

Rustic & traditional cooking, The Pawn new menu offers seasonal dishes with the best quality ingredients cooked simply to bring all the flavours.



## DINNER MENU

The Pawn, 62 Johnston Road, Wan Chai

thepawn.com.hk

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### TO START

<b>BREAD</b> 58 Homemade sourdough rosetta, whipped French butter	<b>PRAWN</b> 198 Crystal blue prawn carpaccio, bell pepper, radish, coriander, garlic & chilli oil	<b>ASPARAGUS</b> 178 French sliced asparagus, orange, grapefruit & almond salad
<b>OCTOPUS</b> 198 Stewed Spanish octopus, ripened tomato, white wine	<b>VEGETABLE</b> 178 Roasted root vegetables, crispy quinoa, goat cheese salad	<b>RICOTTA</b> 148 Ricotta cheese, fresh figs & Italian arugula
<b>SASHIMI</b> 218 Hamachi, smoked semi-dried tomato, caviar, shiso emulsion	<b>DUCK</b> 188 Endives, pomegranate, quail eggs, air dried duck breast	<b>SOUP</b> 128 Seasonal Soup of the Day

### TO CONTINUE

<b>ZUCCHINI</b> 168 Zucchini fritters, lemon sour cream, 24-month aged Parmigiano-Reggiano	<b>SPARE RIBS</b> 248 Barbecued iberico spare ribs, sauerkraut, potato salad	<b>MUSSELS</b> 500g 228 / 1kg 388 Steamed mussels, creamy white wine sauce, hand-cut chips
<b>LAMB</b> 328 Braised Australian lamb shank, cherry tomato couscous, sautéed bacon & white bean	<b>COD</b> 268 Baked miso cod, clams, trout roe, dashi broth	<b>SEAFOOD (sharing)</b> 598 Boston lobster, king prawns, cod, clams, mussels bouillabaisse

#### PASTA & RICE

<b>LINGUINE</b> 168 Baby spinach & pine nut pesto linguine
<b>CARBONARA</b> 188 Linguine carbonara, smoked bacon, free-range egg
<b>RISOTTO</b> 218 Cèpe mushroom & French black truffle risotto, 24-month aged Parmigiano-Reggiano
<b>LOBSTER</b> 288 Boston lobster tagine, lobster bisque & aromatic basmati rice

#### USDA MEAT

<b>TOMAHAWK (sharing)</b> 1kg 1180 Himalayan salt stone USDA grilled tomahawk
<b>RIBEYE (sharing)</b> 800g 698 Charred prime USDA ribeye
<b>TENDERLOIN</b> 398 USDA beef tenderloin
<b>BURGER</b> 228 USDA beef burger, smoked bacon, mushroom ragout, melted cheddar cheese on brioche

#### ASH BAKED SIGNATURES

Ash baked is a primitive cooking method using rock salt & charcoal heat to keep the juiciness of the meat & adds a unique smoky flavour

<b>CHICKEN (sharing)</b> 428 Ash baked French free-range chicken
<b>WHOLE PIGEON</b> 328 Ash baked French wild pigeon
<b>WHOLE FISH</b> MP Ash baked Catch of the Day

### TO GO WITH

<b>2 FRIED EGGS</b> 45	<b>BRUSSELS SPROUTS</b> 68 with crispy bacon	<b>ROASTED PUMPKIN, THYME</b> 68
<b>HAND-CUT CHIPS</b> 65	<b>POTATO SALAD</b> 65 Whole grain mustard mayo & chives potato salad	<b>BLACK OLIVE HUMMUS</b> 55
<b>BEER BATTERED ONION RINGS</b> 55	<b>CABBAGE &amp; CARROT SALAD</b> 55 with sesame dressing	<b>MUSHROOM RAGOUT</b> 65
<b>MOZZARELLINE &amp; CHERRY TOMATO</b> 65		

#### SET LUNCH

STARTING AT 138

Monday to Friday from 12:00pm to 2:30pm

#### BRUNCH

STARTING AT 498

Weekend and Public Holiday  
Al fresco & indoor dining

#### BOTANICALS BAR

Hand-crafted cocktails using only the finest spirits and DJ's every Friday and Saturday.