

嵐・石
*Ocean
Rock*

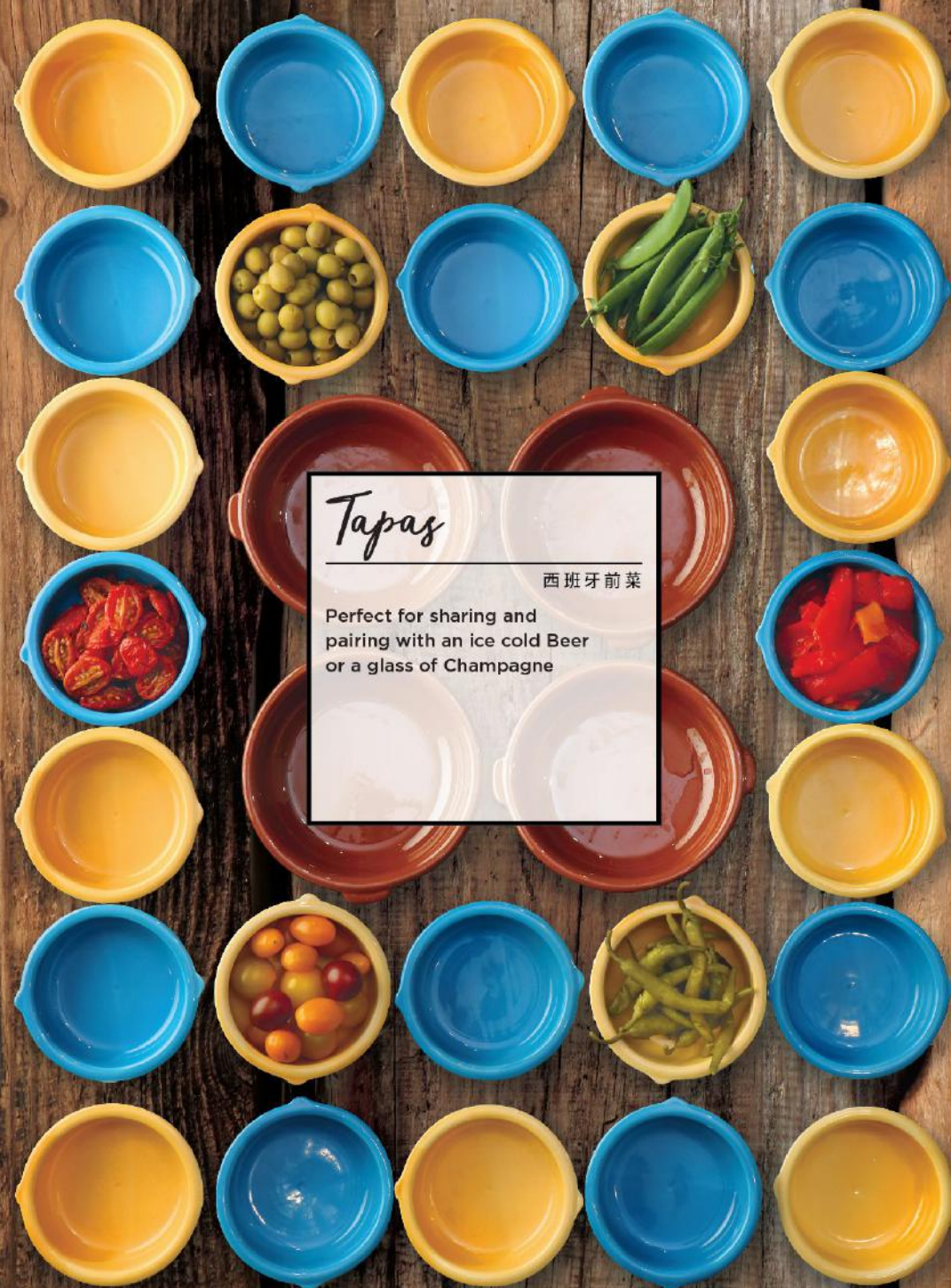
SEAFOOD & TAPAS
海鮮と牛乳饗宴

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



Tapas

西班牙前菜

Perfect for sharing and
pairing with an ice cold Beer
or a glass of Champagne

Tapas



Spanish Tortilla with Red Bell Pepper, Aioli
西班牙紅波椒奄烈蒜香蛋醬 \$98



Garlic Prawns in Olive Oil
橄欖油浸蒜片蝦

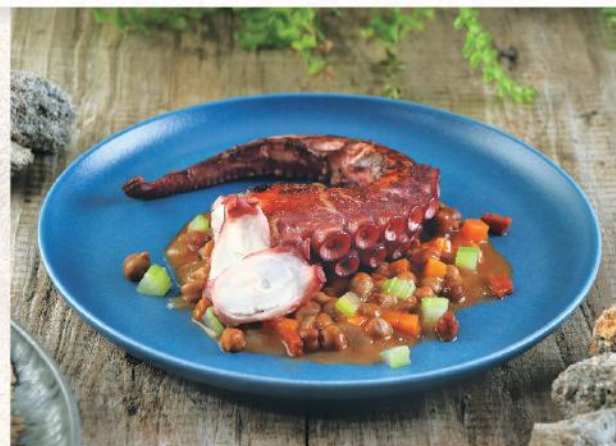
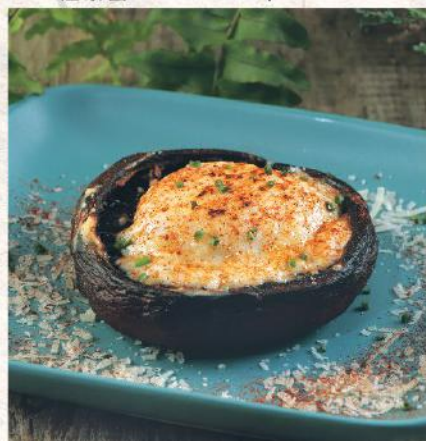
\$148

Tapas



Jamon Iberico de Bellota
 西班牙 36 個月風乾黑毛豬火腿
 40g \$228
 80g \$438

**Baked Portobello Mushroom,
 Bacon, Onion, Cheese,
 63°C Onsen Egg**
 焗波特菇、煙肉、洋蔥、芝士、
 63°C 溫泉蛋 \$88



**Grilled Octopus,
 Black Chick Peas,
 Chorizo Stew**
 扒八爪魚、黑鷹嘴豆
 燴西班牙風腸 \$158



Crisp Fried Calamari
 炸魷魚圈 \$98

**Fresh Steamed
 US Manila Clams
 in White Wine Broth
 & Garlic Bread**
 白酒煮美國馬尼拉蜆、
 蒜茸包 \$168

Subject to seasonal and
 limited availability
 季節及限量供應



**Deep Fried Chicken Wings,
 Salted Egg Yolk**
