



mr wolf

MENU

STARTERS

- Ham croquettas \$40/each
炸西班牙火腿丸子
- Sausage roll, HP sauce \$50/each
英式特色棕醬香腸卷
- ☛ Cream of mushroom soup, goats cheese toast \$60
忌廉蘑菇湯配羊奶芝士多士
- ☛ 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
- Crispy calamari, tartar sauce \$130
脆皮炸魷魚
- Chicken liver and mushroom paté, toasted sourdough \$140
蘑菇醬雞肝配多少
- Mr Wolf's house charcuterie \$140
熟食冷肉盤
- ☛ Crab and avocado cocktail \$180
蟹肉牛油果
- 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
- Classic Caesar salad, grilled chicken, smoked anchovy \$185
經典凱撒沙律配烤雞
- ☛ 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 \$170
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
- Fettucine Bolognese \$185
肉醬闊條麵
- 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, tartar sauce \$220
啤酒炸鱈魚 薯條, 綠豆蓉, 他他醬
- Butter chicken curry pilau rice, buttered naan \$250
牛油咖哩雞配香料飯, 牛油烤餅
- Classic Ragù of red wine braised Wagyu beef cheek and pappardelle \$250
紅酒慢煮和牛頰肉配闊條麵
- 🍷 Grilled pork chop, mash, apple caramel sauce \$260
烤豬扒配薯蓉, 蘋果焦糖醬
- 🍷 Rare roast salmon, ragout of leeks, mussels and crème fraîche \$280
一成熟烤三文魚配大蒜燴青口, 法式酸奶油
- 🍷 Sea bass fillet, saffron rice, sweet and sour peppers and aioli \$295
鱸魚配藏紅花飯, 炭燒燈籠椒, 蛋黃醬

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 rib-eye on the bone (great to share) 和牛肉眼扒(有骨) \$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*

Charcuterie: *Cured meats, all made in house*

Fourme d'Ambert: *A French blue cheese*

Marsala: *Fortified wine from Sicily in Italy*

Nduja: *Very spicy sausage*