



Fashion Walk, Florida Mansion, 9-11 Cleveland St, East Point, Causeway Bay ☎2576 8650

海濱
Coast
Serving seafood & grill

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 Vegetarian 全素

Royal Card Points Redemption

會員積分兌換



Prices are in Hong Kong Dollars and Subject to 10% Service Charge
以港幣計算及另加一服務費

Photos are for Reference Only
相片只供參考

Bring your own wine at \$280 per bottle (75cl) / spirit at \$380 per bottle
自攜餐酒每支 \$280 / 烈酒每支 \$380

Vintage may be changed depending on availability
酒釀年份可能因存貨而變更

Craft Beer

"Pair our dishes with your choice of the most flavourful craft beers from the best breweries around the world..."



HK Craft Beer Selection

Our Craft Beer selection is seasonal and may vary depending on availability - Ask your server what we have in store today

Homemade Gin



Finish off your dinner with the finest selection of Homemade Gin

Seafood Tower on Ice

Signature Seafood Platter



Seafood Sampler (Chilled)
精選海鮮凍盤
\$1280

Boston Lobster 波士頓龍蝦	Spot Prawn Sashimi 牡丹蝦
King Crab Legs 皇帝蟹腳	Sea Urchin 海膽
Scotland Razor Clam 蘇格蘭蠔子	Oysters 時令生蠔
Japanese Scallop Sashimi 日本帶子刺身	

Hot Seafood Platter



Seafood Tower Served Hot
海鮮熱盤
\$395

Deep Fried Prawns 酥炸海蝦
Deep Fried Calamari 酥炸魷魚
NZ Mussel Pot 紐西蘭青口煲
Grilled Eel Skewer 鹽燒白鰻
Stew Octopus and Chorizo
西班牙風腸燴八爪魚

Go with below sauce 配以下醬汁:
Chili Mayo 香辣蛋黃醬
Tartar Sauce 他他醬
Sesame Sauce 芝麻蛋黃醬

Oysters 生蠔

Jewels of the Sea



American Pearl Oyster

Beautiful, ultra-clean oysters with a crisp Atlantic start and a sweet finish.
The cleanest, purest tasting oyster.

"A kiss from the sea..."

Scottish Rock Oyster

Scottish Rock oysters start off briny and salty, followed by a nutty and woody taste -Next, a lemon and citrus combination finished with a dull metallic finish.

"Plump and juicy..."

Viking Maree Special Oysters - France

Grown in Normandy in one of the most beautiful villages along the coast of the English Channel.

"the best fleshy oysters. It is firm and slippery at the same time, and leaves an unforgettable taste in the mouth..."

Coffin Bay Oyster - South Australia

The most widely recognised of all Australian oysters.

"The nutrient-rich waters of the region give these oysters an extremely salty, real sea taste."

New Zealand Rock Oyster

Rock Oyster (*Saccostrea glomerata*) found in small numbers, delicate and delicious.

"Sweet & Creamy"

Gillardeau - France

Large, firm, claire-finished oysters from France's famed fourth-generation oyster dynasty, which calls itself

"the Rolls-Royce of oysters..."

Mixed Oyster Platter 生蠔拼盤

6 Pcs 6隻 | \$295 12 Pcs 12隻 | \$545

Our Values



Teamwork makes the dream work. Teamwork is the foundation of the working and service philosophy at Coast. Head Chef Ray Tam and Chef Alex Wong have been leading the Coast team since Coast first opened its doors in June 2015 on Causeway Bay's famed Fashion Walk "Food Street".

"Our goal at Coast is to provide high quality delicious meals and excellent service to customers and we can only accomplish that as a team, everyone plays an important role to the success of our restaurant." We are proud to lead the industry in service and food quality standards and we look forward to bringing you our best in everything we do. Every time.



"...high quality meals and excellent service..."

Head Chef Ray Tam & Chef Alex Wong picking through the fresh delivery of the day.

