



Welcome To Billow



We focus on blending traditional and innovative Western cuisine,
using fresh ingredients and refined techniques to
present you with a unique dining experience.



■ STARTER ■

Caesar Salad with Grilled Shrimps **\$108**

燒大蝦凱撒沙律

Wagyu Beef Ham, Burrata Cheese, Melons **\$138**

風乾和牛腿．布拉塔水牛芝士．蜜瓜

Homemade Thai Chicken Salad with Thai Spicy Sauce **\$108**

泰式雞肉沙律．泰式酸辣汁

Pan-fried Scallops with Saffron Cream Sauce and Salmon Roe **\$128**

香煎帶子．藏紅花忌廉汁．三文魚籽

(All prices are subject to 10% service charge)
(所有價目均設加一服務費)



Burrata Cheese and Watermelon, Sliced Cucumber and Basil Oil
 布拉塔水牛芝士配西瓜．青瓜片．羅勒油

\$108



Traditional Beef Tartare, Quail Egg Yolk
 傳統生牛肉他他．鵪鶉蛋黃

\$138

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Pan-fried Foie Gras with Cranberry Sauce **\$138**

香煎鵝肝配金巴利汁

Baked Vegetables Ratatouille with Tomato Sauce **\$78**

焗千層素菜配番茄汁

Clams with White Wine Sauce **\$168**

白酒煮大蜆

Seasonal Oysters, Lime Caviar, Yuzu Dressing (minimum 2 pieces) **\$68**

時令生蠔．手指檸檬．柚子醋 (兩隻起)

Norwegian Salmon Confit, Mango Salsa and Salmon Roe **\$118**

油封挪威三文魚．芒果莎莎．三文魚籽



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**Seafood Tower (Whole Boston Lobster, Seasonal Oysters,
French Blue Shrimps, Salmon, Hamachi)**

海鮮塔 (原隻波士頓龍蝦．時令生蠔．法國藍蝦．三文魚．油甘魚)

\$798

(All prices are subject to 10% service charge)
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■ SOUP ■

Cream of Mushroom Soup with Puff Pastry, Baked Portobello Mushroom 酥皮忌廉蘑菇湯．焗大啡菇	\$108
Traditional French Onion Soup 傳統法式洋蔥湯	\$98
Daily Soup 是日餐湯	\$68

(All prices are subject to 10% service charge)
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■ PASTA & RISOTTO ■

Homemade Penne in Tomato Sauce, Veal Sausages, Smoked Eggplant **\$178**

番茄醬手工長通粉．小牛腸．煙燻茄子

Lobster and Shrimps Homemade Linguine **\$268**

龍蝦．大蝦手工扁意粉

White Asparagus, Okra and Spinach Risotto **\$198**

白蘆筍．秋葵．菠菜汁意大利飯

Squid Ink Risotto, Deep-fried Squid **\$198**

墨魚汁意大利飯．炸魷魚

Truffle Homemade Fettuccine in Cream Sauce, Termite Mushrooms, **\$208**

Porcini, Morels

黑松露忌廉手工寬條麵．雞枞菌．牛肝菌．羊肚菌

(All prices are subject to 10% service charge)
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**Seafood Paella, Whole Boston Lobster, Clams, Mussels, Shrimps, Squids,
Veal Sausages**

\$788

西班牙海鮮飯．原隻波士頓龍蝦．大蜆．青口．大蝦．魷魚．小牛腸

(All prices are subject to 10% service charge)
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■ MAIN ■

Roasted French Spring Chicken (half) with White Wine Cream Sauce **\$258**

烤法國春雞(半隻)．白酒忌廉汁

Pan-fried Foie Gras, Duck Breast, Braised Pear in Red Wine **\$278**

香煎鵝肝．鴨胸．紅酒燴梨

U.S. Beef Tenderloin (6oz) & Foie Gras with Gravy, Grilled Asparagus **\$398**

美國牛柳(6oz)拼鵝肝配燒汁．烤蘆筍

Pan-fried Chilean Seabass, Mashed Pumpkin **\$268**

香煎智利鱸魚．南瓜蓉

(All prices are subject to 10% service charge)
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Australian M6 Tomahawk Steak (1.2kg), Mashed Potatoes, Gravy

