

## KUSHIYAKI 串燒

## SALAD 沙律

HKD\$ 港幣

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### SEAFOOD 海鮮串燒

Hokkaido Scallops 北海道帶子	108
Chicken Skin & Shiso Prawn 雞皮紫蘇葉海蝦	88
 Fresh Eel with Rock Salt 日本岩鹽燒鱈柳	78
 Cod Fish with Rock Salt 日本岩鹽燒銀鱈魚	78

### MEAT 肉類串燒

Australian Lamb Chop 澳洲羊排	98
 Iberico Rib Finger 黑毛豬肋肉	78
 OX Tongue 牛舌	78
 Okinawa Pork Belly 沖繩豬腩肉	78
Fresh Duck Breast 新鮮鴨胸	48

### VEGETABLES / FRUITS 蔬菜 / 水果串燒

IMPOSSIBLE MEAT 素食植物肉	88
Bean Curd 豆腐	38
Shishito Peppers 小青椒	38
Miso Zucchini 味噌翠肉瓜	38
Shiitake Mushroom 香菇	38
Sweet Potato 甜薯	38
Cherry Tomato 車厘茄	38
Okra 秋葵	38
Philippine Honey Golden Pineapple 菲律賓蜜糖菠蘿	38

## YAKITORI 雞串燒

 Chicken Wing stuffed with Truffle Scallop 黑松露帶子釀雞翼	118
Chicken Wings (2 pieces) 雞翼(兩只)	68
Minced Chicken 免治雞肉	58
Chicken Soft Bone 雞軟骨	38
Chicken Kidney 雞腎	38
Chicken Skin 雞皮	38

Crab Meat & Mango Timbo, Avocado, Micro Herbs 蟹肉、香芒、牛油梨、沙律、香草	168
J's Signature Salad 198	198
Shrimp, Quinoa, Avocado, Tomato, Capsicum, Black Olive, Walnut, Green Salad, Champagne Vinaigrette 招牌沙律、鮮蝦、藜麥、牛油梨、番茄、青椒、黑水欖、合桃、沙律、香檳油醋汁	
 Five kinds of Tomato Salad with Mozzarella Cheese Ice Cream 五色番茄、純素水牛芝士雪糕、香草醬	188
 Caesar Salad with Crispy IMPOSSIBLE MEAT 素凱撒沙律、脆炸素食植物肉	298

## SOUP 湯

Wild Mushroom Soup, Truffle Oil 野菌濃湯、松露油	118
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## SNACK 小食

 Pan-fried Duck Liver, Berries Compote 香煎鴨肝、蜜餞雜莓	178
Baked Escargot, Salad (6 pieces) 田螺、沙律(六只)	148
Garlic Shrimp with Toast 蒜片鮮蝦、多士	118
 Truffle French Fries & Cheese, Homemade Mayonnaise 松露醬芝士薯條、自家製松露蛋黃醬	98
 Nachos with 'JUST Mayo' 玉米片 'JUST Mayo'	98
J's Cheese Platter 芝士拼盤 298	298
Comte St Nectaire, Mimolette, Brie De Melun, Bleu D'Auvergne 康塔爾芝士、聖內克泰爾芝士、米莫雷特芝士、默倫布里芝士、布勒.德.奧福格芝士	

Kushiyaki and Yakitori available from 15:00-23:00, Tuesday to Sunday. 各式串燒，週二至日下午三時至晚上十一時供應。

A La Carte available from 15:00-21:00, Tuesday to Sunday. 單點菜譜，週二至日下午三時至晚上九時供應。

Close on Monday except public holiday. 星期一休息，公眾假期除外。

Subject to 10% Service Charge

所有價目另加一服務費。



## MAIN COURSE 主食

HKD\$ 港幣

	<b>Sautéed U.S. Mussels, White Wine Cream Sauce, Herbs</b> 香炒美國青口、白酒忌廉香草汁	228
	<b>Grilled U.S. Angus Rib Eye (280g), Mashed French Potatoes</b> 烤美國安格斯肉眼扒(280克)、 法國薯蓉	338
	<b>Grilled U.S. Angus Sirloin (280g), Black Truffle French Fries</b> 烤美國安格斯西冷扒(280克)、 黑松露醬芝士炸薯條	318
	<b>Herbs Grilled Pork Chop, Mashed French Potatoes</b> 烤香草豬扒、法國薯蓉	268
	<b>Roasted Spring Chicken with Mashed Potato and Truffle Butter</b> 燒春雞、薯蓉、黑松露燒汁	248

## SEAFOOD PLATTER 海鮮盤

### J's Ocean Seafood Platter On Ice 冰鎮海鮮盤

- Fresh Boston Lobster**  
新鮮波士頓龍蝦
- Canadian Snow Crab Legs**  
加拿大鱈場蟹腳
- Fresh Clams**  
新鮮海蜆
- Boston Mussels**  
波士頓青口
- Pacific Shrimps**  
太平洋凍蝦

**港幣HK\$638 for two persons 兩位用**

**10 gram Siberian Caviar \$150**

**每十克西伯利亞魚子醬加港幣\$150**

**Enjoy a special price with Seafood Platter per order:**

**凡惠顧每客海鮮盤即可以享用以下優惠:**

**- HKD\$120 A bottle of Selected Sparkling Wine or  
2 glasses of J's Mary Cocktail**

**- 港幣\$120 指定有氣泡葡萄酒乙支 或**

**J's Mary 雞尾酒兩杯**

**- HKD \$680 for a bottle of Selected Champagne**

**- 以優惠價\$680 享用指定香檳乙支**



J's Bar Bistro Signature  
J's 酒吧推介



Vegetarian  
素食

## PIZZA 薄餅

HKD\$ 港幣

	<b>Parma Ham Pizza</b> <b>Mozzarella Cheese, Parmesan Cheese, Arugula, Tomato Sauce</b> 意大利帕爾馬火腿、水牛芝士、 帕爾馬芝士、火箭菜、番茄醬	208
	<b>J's Pizza</b> <b>Avocado, Vegan Mozzarella Cheese, Arugula, Semi Dried Tomato, Tomato Sauce</b> J's 薄餅、牛油果、純素水牛芝士、 火箭菜、番茄乾、番茄醬	198
	<b>Margherita Pizza</b> <b>Basil, Mozzarella Cheese, Tomato Sauce</b> 紫蘇葉、水牛芝士、番茄醬	188

## BURGER 漢堡

	<b>Wagyu Beef Bamboo Charcoal Burger</b> Bacon, Teriyaki sauce 和牛肉竹碳漢堡, 煙肉及照燒汁	238
	<b>Lobster &amp; Caviar Brioche Bun</b> Green Apple and Citrus Mayonnaise 龍蝦魚籽醬奶油包漢堡, 青蘋果及 橘子沙律醬	228
	<b>Chunky Double Shrimp Burger</b> Guacamole, Homemade Pineapple Salsa 蝦漢堡, 牛油梨醬及自家製菠蘿辣茄醬	228
	<b>Cod Fish Fillet Burger</b> 鱈魚柳漢堡 Homemade Tartar Sauce 自家製他他醬	208
	<b>IMPOSSIBLE MEAT Burger</b> Vegan Cheddar Cheese and "JUST Mayo" 素食植物肉漢堡, 純素車打芝士及 'JUST Mayo' 沙律醬	208

**All Burgers are served with Lettuces, Tomato,  
Cheddar Cheese and Pickles.**

所有漢堡配有炸薯條、生菜、番茄、  
車打芝士及醃青瓜。

If you have any food allergies, please inform our staff.  
如閣下對任何食物產生敏感, 請直接與本餐廳職員聯絡。

