



mr wolf

MENU

STARTERS

- Ham croquettas \$40/each
西班牙火腿炸丸子
- Sausage roll, HP sauce \$50/each
英式特色棕醬香腸卷
- 👉 Roast tomato soup, Boursin toast \$60
烤番茄湯
- 👉👎 House chicken tikka, mint sauce \$80
印度咖哩烤雞
- Mr. Wolf's scotch egg, truffle mayonnaise \$80
狼族釀炸蛋配松露蛋黃醬
- 👉 Vegetable dumplings \$130
素菜餃子
- Mr Wolf's house charcuterie \$140
熟食冷肉盤
- Crispy calamari, tartare sauce \$145
脆皮炸魷魚
- 2 crab and shrimp fish cakes, Thai green curry sauce \$180
蝦蟹肉魚餅, 泰式青咖哩醬
- Rustic pork belly and chicken liver terrine, sourdough \$180
鄉村風味豬腩肉雞肝肉捲, 酸酵母麵包
- 👉👎 D.O.P. burrata, cherry tomatoes, basil and Balsamic vinegar \$180
布拉塔芝士番茄羅勒配香醋
- Warm New Caledonian blue prawns, olive oil \$180
蒸新赫里多尼亞藍蝦配橄欖油
- Classic steak tartare, Melba toast \$190
經典牛肉他他, 脆薄多士
- Foie gras terrine, fig chutney, toasted brioche \$220
鵝肝醬, 無花果甜酸, 烘法式餐包

SALADS (add grilled chicken, beef or poached salmon +\$65 另加烤雞肉, 牛肉或水煮三文魚)

- 👉 Pearl barley, avocado, quinoa and pickled red cabbage vegan salad \$145
薏米牛油果藜麥醃紅捲心菜素沙律
- 👉👎 Psychedelic carrots, smoked aubergine, puffed rice, dukkah \$150
紅蘿蔔, 煙茄子, 米通, 杜卡
- 👉👎 Greek salad, aged Feta, oregano, pickled watermelon \$155
希臘沙律配陳年羊奶芝士, 奧勒岡葉, 醃西瓜
- Grilled steak, beetroot, carrot and Fourme d'Ambert \$185
烤牛扒法國藍芝士紅菜頭蘿蔔沙律
- Charred squid, pork belly, coconut dressing, Thai herbs \$185
泰式香草椰子醬燒魷魚五花肉沙律
- 👉👎 Poached salmon, spiced quinoa and broccoli salad \$185
慢煮三文魚配嫩莖青花菜藜麥沙律
- 👉👎 King prawns, marinated tomatoes, avocado mousse \$250
醃蕃茄牛油果慕斯大蝦沙律

MAINS

- 🍷 Tomato, Mozzarella and basil lasagna alla Maria \$150
瑪俐亞秘制番茄千層闊面
- 🍷 Lancashire cheese and onion pie \$175
洋蔥配藍格斯芝士批
- Linguini vongole, clams, garlic, chilli, white wine \$175
香辣白酒蜆肉意粉
- Fettuccine Bolognese \$185
意大利肉醬闊麵
- Orzo Carbonara \$185
卡邦尼米粒麵
- Wagyu burger, red Leicestershire cheese, burger sauce \$190
和牛漢堡配甘荀汁紅芝士, 漢堡醬汁
- Fish and chips: Beer battered cod, chips, mushy peas, tartare sauce \$220
啤酒炸鱈魚 薯條, 綠豆蓉, 他他醬
- 🍷 Rare roast salmon, warm potato salad, cucumbers and shrimps \$280
一成熟烤三文魚配青瓜, 鮮蝦和暖馬鈴薯沙律
- 🍷 Braised beef short rib, Lyonnaise potatoes, horseradish \$280
紅燒牛仔骨, 法式炒薯, 辣根
- Confit duck leg, sweet potato purée, roast apple \$285
燒鴨腿配紅酒汁, 甜蕃薯蓉
- Murgh Makhani: butter chicken curry, pilau rice, garlic butter naan \$285
牛油雞咖哩配香料菜飯, 蒜香烤餅
- 🍷 Barramundi fillet, green beans, Puttanesca sauce \$290
香烤盲鱸柳, 青豆, 蕃茄橄欖醬
- 🍷 Fresh Turbot t-bone, mashed potatoes, broccolini, chive butter sauce \$295
多寶魚(有骨)配薯蓉, 西蘭花和青蔥牛油醬
- Tagliatelle, whole fresh Canadian lobster, garlic butter \$300
原隻加拿大龍蝦配牛油寬麵