 咸蛋黃炸雞翼 \$98

Tapas



Grilled Chorizo, Avocado
炒西班牙風腸、牛油果 \$88



Spinach & Cheese
Filo Pastry
菠菜芝士酥皮卷 \$88



Crispy Fries Garlic Prawns,
Garlic Chips, Aioli
脆炸蒜片蝦、炸蒜片、
蒜香蛋黃醬 \$138



Crab & Prawn Balls, Beetroot,
Tomato Salsa, Guacamole
蟹肉蝦球、牛油果醬蕃茄莎莎 \$108



Beer Battered Fish & Chips
啤酒脆醬炸魚薯條 \$158

Baked Bone Marrow,
Baked Snails with Herb
香草田螺、焗牛骨髓 \$158



Soup

湯

Made with the best and the freshest in seasonal ingredients with a Mediterranean twist.

Cream of Pumpkin Soup, Crab Meat
蟹肉南瓜忌廉湯 \$88

Lobster, Spinach Bisque
菠菜龍蝦濃湯 \$98

Andaluzian Gazpacho
西班牙蕃茄凍湯 \$88

Bouillabaisse (For Share)
(Tiger Prawn, Barramundi, Calamari, Clams)
馬賽魚湯 (老虎大蝦、銀鱈魚、魷魚、蜆) \$368

Ocean Rock Salad

嵐石沙律

\$158

Avocado, Beetroot, Cherry Tomato, Egg, Red Quinoa, Walnut
牛油果、紅菜頭、櫻桃蕃茄、雞蛋、紅藜麥、核桃

Salad

沙律

Colorful fibers fresh leaves are something a truly balance diet should not miss.

