

## KUSHIYAKI 串燒

## TAPAS 西班牙小吃

HKD\$ 港幣

HKD\$ 港幣

<b>PLATTER 併盤</b>	218
Minced Chicken with Nagasaki-ken Egg Yolk, Chicken Kidney, Chicken Soft Bone, Pork Neck, Parma Ham & Cherry Tomato, Zucchini, Bean Curd 免治雞肉串配長崎縣雞蛋、雞腎、雞軟骨、豬頸肉、風乾火腿車厘茄、翠肉瓜、豆腐	
<b>PREMIUM 特級串燒</b>	
Hokkaido Scallops 北海道帶子	98
Chicken Wing stuffed with Truffle Scallop 黑松露帶子釀雞翼	118
Australia Wagyu Beef 澳洲和牛	108
French Foie Gras 法國鴨肝	118
<b>PORK 豬串燒</b>	
Pork Neck 豬頸肉	48
Mangalica Debreceni Sausage 匈牙利鬃毛豬肉腸	48
Parma Ham & Cherry Tomato 風乾火腿車厘茄	58
Okinawa Pork Belly 沖繩豬腩	68
<b>BEEF 牛串燒</b>	
OX Tongue 牛舌	68
Angus Beef Short Rib 安格斯牛肋骨肉	88
<b>SEAFOOD 海鮮串燒</b>	
Fresh Eel with Rock Salt 海鹽燒鱈柳	68
Chicken Skin & Shiso Prawn 雞皮紫蘇蝦	78
<b>VEGETABLES 蔬菜串燒</b>	
Okra, Shitake, Bean Curd, Zucchini, Shishito, Leek, Sweet Potato, Sweet Corn 秋葵、香菇、豆腐、翠肉瓜、小青椒、日本長蔥、日本甘薯、粟米	38
Japanese Maitake Mushroom 日本舞茸菇	78

<b>Galician Style Grilled Octopus</b> 燒八爪魚	88
<b>Sautéed Mushroom, Creamy Sauce</b> 炒忌廉磨菇	88
<b>Deep-fried Calamari</b> 炸魷魚	98
<b>Sautéed Garlic Shrimps</b> 蒜片蝦	118
<b>Baked Escargot</b> 焗田螺	148
<b>Mini Wagyu Beef Burger</b> 迷你和牛漢堡包	188
<b>Charcuterie 凍肉併盤</b>	248
Cecina, Chorizo, Morcilla, Parma Ham, Salami 西班牙風乾牛肉火腿、西班牙辣肉腸、西班牙血腸、帕爾馬火腿、豬肉腸	
<b>24 Months Parma Ham and Melon</b> 24 個月意大利帕爾馬火腿、香瓜沙律	328
<b>French Fries 炸薯條</b>	78
<b>Truffle Cheese Fries 松露芝士薯條</b>	98
<b>VEGETARIAN 素菜</b>	
<b>'Beyond Burger' Meat Ball, Spicy Tomato Sauce</b> 番茄“未來漢堡”肉丸	118
<b>J's 'Beyond Burger', Green Salad</b> “未來漢堡”配菜沙律	188

## PIZZA 薄餅 & CHEESE 芝士

## YAKITORI 雞串燒

<b>J's Pizza 薄餅</b>	128
Mozzarella Cheese & Basil 水牛芝士及香草 Your Choice of Three Toppings 選擇其中三款配料 Bell Pepper; Black Olive; Cecina; Chorizo; Onion; Salami; Rocket Salad; Pineapple 青椒、黑橄欖、西班牙風乾牛肉、 西班牙辣肉腸、洋蔥、沙樂美腸、芝麻菜、菠蘿	
<b>J's Supreme Pizza 至尊薄餅</b>	158
Anchovy, Bell Pepper, Black Olive, Cherry Tomato, Chorizo, Parma Ham, Parmesan Cheese, Mushroom, Rocket Salad, Salami 銀魚柳、青椒、黑橄欖、車厘茄、西班牙辣肉腸、 意大利風乾火腿、意大利巴馬臣芝士、磨菇、 芝麻菜、沙樂美腸	
<b>J's 5 Cheese Platter 五款精選芝士</b>	298

<b>Chicken Kidney 雞腎</b>	38
<b>Chicken Skin 雞皮</b>	38
<b>Chicken Soft Bone 雞軟骨</b>	38
<b>Chicken Neck 雞頸肉</b>	48
<b>Minced Chicken, Nagasaki-ken Egg Yolk,</b> 免治雞肉串配長崎縣雞蛋	58
<b>Chicken Wings 雞翼</b>	68

Subject to 10% Service Charge

Available from 4pm-10:30pm on Sun to Thu 週日至四下午四時至十時半供應; 4pm - 11:30pm on Fri, Sat, and holidays' eve 週五週末及假日前夕下午四時至十一時半供應

**GRILLED**  
精選烤肉

**MAIN COURSES 主菜**

HKD\$ 港幣

HKD\$ 港幣

**Grilled** **68**  
**New Zealand Lamb Chop**  
**(Per Piece)**  
燒烤新西蘭羊扒  
(每件)

Accompany with 配  
Basil Pesto Sauce 羅勒香草醬

**10 minutes preparation**  
需時十分鐘

**SOUPS 湯**

**Soup of the Day** **108**  
是日精選

**Wild Mushroom Cream Soup** **118**  
野菌濃湯

**SALADS 沙律**

**Classic Caesar Salad** 凱撒三文魚沙律  
With Smoked Salmon **138**

**Hokkaido Scallop Carpaccio Salad** **158**  
北海道薄片帶子沙律  
Caviar, Lime Vinaigrette 魚子醬、青檸油醋汁

**J's Salad** 沙律 **168**  
Shrimp, Quinoa, Avocado, Tomato, Capsicum,  
Black Olive, Walnut, Mixed Green,  
Champagne Vinaigrette  
蝦、藜麥、牛油果、番茄、青椒、  
黑橄欖、合桃、沙律、香檳油醋汁

**Fish and Chips** **188**  
炸魚薯條

**Bamboo Charcoal Burger, Pork Rillettes** **208**  
豬肉醬竹碳漢堡包

**Sautéed New Zealand Green Mussels,**  
**with Your Choice of** **228**  
**Pesto Tomato Sauce**  
**Or White Wine Cream Sauce with Herbs**  
香炒新西蘭青口  
可選香草番茄醬 或  
白酒忌廉香草汁

**Spaghetti Aglio e Olio, Hokkaido Scallops** **248**  
香蒜橄欖油北海道帶子意粉

**King Prawn Linguine, Lobster Tomato**  
**Sauce** **258**  
大蝦扁意粉·龍蝦番茄汁

**Pan-seared U.S. Prime Ribeye** **328**  
香煎牛肉眼扒

**DESSERTS 甜點**

**Sea Salt Caramel Chocolate Cake** **88**  
**Homemade Rum Raisin Ice Cream**  
海鹽焦糖朱古力蛋糕配蘭姆酒提子雪糕

**Banana Toffee Cake, Salty Caramel**  
**Sauce** **98**  
香蕉拖肥蛋糕

**Traditional Tiramisu** **108**  
經典意大利軟芝士咖啡甜品

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。

Subject to 10% Service Charge

