

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



## LUNCH MENU

The Pawn, 62 Johnston Road, Wan Chai  
thepawn.com.hk

thepawnhongkong @thepawnhk

## TO START

<b>BREAD</b> 58 Homemade sourdough rosetta, whipped French butter	<b>SOUP</b> 128 Seasonal Soup of the Day	<b>DUCK</b> 188 Endives, pomegranate, quail eggs, air dried duck breast \$188
<b>RICOTTA</b> 148 Ricotta cheese, fresh figs & Italian arugula	<b>SASHIMI</b> 218 Hamachi, smoked semi-dried tomato, caviar, shiso emulsion	

## TO CONTINUE

<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
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### 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

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

**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.