Mixed Lettuce Salad, Roast Pumpkin, French Dressing

田園素菜沙律 烤南瓜、法式沙律醬

\$128

Thai Poo Salad

炸軟殼蟹沙律

\$148

Soft Shell Crab, Kale, Mango, Pomelo, Thai Chili Sauce
炸軟殼蟹、羽衣甘藍、芒果、柚子、泰式辣汁

Caesar Salad, Tuna Tataki, 63°C Onsen Egg

凱撒沙律微炙吞拿魚
63°C 溫泉蛋

\$138

Seafood

海鮮

Enjoy our favourite ways
to taste the flavours
of the Sea



Seafood



Deluxe Mixed Seafood Platter

豪華冰鎮海鮮拼盤

\$1,880

Whole Maine Lobster, Alaskan King Crab Leg 2pcs, Carabineros 4pc, Hokkaido Shrimps 4pcs, Oysters 12pcs, Smoked Salmon, Hokkaido Scallop Sashimi, Tuna Tataki 4pcs, US Manila Clams 12pcs, Canadian Sea Whelks 12pcs
原隻波士頓龍蝦、阿拉斯加蟹腿2隻、西班牙紅蝦4隻、日本牡丹蝦4隻、生蠔12隻、北海道帶子刺身、煙三文魚、微灸吞拿魚、美國馬尼拉蜆12隻、加拿大翡翠螺12隻

Mixed Seafood Platter

冰鎮海鮮拼盤

\$1,180

Whole Maine Lobster, Carabineros 2pcs, Hokkaido Shrimps 2pcs, Oysters 8pcs, Hokkaido Scallop Sashimi, Tuna Tataki 4pcs, US Manila Clams 6pcs, Canadian Sea Whelks 6pcs
原隻波士頓龍蝦、西班牙紅蝦2隻、日本牡丹蝦2隻、生蠔8隻、北海道帶子刺身、煙三文魚、微灸吞拿魚、美國馬尼拉蜆6隻、加拿大翡翠螺6隻

All discount or promotional offers are not applicable to any types of seafood platters. (Except KPG Royal Card)
所有折扣及推廣優惠不適用於惠顧任何一款海鮮拼盤 (KPG會員卡除外)

Deep Fried Seafood Ship

脆炸海鮮船

\$348

Oysters 2pcs, Prawns 2pcs, Soft Shell Crab, Calamari, Fish Fingers and French Fries
生蠔2隻、海蝦2隻、軟殼蟹1隻、魷魚圈及魚柳及炸薯條



Baked Oysters 6pcs, Kilpatrick, Onion, Cheese, Chorizo
焗蠔6隻 洋蔥、芝士、風腸 \$268

Baked Oysters 6pcs, Rockefeller, Spinach & Cheese
焗蠔6隻 菠菜、芝士 \$268

Mixed Oyster Platter 12pcs

生蠔拼盤12隻

\$548

Mixed Oyster Platter 8pcs

生蠔拼盤8隻

\$398

(Seasonal & Regional Availability)
(按季節及地區供應)



New Orleans's Shake Shake Seafood

(Choice of New Orleans's Cajun Butter Sauce or Garlic Butter Sauce)
Maine Lobster 1pc, Hokkaido Scallops 2pcs, Sea Prawns 2pcs,
Manila Clams 6pcs, New Zealand Mussels 4pcs, Sweet Corn,
New Potatoes & German Sausages

新奧爾良 Shake Shake 海鮮拼盤

\$888

波士頓龍蝦一隻，日本有殼帶子2隻，海蝦4隻，
馬尼拉蜆6隻，紐西蘭青口4隻 配粟米，新薯，鰾仔
(可選香茅牛油汁或蒜香牛油汁)

Discover More



Seafood Paella
with Carabineros,
Spanish Deep Sea
Red Prawns & Scallops
西班牙海鮮燴飯
配西班牙紅蝦及帶子 \$668



Pan Fried
Whole Lemon Sole
with Lemon Butter Sauce
香煎原條檸檬龍刺魚，
檸檬牛油汁 \$328

Seafood Paella with
Maine Lobster & Scallops
西班牙海鮮燴飯
配龍蝦及帶子 \$668



Tartines Flammkuchen

阿爾薩斯式薄餅

Flammkuchen is a speciality of Alsace. Composed of bread dough of a very thin & crispy texture.

Original Flammkuchen, Sour cream, Onion, Chorizo, Bacon, Parmesan
原味 酸忌廉、洋蔥、風腸、煙肉、巴馬臣芝士 \$128