澳洲M6斧頭扒 (1.2kg). 薯蓉. 燒汁

\$1688

Provençal New Zealand Rack of Lamb, Grilled Vegetables

紐西蘭保雲酥羊架. 烤蔬菜

Half \$368

Whole \$668

Japanese A4 Beef Sirloin (200g), Baked Garlic, Grilled Asparagus

A4和牛西冷牛扒 (200g). 焗蒜. 烤蘆筍

\$638



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Homemade US Angus Beef Burger, Fries
自家手打安格斯牛肉漢堡．薯條

\$228

Deep-fried Halibut Fillet Burger, Fries
炸比目魚柳漢堡．薯條

\$188

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■ SIDE DISH ■

Nachos, Guacamole, Sour Cream, Tomato Salsa, Jalapeno, Mixed Cheese **\$88**
粟米片．牛油果．酸忌廉．番茄莎莎．墨西哥辣椒．混合芝士

Stir Fried Mushroom with Garlic & Butter **\$78**
蒜香牛油炒雜菌

Truffle Mashed Potatoes with Gravy **\$68**
黑松露薯蓉配燒汁

Fried Chicken Karaage with Garlic Aioli **\$88**
唐揚炸雞．蒜泥蛋黃醬

French Fries **\$58**
炸薯條

Crab Meat Toast, Sliced Cucumber and Mango Vinaigrette **\$48**
蟹肉多士．青瓜片．芒果醋

(All prices are subject to 10% service charge)
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Afternoon Tea Set For Two

\$398

下午茶 (兩位)

2 Cups of Tea or Standard Coffee
兩杯精選茗茶或咖啡

Add \$58 to Enjoy a Glass of House Wine or Sparkling Wine
加\$58可享一杯葡萄酒或氣泡酒

Served Monday - Friday, From 14:30 - 17:30
星期一至星期五 14:30 - 17:30 供應

Served Saturday, Sunday and Public Holidays, From 12:00 - 17:30
星期六, 星期日及公眾假期 12:00 - 17:30 供應

(All prices are subject to 10% service charge)
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DESSERT ■