Light Bites for Sharing

輕巧小吃



Roast Bone Marrow with Escargot and French Bread
烤牛骨髓伴香草牛油焗田螺配法包

\$165

Light Bites for Sharing

輕巧小吃



Crispy Chorizo Scotch Egg with Aioli
脆炸蘇格蘭蛋配風腸及蒜蓉蛋黃醬
\$95



Deep Fried Prawn Toast Stuffed with Emmental
流心瑞士芝士蝦多士
\$95



Roast Corn on the Cob with Chili con Carne
烤原條粟米配墨西哥辣肉醬
\$95



Hawaiian Tuna and Avocado Poke Bowl with Bread
夏威夷吞拿魚牛油果碗配多士
\$125



Deep Fried Chicken Wing with Salted Egg Yolk Puree
咸蛋黃烤雞翼
\$95



Korean Style Fried Chicken with Crispy Waffle and Sour Cream
韓式炸雞配脆窩夫
\$105



Pulled Pork Nachos with Guacamole, Sour Cream and Tomato Salsa & Avocado Puree
芝士烤手撕豬肉墨西哥粟米脆片配牛油果醬，酸忌廉及蕃茄沙沙
\$125

Light Bites for Sharing

輕巧小吃



"Pescallo Frito" with Mojito Mayo
香脆小魚配薄荷蛋黃醬
\$100



Crab and Shrimp Stuffed Portobello with Cheddar Cheese
車打芝士焗鮮蝦蟹肉釀大啡菇
\$165



Steamed NZ Green Mussels with Butter Basil Cream Sauce
紐西蘭青口煲配紫蘇牛油忌廉汁
300g \$180 | 600g \$340



