

## KUSHIYAKI

## YAKITORI

HKD\$ 港幣

HKD\$ 港幣

### PORK 豬串燒

- Okinawa Pork Belly 沖繩豬腩肉 68
- Pork & Asparagus Roll 豬肉蘆筍卷 58

### BEEF 牛串燒

-  OX Tongue 牛舌 68
-  U.S. Angus Beef Short Rib 美國安格斯牛肋骨肉 88

### SEAFOOD 海鮮串燒

-  Fresh Eel with Rock Salt 日本岩鹽燒鱈柳 68
- Cod Fish with Rock Salt 日本岩鹽燒銀鱈魚 68
-  Chicken Skin & Shiso Prawn 雞皮紫蘇葉海蝦 78
- Hokkaido Scallops 北海道帶子 98

### VEGETABLES 蔬菜串燒

- Bean Curd 豆腐 38
- Shishito 小青椒 38
- Zucchini 翠肉瓜 38

## SNACK

- Nachos, Cheese 98  
芝士、玉米片

- French Fries, Truffle, Cheese 98  
Home Made Mayonnaise  
松露醬芝士薯條、自家製松露蛋黃醬

- Garlic Shrimp, Toast 118  
鮮蝦、蒜片、多士

- Baked Escargot, Salad (6 pieces) 148  
田螺、沙律 (六只)

-  Pan-fried Foie Gras, Berries Compote 148  
香煎鴨肝、蜜餞雜莓

- Chicken Skin 雞皮 38

- Chicken Kidney 雞腎 38

- Chicken Soft Bone 雞軟骨 38

- Chicken Neck 雞頸肉 48

- Minced Chicken 免治雞肉串 58

- Chicken Wings (2 pieces) 雞翼(兩只) 68

-  Chicken Wing stuffed with Truffle Scallop 118  
黑松露帶子釀雞翼

## SALAD

- Octopus Carpaccio Salad 148  
八爪魚薄片、沙律

- Crab Meat & Mango Timbo, Avocado 148  
Micro Herbs  
蟹肉、香芒、牛油梨、沙律、香草

## SOUP

- Wild Mushroom Soup, Truffle Oil 118  
野菌濃湯、松露油

## DESSERT

- Strawberry Combination 108  
草莓甜品

Subject to 10% Service Charge 所有價目另加一服務費。

Available from 4pm-10:30pm on Mon to Sun  
週一至日下午四時至十時半供應






## MAIN COURSE

HKD\$ 港幣

## PIZZA

HKD\$ 港幣

 <b>Coq Au Vin, Smoked Potato, Red Wine Au Jus</b> 法式紅酒燴雞、煙薰馬鈴薯	178
 <b>Slow-cooked U.S. Beef Short Rib, Hutspot Mashed, Thyme Jus</b> 慢煮美國牛肋骨、雜菜薯蓉、百里香汁	198
 <b>Pan-seared Tiger King Prawns, Asparagus, Arugula Salad, Lobster Tomato Sauce</b> 香煎老虎蝦、蘆筍、芝麻菜、番茄龍蝦汁	198
 <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>Parma Ham Pizza</b> Parma Ham, Mozzarella Cheese, Parmesan Cheese, Arugula, Tomato Sauce 意大利帕爾馬火腿、水牛芝士、帕爾馬芝士、火箭菜、番茄醬	128
<b>Smoked Salmon Pizza</b> Smoked Salmon, Mozzarella Cheese, Parmesan Cheese, Arugula, Sour Cream 煙熏三文魚、水牛芝士、帕爾馬芝士、火箭菜、酸忌廉	158
 <b>J's Cheese Platter 芝士拼盤</b> Comte 24 months, St Nectaire, Mimolette 24 months, Brie De Melun, Bleu D'Auvergne 康塔爾芝士、聖內克泰芝士、米莫雷特芝士、默倫布里芝士、布勒.德.奧福格芝士	298

## SET DINNER

<b>Pan-seared Duck Foie Gras with Garden Leaves, Berries Compote and Brioche</b> 香煎鴨肝伴田園沙律配蜜餞雜莓 OR或 <b>Sea Crab Meat and Mango Timbo Salad with Shallot, Avocado, Mayonnaise, Micro Herbs and Lemon Oil</b> 蟹肉香芒沙律伴乾蔥配牛油梨及香草 OR或 <b>Wild Mushroom Soup with White Truffle Oil</b> 松露油野菌濃湯	358
<b>Coq Au Vin with Smoked Potato and Red Wine Au Jus</b> 法式紅酒燴雞伴煙薰馬鈴薯 OR或 <b>Slow-cooked U.S. Beef Short Rib with Hutspot Mashed and Thyme Jus</b> 慢煮美國牛肋骨伴雜菜薯蓉配百里香汁 OR或 <b>Pan-seared Tiger King Prawns with Asparagus, Arugula and Lobster Tomato Sauce</b> 香煎老虎蝦伴蘆筍芝麻菜配番茄龍蝦汁	
<b>J's Bar Bistro Strawberry Combination</b> 草莓甜品	



J's Bar Bistro Signature

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。

