



*mr wolf*

**MENU**

# STARTERS

- Ham croquetas ..... \$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
- 👉 Fried vegetable kebabs, tamarind chutney ..... \$80  
烤雜菜串燒配羅望子酸辣醬
- 👉 Onion bhaji, sweet chilli dip ..... \$80  
印度炸洋蔥配甜辣醬
- 👉 House chicken tikka, mint sauce ..... \$100  
印度咖哩烤雞
- Crispy lamb samosas, mango chutney ..... \$120  
咖哩羊餃配芒果甜酸醬
- Crispy calamari, tartare sauce ..... \$145  
脆皮炸魷魚
- Chicken liver and mushroom paté, toasted sourdough ..... \$140  
蘑菇雞肝醬配多士
- Mr Wolf's house charcuterie ..... \$140  
熟食冷肉盤
- Beetroot cured salmon, celeriac remoulade ..... \$150  
紅菜頭醃三文魚配芹菜
- 👉👉 Burrata, heritage tomatoes and balsamic vinegar ..... \$170  
布拉塔芝士配原種蕃茄, 香醋汁

# 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 ..... \$130  
薏米牛油果藜麥醃紅捲心菜素沙律
- 👉👉 Greek salad, aged Feta, oregano, pickled watermelon ..... \$130  
希臘沙律配陳年羊奶芝士, 奧勒岡葉, 醃西瓜
- 👉👉 Beetroot, carrot, hazelnut and Fourme d'Ambert ..... \$130  
紅菜頭, 蘿蔔, 藍芝士沙律
- 👉 Classic Caesar salad, smoked anchovy, croutons and Parmesan ..... \$130  
經典凱撒沙律
- 👉 Spiced quinoa, cherry tomato and broccoli ..... \$130  
藜麥, 蕃茄, 西蘭花沙律

# MAINS

- 👉 Spicy vodka rigatoni, wild garlic butter ..... \$170  
伏特加香辣蕃茄醬粗通粉
- Linguini vongole, chilli, garlic, white wine ..... \$175  
香辣白酒蜆肉意粉
- 👉 Lancashire cheese and onion pie ..... \$175  
洋蔥配藍格斯芝士批
- Fettuccine Bolognese ..... \$185  
肉醬闊條麵
- Wagyu burger, American cheese, burger sauce ..... \$190  
雙層和牛芝士漢堡配甘筍汁紅芝士
- Fish and chips: Beer battered haddock, chips, mushy peas, tartare sauce ..... \$220  
啤酒炸鱈魚 薯條, 綠豆蓉, 他他醬
- 👉 Indian spiced vegetable Manchurian pakoras in broth ..... \$220  
炸印度雜菜球配雜菜湯
- Butter chicken curry pilau rice, buttered naan ..... \$250  
牛油咖哩雞配香料飯, 牛油烤餅
- 👉 Porcini and Parmesan sausages, mash and onion gravy ..... \$250  
牛肝菌芝士腸配薯蓉, 洋蔥汁
- Roast barramundi, daahl makhani and coriander ..... \$280  
鱸魚配黑扁豆咖哩
- Whole braised lamb shank jalfrezi, pilau rice and buttered naan ..... \$300  
咖哩燉羊膝配香料飯牛油薄餅

# STEAKS

- 👉 8oz Tenderloin 8安士牛柳 ..... \$295
  - 👉 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) ..... \$900
- Choose any 2 sides: Dauphinoise potatoes, French fries, Mash, Sautéed spinach, Green beans or Mixed salad (added mash)
- 任何扒類選兩款配菜: 法式焗薯, 薯條, 薯蓉, 炒菠菜, 青豆 或 什菜沙律

# DESSERTS

- 🍷 Passion fruit soufflé, white chocolate ice cream (*please allow an extra 15 mins.*) ..... \$130  
熱情果梳芙厘配白朱古力雪糕
- 🍷 Madagascan vanilla Crème brûlée ..... \$130  
焦糖布丁
- 🍷 Dark chocolate terrine, crème Anglaise, pistachios ..... \$130  
黑朱古力軟餅
- Cheesecake mousse, blackberry, biscuit topping ..... \$130  
芝士蛋糕慕斯, 黑莓, 餅碎
- A selection of European cheeses ..... \$210  
歐式芝士拼盤
- 3 scoop selection of ice creams and sorbets ..... \$100  
雪糕, 雪葩

## SUNDAY ROAST ALL YOU CAN EAT BUFFET \$320

星期日自助餐 (午餐12-4PM, 晚餐6PM)

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

Roast Rib of Beef, Crackling Pork Loin, Herb Roasted Chicken

Salade Maison with Walnuts, Fourme D'Ambert and Vinaigrette

Yorkshire Puddings, Pigs in Blankets, Duck Fat Potatoes, Buttered Carrots,  
Peas and Smoked Bacon, Truffled Cauliflower Cheese

Apple Crumble and Custard, Berry Pavlova

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.*

**Croqueta:** 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