



Appetizes



PRAWNS & MUSSELS IN RIESLING

with garlic and herb cream

德國白酒香草忌廉汁炒海蝦及青D



ROASTED BONE MARROW

108 topped with beef ragout and herb croutons

烤牛骨髓 配紅酒燴牛肉及香草麵包粒

APPETIZER PLATTER

with pork sliders, smoked salmon on museli grain bread, chicken wings, pork knuckle roll, deep fried onion rings and grilled cauliflower with pulled chicken

前菜拼盤

175

豬腩小漢堡、煙三文魚黑麥多士、雞翼、 洋蔥圈、手撕豬手卷及烤椰菜花伴手撕雞

PORK BELLY SLIDERS

74

94

slow braised pork belly, onion marmalade, apple and herb dressing

香嫩豬腩小漢堡 甜洋蔥醬、蘋果及香草汁

SMOKED SALMON ON MUSELI GRAIN BREAD

cream cheese, honey mustard, dill, red onion and capers

煙三文魚德國黑麥多士

伴忌廉芝士、蜂蜜芥末、蒔蘿、紅洋蔥及水瓜榴

THE WING & RING

83

crusted chicken wings with crispy onion rings and pepper pot dip

脆炸雞翼及洋蔥圈 配甜椒醬

GRILLED CAULIFLOWER

72

with pulled chicken, smoked paprika, lemon and herbs

烤椰菜花 配手撕雞,煙紅椒粉,檸檬及香草

ASSORTED COLD CUTS PLATTER 198

German specialty meats, cheese, pickles and crusty bread

德式凍肉芝士拼盤 配酸青瓜及多士



Chef's Recommendation 廚師推介



Salad & Soup A 沙律及湯

98

98

98

66

66

◆ ASSORTED HEIRLOOM
TOMATOES SALAD

with quark cheese, capers and herbs

原生種番茄沙律 配德國芝士及水瓜榴

HOUSE CHOPPED SALAD

lettuce, beetroot, onions, tomatoes, cucumber, pine nuts and shaved cheese

德式沙律 伴紅菜頭、洋蔥、番茄, 青瓜、松子及芝士

SUPER FOOD QUINOA SALAD

with roasted cauliflower, dried cranberries, kale and semi-dried tomatoes

羽衣甘藍藜麥沙律 紅莓乾及半乾番茄

CLASSIC GOULASH

with paprika croutons

經典匈牙利牛肉濃湯

LOBSTER BISQUE with herb croutons

龍蝦忌廉濃湯

108

155 >

155 >

BLACK FOREST SALAD

with truffled egg, assorted mushrooms, arugula, pine nuts, radish and grilled herb apple

黑森林野菌沙律

配松露蛋、芝麻菜、松子及烤蘋果

Thin Crusted Pizza

德式脆薄餅

MIXED MUSHROOMS

pine nuts, arugula, speck ham and truffle oil

德式蘑菇薄餅

伴松子、芝麻菜、風乾火腿及松露油

GERMAN THIN CRUSTED PIZZA, 155 FLAMMKUCHEN

traditional style with onions, bacon and spring onion

傳統德式薄餅 伴洋蔥、煙肉及青蔥

VEGETARIAN 155

tomatoes, mushrooms, arugula, cauliflower and smoked cheddar

德式素菜薄餅

番茄、磨菇、芝麻菜、椰菜花及煙燻車打芝士

SMOKED SALMON

capers, dill, arugula and avocado sauce

德式煙三文魚薄餅

伴水瓜榴、蒔蘿、芝麻菜及牛油果醬







German Style Sausages

德式香腸



bratwurst, spiced cheese krainer, nürnberger, cervalat

> 德式香腸拼盤 配燒薯及酸椰菜 圖林根香腸、香辣佳拿芝士腸、 紐倫堡腸及塞爾維拉特香腸

NÜRNBERGER

with mashed potatoes and sauerkraut

香煎紐偏堡腸 配薯蓉及酸椰菜

SAUSAGE PINWHEEL

烤德式香腸卷 配香草薯仔及燴洋蔥



238

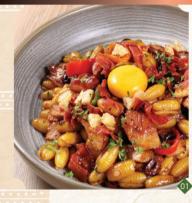
142

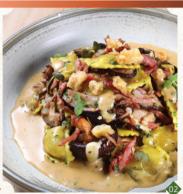
162

ROASTED BERLINER

with roasted potatoes and braised onions

Pasta & Risotto 意粉及燴飯





165

165



SLOW BRAISED

PORK CHEEKS CAVETELLI

bacon, crackling, semi-dried tomatoes, olives and egg yolk

慢煌豬面頰肉貝殼粉

伴脆煙肉、半乾番茄、橄欖及蛋黃

HOUSE PASTA POCKETS

filled with wild mushrooms, brown butter cream, pulled duck, duck crackling and roasted pine nuts