Croffle, Truffle Honey, Vanilla Ice Cream

\$138

酥脆窩夫餅．松露蜜糖．雲呢拿雪糕

White Peach Crumble, Vanilla Ice Cream

\$128

焗白桃酥．雲呢拿雪糕

Banana Banoffee, Caramel Ice Cream

\$108

香蕉慕絲．焦糖雪糕

Green Apple and Pear, Cucumber Basil Sorbet

\$108

青蘋果．啤梨．青瓜羅勒雪葩

(All prices are subject to 10% service charge)
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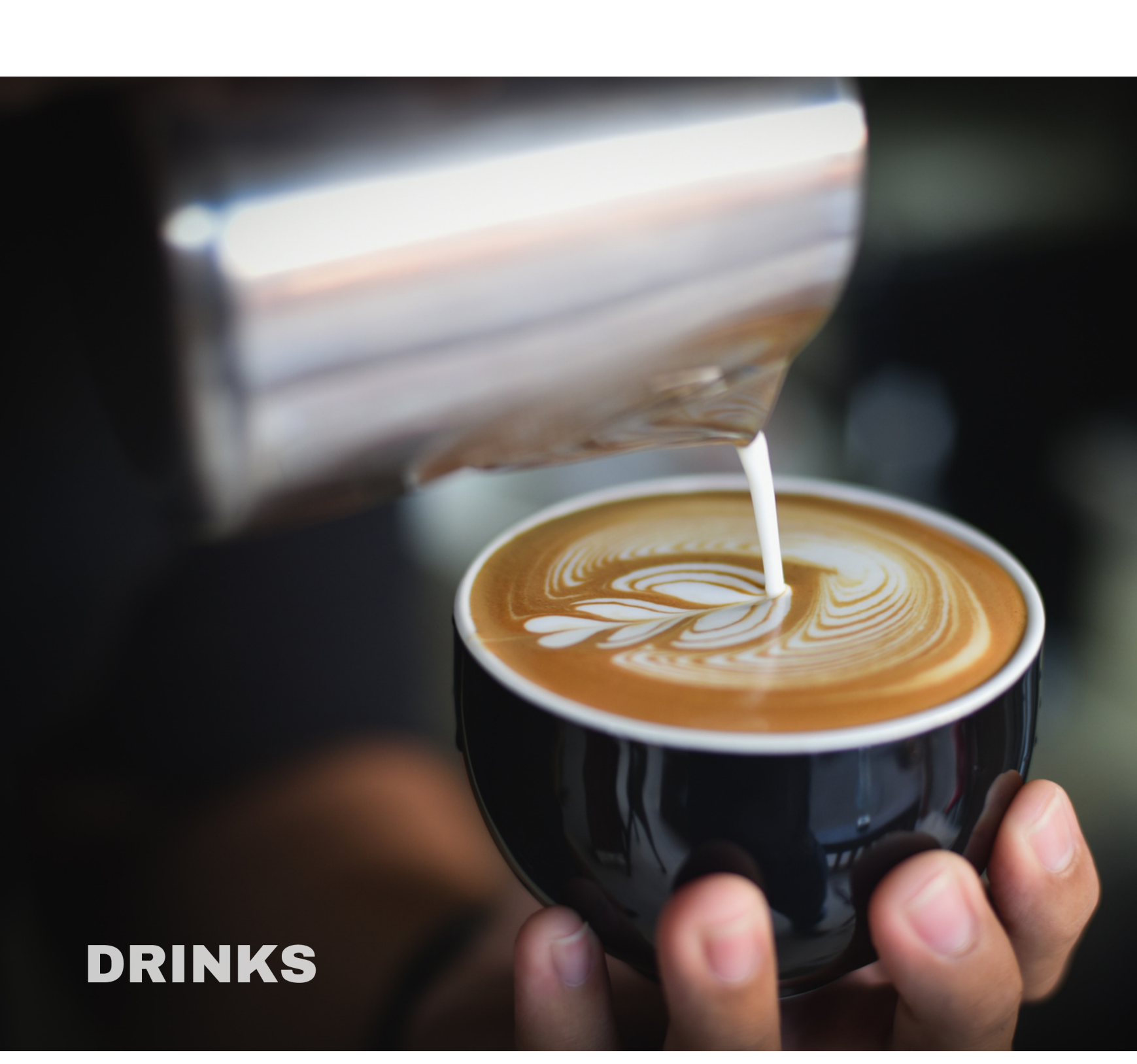


Tofu Ice Cream with Black Sesame Mousse

豆腐雪糕．黑芝麻慕絲

\$108

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DRINKS



COFFEE ■

	HOT	ICED
★ Short Black 特濃咖啡	\$50	/
★ Long Black 濃黑咖啡	\$50	\$55
★ Flat White 白咖啡	\$55	\$60
★ Latte 鮮奶咖啡	\$55	\$60
★ Cappuccino 意大利泡沫咖啡	\$55	\$60
Mocha 巧克力泡沫咖啡	\$60	\$65
Aeroccino 泡沫黑咖啡	/	\$65
Rose Latte / Hazelnut Latte / Caramel Latte 玫瑰鮮奶咖啡 / 榛子鮮奶咖啡 / 焦糖鮮奶咖啡	\$60	\$65
★ Standard Coffee 精選咖啡 (Extra shot +\$8, Hot drink upgrade to mug +\$12) (額外特濃咖啡+\$8, 熱飲升級至大杯+\$12)		