STEAKS

- 🍷 8oz Tenderloin 8安士牛柳 \$295
- 🍷 12oz Sirloin 12安士西冷扒 \$350
- 🍷 12oz Ribeye 12安士肉眼扒 \$350
- 🍷 24oz Tomahawk 24安士斧頭扒 \$500

Choose any 2 Sides: dauphinoise potatoes, French fries, Sautéed spinach, Green beans or Mixed salad
choose a sauce: green peppercorn, béarnaise or café de paris butter

任何扒類選兩款配菜: 法式焗薯, 薯條, 炒菠菜, 青豆 或 什菜沙律
醬汁可選: 青椒汁, 蛋黃醬 或 法式牛油香草汁

Add Half A Fresh Canadian Lobster For +\$150 任何扒類, 另配烤加拿大龍蝦半隻

FOR SHARING

- 🍷 1kg Homemade Toulouse Sausage Coil, with mashed potatoes, pickled red cabbage and feta, crunchy romaine lettuce and a 3 mustard sauce (for 2 - 3 persons) \$288
1kg自家製豬肉腸, 配薯蓉, 紅椰菜&生菜沙律 (可供兩至三人分享)
- Lasagne and Green Salad (for 3 - 4 persons, please allow 30 mins) \$488
肉醬千層麵配沙律 (可供三至四人分享)
- 16 oz Chateau-Briand Beef Wellington (for 2 - 3 persons, please allow 45 mins) \$650
威靈頓牛扒 (可供兩至三人分享)

Choose any 2 Sides: dauphinoise potatoes, French fries, Sautéed spinach, Green beans or Mixed salad
choose a sauce: green peppercorn, béarnaise or café de paris butter

PIZZAS (available after 3pm 下午三時起供應)

- 🍷 Margherita: 意式芝士薄餅 \$198
Tomato base, buffalo mozzarella, basil
- Prosciutto: 巴馬火腿薄餅 \$198
Tomato base, Parma ham, buffalo mozzarella, oregano
- Diavola (spicy): 蕃茄辣醬, 水牛芝士, 墨西哥辣椒薄餅 \$198
Tomato base, house nduja, buffalo mozzarella, pickled jalapeños
- Tartiflette: 法式薯仔, 煙肉, 芝士薄餅 \$198
Crème fraîche base, potatoes, smoked bacon, Reblochon cheese
- Pepperoni: 意大利辣肉腸薄餅 \$198
Tomato base, buffalo mozzarella, salame piccante
- Chicken Tikka: 烤雞咖哩薄餅 \$198
Tomato base, buffalo mozzarella, chicken tikka pieces
- Tonno: 吞拿魚紅洋蔥芝士薄餅 \$198
Tomato base, tuna, buffalo mozzarella, red onions, capers

SUNDAY ROAST ALL YOU CAN EAT BUFFET \$288

星期日自助餐 (午餐12-4PM, 晚餐6-9PM)

Sunday Lunch and Dinner - 12noon to 4pm and 6pm to 9pm

Roast Rib of Aged Beef, Wicks Manor Crackling Pork Loin, Million Herbs Roast Chicken
And dripping roasties, truffled cauliflower cheese, roast carrots, peas and smoked bacon,
red cabbage, yorkies and an all NEW summer salads and desserts selection!.

Two Hour Drinks Free Flow Upgrade \$250 另配兩小時任飲優惠
(Soft Drinks, Beers, Red and White Wine, Rosé, Prosecco)

GLOSSARY:

- 🍷 Vegetarian
- 🍷 Gluten Free Friendly *All dishes are made with gluten free ingredients, but in a kitchen where products with gluten are also prepared.*

Croquetta: *Classic tapas dish of deep fried béchamel sauce*

HP sauce: *A vinegary brown sauce from the UK*

Boursin: *Creamy French garlic and herb cheese*

Charcuterie: *Cured meats, all made in house*

Fourme d'Ambert: *A French blue cheese*

Puttanesca: *Strong flavoured tomato sauce with capers and black olives*

Orzo: *A silky rice shaped pasta*

Lyonnaise: *Potatoes with caramelized onions*

Nduja: *Very spicy sausage*