped Cos Lettuce, Crispy Bacon, Croutons, Parmesan Shaving \$148  
凱撒沙律伴脆煙肉, 麵包粒, 巴馬臣芝士片  
Add Grilled French Guinea Fowl (+\$78) / Tiger Prawn (+\$58)  
加珍珠雞 (+\$78) / 虎蝦 (+\$58)
- Alaskan Crab Meat with Avocado, Mango \$168  
阿拉斯加蟹肉伴牛油果, 芒果杯
- Drunken Foie Gras Terrine with Popped Rice Cracker, Vanilla Apple Purée \$178  
醉鵝肝醬伴脆米通, 雲里拿蘋果蓉
- Akami Tuna Tartar with Quinoa, Avocado \$188  
日本吞拿魚赤身他他伴藜麥牛油果蓉
- Lobster Mille-Feuille, Sakura Ebi Dust, Mini Lobster Bisque \$258  
龍蝦千層酥伴櫻花蝦粉, 迷你龍蝦湯
- 48-Months Spanish Iberico Ham with Cantaloupe Melon, Caramelized Fresh Figs \$268  
48 個月風乾西班牙伊比利亞火腿伴香瓜, 焦糖無花果

## SOUP

- Soup of the Day : please ask our server for daily selection \$108  
是日餐湯 : 請向店員查詢
- Japanese Sweet Corn Velouté with Sweet Corn Gelato \$128  
日本粟米濃湯伴意式粟米雪糕
- Classic Lobster Bisque \$128  
經典法式龍蝦湯



All prices are subject to 10% Service Charge



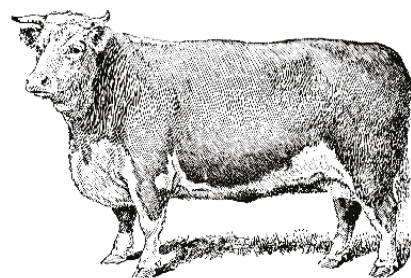
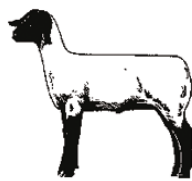
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## MAIN COURSE

Hand-Made Pasta : served in a different way with ingredients 自家製手打意大利麵 : 以不同的方式及材料烹調 Add Half Lobster (+\$138) 加半隻龍蝦 (+\$138)		\$198
Deep-Fried Amadai "Fish Pie" Style with Baby Vegetables 香炸甘鯛魚配雜菜		\$288
Pigeon " aux Petits Pois " Pea Purée, Broad Beans, Quail Egg, Truffle Jus 香煎乳鴿配青豆蓉, 支豆, 鵪春蛋, 黑松露汁		\$298
Milk-Fed Australian Lamb Rump with Tapenade Crust, Potato Foam 澳洲羊霖肉配橄欖脆邊, 薯蓉泡沫		\$328
Grilled Iberico Pork Rack with Deep-Fried Black Pudding, Mash Potato, Asparagus 烤西班牙豬架配炸豬血腸, 薯蓉, 露筍		\$338
Slow-Cooked 36-Hours USDA Beef Short Rib with Bone Marrow, Barley 慢煮 36 小時美國牛肋肉配香草焗牛骨髓, 洋意米		\$338
French Guinea Fowl Duo : SousVide Supreme and Leg Ballotine 法國珍珠雞兩食 : 慢煮雞胸及香煎蘑菇雞腿卷		\$368
Grilled USDA Prime Rib-Eye with Roasted Garlic (280g) 香烤美國頂級肉眼扒配燒焗蒜頭		\$488
Salt-Baked Fish of the Day with Green Salad, Beurre Blanc (600g)(45mins) 鹽焗時令鮮魚配青瓜沙律, 檸檬牛油汁		\$348
Grilled Australian M5-WAGYU Tomahawk (1.2k)(45mins) 香烤澳洲 M5 和牛斧頭扒		\$1288

## SIDE

French Fries 炸薯條	\$68	Grilled Asparagus 烤露筍	\$88
Creamy Mashed Potato 香滑忌廉薯蓉	\$78	Roasted Baby Vegetables 烤焗雜菜	\$78



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