Add Serrano Ham
加西班牙風腿 +\$40

Add Shrimp & Avocado
蝦及牛油果 +\$60

Add Smoked Salmon
加煙三文魚 +\$60

Add Goat Cheese
加羊奶芝士 +\$40



1 Garlic Bread with Fresh Tomato Puree
蒜茸包配鮮蕃茄茸 \$60

2 Mini Beef Burgers, Raclette Cheese
迷你純牛肉、瑞士芝士漢堡 \$90



3 Lobster Roll, French Fries
龍蝦包、炸薯條 \$198

4 Bikini (Serrano Ham, Manchego Cheese)
比堅尼(西班牙風腿、羊奶芝士) \$90

Entrees

主菜

Enjoy our favourite ways
to taste the flavours
of the Erath

Red Wine Braised
Lamb Shank,
Broccoli Mashed Potato
紅酒燉羊膝
伴西蘭花薯茸

\$298



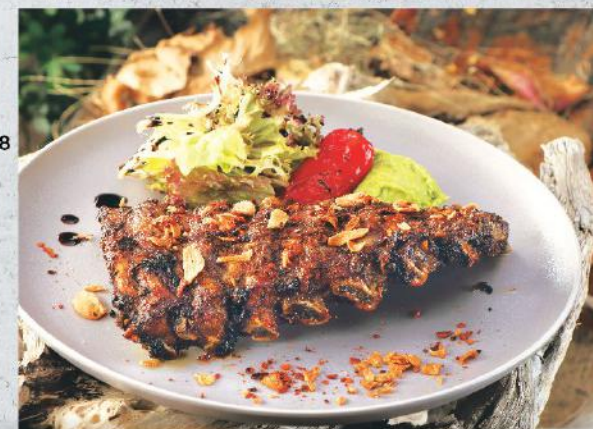
French Spring Chicken,
Pumpkin & Carrot Puree
法國春雞
南瓜、甘筍茸

\$288



Iberico Pork Spare Rib
with Mix Salad Bowl
& Guacamole
燒西班牙黑毛豬排骨
伴田園沙律、
牛油果醬

\$298



US Beef Rib Eye Steak (12oz),
French Fries
美國肉眼牛扒(12安士)、
炸薯條

\$398



Pasta



Lobster Tail, Macaroni
& Cheese
扒龍蝦尾 芝士通粉 \$238



Beef & Chorizo, Linguine,
Tomato Sauce
牛肉及風腸、
蕃茄汁扁意粉

\$198



Asparagus & Portobello,
Spaghetti, Pesto
露筍、波特菇、
香草醬意粉

\$188



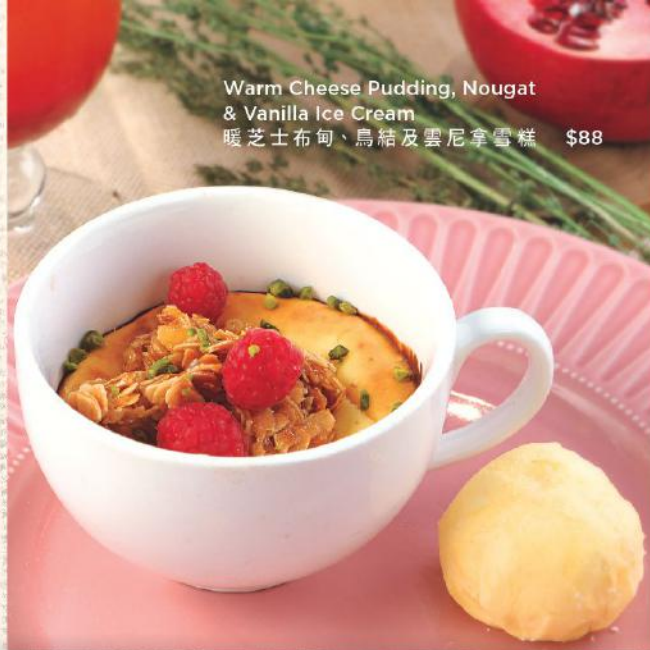
Grilled Seafood (Prawns,
Scallops, Mussels, Squid,
Snapper Fillet), Penne,
Zarzuela Sauce
扒海鮮 (蝦、帶子、青口、
魷魚、鯛魚柳)
長通粉西班牙式濃汁 \$228



Dessert

甜品

You always have a room for dessert as a perfect ending of your meal.



**Rhubarb & Mango Crumble with Vanilla Ice Cream
in Filo Basket, Custard Sauce**
大黃莖、芒果金堡酥皮籃、雲呢拿雪糕、吉士汁 \$88



Dessert

Mango Napoleon with Green Tea
and Fresh Fruit Salad
芒果綠茶拿破崙, 鮮果沙律 \$98



Melting Chocolate & Raspberry Pudding,
Orange Salad
朱古力及紅桑莓心太軟、香橙沙律 \$88



European Cheese Platter
(Manchego, Anton's Liebe, Bavarian Blue),
Walnut & Dried Fruits
歐陸芝士拼盤配以合桃及乾果 \$98

Selection of Mövenpick Ice Cream & Sherbet
Mövenpick雪糕及雪芭 \$45/scoop