德式野菌豐香

伴手撕鴨肉、鴨脆及松子 配牛油忌廉汁

TIGER PRAWNS LINGUINE

with basil pesto, roasted garlic, semi-dried tomatoes and olives

虎 蝦 扁 意 粉 伴羅勒青醬,烤蒜, 半乾番茄及橄欖

VEAL MEAT BALLS AND CAPERS CREAM RISOTTO 165 with mushrooms

蘑菇忌廉汁牛仔肉丸伴芝士炒飯

GRILLED SCALLOPS RISOTTO 175

with asparagus and hearts of palm

帶子蘆筍芝士燴飯 伴棕櫚芯



《 Chef's Recommendation 廚師推介





C Beerliner Fat Aged Beef 牛脂熟成黑安格斯肉眼扒





HOUSE FAT AGED BONE-IN BLACK ANGUS RIB EYE 370

house potato, roasted garlic and chimichurri

牛脂熟成黑安格斯肉眼扒 配烤薯仔,烤蒜及香草醬



We introduce to you our Black Angus rib eye steak - dry aged for 10 days, and then fat aged for a further 10 days in a fat shell, giving it a very unique flavour and texture. As beef dry ages, the water content evaporates, enzymes break down, and the meat forms a crust that needs to be finely trimmed; making the whole procedure expensive.

By submerging the steak in melted fat, it stops the crusting process and the fat penetrates into the soft flesh, adding an intense natural flavor to your steak. This procedure takes time and understanding but is well worth the effort, and offers our diners an opportunity to experience and taste incomparable richness and flavor.

我們的安格斯肉眼牛扒是先進行10天的乾式熟成,再用獨特的牛脂肪封存技術保存10天,使牛扒肉質變得更鮮嫩,肉味更濃郁,在熟成過程中水份從肌肉組織內蒸發,使牛肉的風味更集中,牛肉本身的天然醇素和其外在的微生物交互作用改進了牛肉的嫩度和風味。熟成過程中水份蒸發會損失很多的重量,真菌令牛肉表面形成一層外殼硬皮,而這一部份在烹調食用前會切除去掉,使整個過程變得昂貴,完成熟成後再通過將牛排浸入融化的脂肪中,它可以停止結皮過程,脂肪會滲透到柔軟的牛肉中,為牛排增添強烈的自然風味。這個過程是需要時和專業處理,但為我們的用餐者提供了體驗和品嚐無與倫比的豐富和風味的機會,是值得付出努力的。





SLOW BRAISED PORK KNUCKLE

in red wine and herbs, pesto mashed potatoes, green peas and lettuce

紅酒慢煮豬手 伴香草薯蓉,青豆及生菜



175

with fried egg, anchovies and lemon

德式 脆炸 薄豬扒 伴煎蛋,銀魚柳及檸檬

HOUSE PORK SCHNITZEL

178

with ham, mushrooms and cheese

招牌脆炸薄豬扒 伴火腿,蘑菇和芝士





160

smoked cheddar, bacon, lettuce, tomato and pickle

原始德國頂級牛肉漢堡

伴煙燻車打芝士、煙肉、生菜、番茄及酸青瓜

THE ORIGINAL HAMBURGER,

from Germany's second largest city Hamburg 漢堡包始源於德國第二大城市漢堡





CEDAR WOOD PLANK BAKED SALMON 188

citrus herb slaw, potatoes and green goddess aioli

雪心 木 板 烤 三 文 魚 伴柑橘沙律、薯仔及香草蛋黄醬

ROASTED FREE RANGE CHICKEN

175

lemon, assorted vegetables and roasted potatoes

烤走地 雞伴檸檬 伴季節蔬菜及香草烤薯仔



Chef's Recommendation 廚師推介











APPLE STRUDEL

vanilla sauce, fresh berries and vanilla gelato

維也納蘋果卷

伴新鮮草莓配雲呢拿意大利雪糕

BLACK FOREST MOUSSE

cherries mousse, meringue and chocolate sponge cake

黑森林慕絲

68

伴車厘子慕絲、脆蛋白餅及朱古力海綿蛋糕

CHOCOLATE MOLTEN CAKE 68

chocolate crunch and mochi gelato

朱古力心太軟蛋糕 伴脆朱古力配麻糬意大利雪糕 **D** BAKED CHEESE CAKE

68

68

lemon curd, honeycomb and praline gelato

焗芝士檸檬撻

伴蜂巢脆糖,榛子意大利雪糕