Iberico
黑毛豬系列

36 Months Jamon Iberico de Bellota (50g/100g)
36個月黑毛豬風乾火腿 (50克 / 100克)
\$275 / \$475

Light Bites for Sharing

輕巧小吃



Garlic Prawn with Chili
香辣蒜片蝦
\$115



Mozzarella and Spinach in Filo Pastry
菠菜芝士卷
\$100



Cheesy Oxtail Empanada
西班牙芝士牛尾餡餅
\$125



Crispy Fried Calamari
香脆炸魷魚圈
\$105



Stew Octopus and Chorizo
西班牙風腸燴八爪魚
\$105



Spanish Sardines on Toast with Tomato and Sweet Onion
西班牙沙丁魚番茄甜洋蔥多士
\$95

Salad 沙律

Classic Caesar Salad
凱撒沙律
\$105



Grilled Thai Beef Salad with Kale, Lime and Peanuts
泰式燒牛肉沙律配羽衣甘藍
\$135



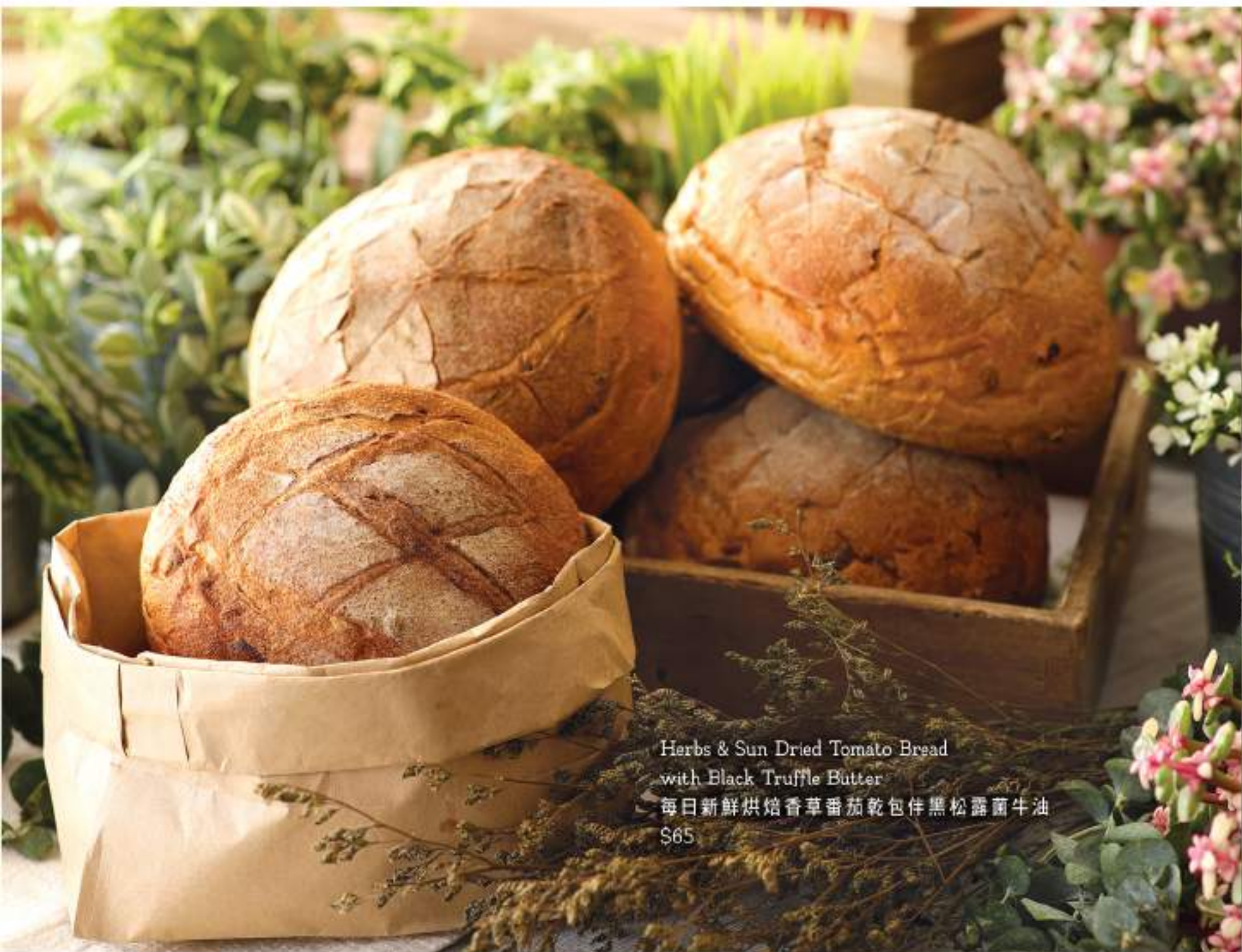
Burrata Cheese, Fresh Tomato and Basil Salad
布袋流心水牛芝士番茄沙律
\$115



Grilled Salmon Avocado Salad with Soft Boiled Egg
烤三文魚牛油果沙律配溏心蛋
\$120

Essential

必不可少



Herbs & Sun Dried Tomato Bread
with Black Truffle Butter
每日新鮮烘焙香草番茄乾包伴黑松露菌牛油
\$65

Soup

湯

Made Fresh In-House Daily



New England Fish Chowder
新英倫周打魚湯
\$90

Chicken Gumbo Soup
新奧爾良雞肉金寶湯
\$90

French Onion Soup
法式洋蔥湯
\$90

Crab Meat and
Pumpkin Soup
蟹肉南瓜湯
\$90

Burger 漢堡



Mini Cheese Burger
迷你芝士漢堡
\$90



Lobster Seafood Roll with
Sweet Potato Fries and Pickled
特色海鮮龍蝦包配甜番薯條
\$220



BBQ Pulled Pork Cheese Sandwich with
Sweet Potato Fries and Pickled
燒烤汁手撕豬肉芝士三文治配甜番薯條
\$175



U.S. Angus Beef Burger with
Fried Egg, Cheddar and Sweet Potato Fries
煙肉芝士安格斯牛肉漢堡配甜番薯條
\$185

From the Sea 海鮮



Coast Prawns Platter with Thai Yum Sauce
(Grilled Tiger Prawn, Baked Giant River Prawn and Cajun Wild Sea Prawn)
特色烤雞錦大蝦拼盤配泰式酸辣汁
\$380