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SPECIAL ■

	HOT	ICED
Dirty 髒髒咖啡	/	\$65
Espresso Tonic 特濃咖啡湯力	/	\$65
Green Tea Latte 綠茶鮮奶	\$63	\$68
Double Chocolate 特濃巧克力	\$63	\$68
Organic Tea (English Breakfast Tea / Earl Grey / Chamomile / Peppermint / Longan) 有機茶 英式早餐紅茶 / 伯爵茶 / 洋甘菊茶 / 薄荷茶 / 龍眼茶	\$38	/



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NON-ALCOHOLIC DRINKS ■

Guava Lime and Bitters \$78

Guava · Lime · Bitters · Soda
番石榴 · 青檸 · 苦艾酒 · 梳打

Tropical Spritzer \$78

Mango · White Peach · Kiwi · Soda
芒果 · 白桃 · 奇異果 · 梳打

Wild Berries Mojito \$78

Mixed Berries · Mint Leaves · Lemon Peel · Soda
雜莓 · 薄荷葉 · 檸檬皮 · 梳打

Botanical Punch \$78

Apricot · Passion Fruit · Rosemary · Soda
杏桃 · 熱情果 · 迷迭香 · 梳打

Grasshopper \$78

Cucumber Syrup · Sliced Cucumber · Lime Juice · Mint Leaves · Soda
青瓜糖漿 · 青瓜片 · 青檸汁 · 薄荷葉 · 梳打

Fire Phoenix \$78

Ginger Ale · Pineapple Juice · Ginger Juice · Elderflower Syrup · Lime Juice
乾薑水 · 菠蘿汁 · 薑汁 · 接骨木花糖漿 · 青檸汁

Apple Juice / Orange Juice \$55

蘋果汁/橙汁

Coke / Coke Zero / Sprite \$38

可口可樂/零系可樂/雪碧

New Zealand Antipodes Sparkling Mineral Water 1000ml \$65

紐西蘭有汽礦泉水1000毫升

New Zealand Antipodes Still Mineral Water 1000ml \$65

紐西蘭天然礦泉水1000毫升

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WINE LIST ■

CHAMPAGNE / SPARKLING WINE

Henin-Delouvin Grande Reserve Brut 1er Cru, Champagne, France
Fangareggi, Biancospino Lambrusco Bianco, Italy

BOTTLE

\$680
\$380

GLASS

/
\$78

WHITE WINE

Cepa Madre, Viura Rioja, Spain
Milton Park, Chardonnay, South Australia
Cornerstone, Sauvignon Blanc, Marlborough, New Zealand
Scagliola, Moscato d'Asti, Volo Di Farfalle DOCG, Italy
Vieilles Vignes, Domaine Gueguen, Chablis, France

\$330
\$380
\$380
\$420
\$500

\$68
\$78
\$78
/
/

ROSE WINE

Adele, Rosato, Italy
Chateau du Seuil, Provance, France

\$330
\$390

\$68
/

RED WINE

Cepa Madre, Tempranillo Garnacha Rioja, Spain
Thorn-Clarke, Shiraz, Barossa, Australia
La Vigne D'Em, Domaine Gueguen Bourgogne, Pinot Noir, France
Chateau Cissac, Haut-Medoc, France
Chevalier de Lascombes, Margaux, France

\$330
\$360
\$420
\$550
\$590

\$68
\$78
/
/
/

SANGRIA

White Sangria, Citrus Mix, White Wine, Rosemary
Red Sangria, Citrus Mix, Red Wine, Cinnamon Stick

/
/

\$88
\$88

HAND CRAFT BEER

Carbon Brews Staying Alive, Session IPA
(Aromas of Lemon, Grapefruit and Orange)
Carbon Brews, Sour Punch, Fruit Punch Berliner Weisse
(Aromas of Raspberry, Guava and Passion Fruit)

/
/

\$78
\$78

BOTTLE BEER

Sapporo

\$58

/

Corkage Fee \$250 per bottle
開瓶費每支\$250

Cake Cutting Fee \$80 each
切餅費每個\$80

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www.lake-house.co



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