



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
- 👉 Hot and sour vegetable steamed wontons \$130
四川紅油雲吞
- 6 Garlic butter snails, toasted baguette \$140
蒜蓉蝸牛配法式長包
- Mr Wolf's house charcuterie \$140
熟食冷肉盤
- 🍷 Crab and avocado cocktail \$180
牛油果大蝦
- 🍷 Sweetbread and roast onion saucisson, celeriac remoulade \$190
牛胸腺配洋蔥香腸, 芹菜
- 🍷 6 Oysters Kilpatrick \$190
焗蠔六隻配煙肉, 喼汁
- 🍷 Beef carpaccio, Parmesan, rocket and truffle dressing \$190
生牛肉片配火箭菜同松露醬
- Foie gras terrine, fig chutney, toasted brioche \$220
鵝肝醬, 無花果甜酸, 烘法式餐包
- 🍷 Seared Hokkaido scallops, cauliflower purée \$225
烤北海道扇貝配椰菜花蓉

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
- Squid, pork belly, coconut dressing, Thai herbs \$185
魷魚五花腩沙律配泰式香草椰子醬
- 🍷 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
瑪利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
- Trofie Bolognese \$185
意大利肉醬手工短意粉
- Farfalle with ham, peas and cream \$185
忌廉火腿, 青豆蝴蝶麵
- 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
- Chicken Kadai, pilau rice, buttered naan..... \$250
印度烤雞咖哩配香料飯, 牛油烤餅
- 🍷 Iberico pork pluma, mash, asparagus and Marsala sauce (served medium) \$270
黑毛豬柳配薯蓉 蘆筍, 馬薩拉醬
- 🍷 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
- Barramundi fillet, shellfish broth \$290
燒盲鱸配海蛤湯

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
- 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)
- 🍷 48oz Wagyu Tomahawk (great to share) 和牛斧頭扒 \$800

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

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 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*

Remoulade: *French style slaw*

Charcuterie: *Cured meats, all made in house*

Oysters Kilpatrick: *Grilled oysters with bacon*

Fourme d'Ambert: *A French blue cheese*

Chicken Kadai: *Medium spiced curry from North India*

Farfalle: *Butterfly shaped pasta*

Secreto: *Cut of pork traditional in Spain from the shoulder*

Marsala: *Fortified wine from Sicily in Italy*

Nduja: *Very spicy sausage*