Beer Battered Fish and Chips,
Tartare Sauce and Wasabi
啤酒脆漿炸魚柳薯條配他他醬及山葵蛋黃醬
\$200



Boston Lobster and Seafood Pot
with Cajun Seafood Broth
香辣龍蝦海鮮煲
\$330



Roast Whole French Seabass with Fennel and Lemon
茴香檸檬燒原條法國海鱸魚
\$295



Miso Slow Cook Salmon with Mushroom Barley Stew
麵豉烤慢煮三文魚配燴蘑菇薏米
\$260

From the Sea 海鮮



Pan Fried Whole Lemon Sole with Warm Butter Sauce
香煎原條龍脷魚配牛油汁
\$280

Beef 牛

U.S. Rib Eye (14oz)
美國肉眼扒(14安士)
\$395



Grilled U.S. OP Rib Eye (40oz)
美國OP有骨肉眼扒(40安士)
\$850

製作約40分鐘 Production Time approx. 40 mins



From the Land 肉類



製作約40分鐘 Production Time approx. 40 mins

每天數量有限 Available While Stock Last

需要預訂 Reserve In Advance

Roast Suckling Pig
西班牙烤乳豬 \$305



Grilled Iberico Pork Rack
西班牙烤黑毛豬鞍
\$295



Pollo Guisado (South America Chicken Stew)
Olive, Bell Pepper, Carrot and Free Range Chicken
With Garlic Bread
傳統南美式燴走地雞及蒜蓉包 \$280



Australian Lamb of Rack
with Roasted Garlic (10oz)
燒澳洲羊架配燒蒜(10安士)
\$380

From the Land 肉類



Dark Beer Braised Beef Short Rib Stew
with Root Vegetables
黑啤慢煮美國牛肋骨配雜菜
\$340



Pan Fried French Duck Breast with
Roast Corn, Okra and Pancetta
香煎法國鴨胸配煙腩肉燴粟米秋葵
\$295

Side 配菜



French Fries
炸薯條 \$60

Sweet Potato Fries
炸番薯條 \$65

Roast Cauliflower with
Hollandaise Sauce
法式荷蘭醬烤椰菜花
\$85

Sautéed Wild Mushrooms
輕炒野菌 \$70

Sautéed Kale and
with Poached Egg
炒羽衣甘藍配水波蛋 \$85

New Potatoes with
Butter and Herbs
香草牛油焗新薯 \$70

Sautéed French Beans
炒法邊豆 \$85

A little something on the side

Pasta and Rice

意粉及飯



63°C Onsen Egg Pancetta Carbonara Spaghetti
63°C 溫泉蛋卡幫尼意大利粉
\$185



Risotto with Seared Hokkaido Scallop
and Porcini Mushroom
輕煎北海道帶子配牛肝菌意大利飯
\$230



Risotto with Raw Red Prawn and Alioli
輕煎西班牙紅蝦意大利飯
\$280



Clams Vongole Linguine
香草蒜香鮮蜆肉扁意粉
\$220



Lobster Macaroni and Cheese
龍蝦芝士通心粉
\$240



Seafood Paella (Shrimp, Squid, Mussels & Clams)
西班牙海鮮飯 (蝦、魷魚、青口、蜆)
\$280

A top-down view of a wooden table set for a gathering. In the center is a round cake decorated with purple flowers. Surrounding it are various plates of food: a plate of donuts, a plate of bread and fruit, a plate of chocolate brownies, a plate of fruit and cheese, a plate of fruit and cream, a plate of fruit and chocolate, a plate of fruit and cream, a plate of fruit and chocolate, a plate of fruit and cream, a plate of fruit and chocolate. There are also cups of coffee and tea, and hands of people interacting with the food. A text box in the center reads "The Sweet Life".

The Sweet Life

Desserts

甜品



Classic French Apple Tart with Vanilla Ice-Cream
法式蘋果撻配雲呢拿雪糕
\$108



Triple Fromage Cheese Cake with Guava Ice-Cream
三重特濃芝士餅配番石榴雪糕
\$100



Summer Berries Cake Roll with
Berries Jams, Macadamia Ice Parfait
夏日雜莓蛋糕卷配夏威夷果仁芭菲及甜莓果醬
\$98



French Cheese Selection
芝士拼盤
\$180

Desserts

甜品

Fresh
Homemade Ice-Cream
每日精選雪糕
\$65



Tiramisu Bowl with Belgian Chocolate Ice-Cream
(Espresso or Hot Chocolate)
特色提拉米蘇配比利士朱古力雪糕
(特濃咖啡或熱朱古力)
\$105



Hojichi Mousse Cake with
Rock Salt Cream Cheese Foam
日式焙茶蛋糕配海鹽芝士泡沫
\$90



Sesame Panna Cotta with Almond Jelly, Sesame Seed Crisps
黑芝麻奶凍配杏仁豆腐，芝麻脆餅
\$90

Bananas Waffle with Honey Foam, Mini Mochi Ball
焦糖香蕉窩夫配蜜糖泡沫及小丸子
\$90

