



SEAFOOD & TAPAS



HISTORY

History of Murray House

Originally Murray House was built in 1844, the main purpose of the building was used as government offices and Barracks for the British Army. In 1982 the original piece of land that the building sat upon was sold to the Bank of China at a symbolic price of 120 Million in the run-up to the 1997 Handover. To preserve the original structure of the building till it can be relocated, The government dissembled over 3000 pieces, through the process of documentation and moving the pieces to Tai Tam reservoir. Till in 1998 the historical site was relocated to Stanley and opened the following year in 1999. Now the prominent historical building has become a merge of modern day stores and restaurants whilst at the same time a museum allowing people to visit this pioneer of Hong Kong architecture.

History of Ocean Rock

In October 2000, we opened the first flagship shop of the very first Spanish Restaurant, El Cid Caramar in Hong Kong. The design of the interior used more of a traditional Spanish decor and ambience. This soon became a popular backdrop for many movies and television series. In turn this attracted customers from worldwide to share the experience.

May 2007, the restaurant was rebranded to Mijas which offered more modern Spanish cuisine and introducing more ingredients from Spain, like 36 months aged Jamon Iberico de Bellota and Spanish Red Prawns, Carabineros.

March 2018, again the restaurant is rebranded to Ocean Rock Seafood & Tapas, which offers a more casual dining experience serving the traditional favorites while introducing more refreshing casual fare.



Ocean Rock

美利樓歷史

美利樓建於1844年，主要用作英軍兵房和政府部門。到1982年，美利樓地皮以1.2億港元出售予中國銀行興建中銀大廈，故美利樓因應建築工程需要被拆卸。由於其歷史價值，香港政府決定將這座建築物完整保留及搬遷。分拆出來的建築物料超過3000件，分別被編上了號碼及儲存於大潭水塘附近的政府倉庫，並於1998年遷移至赤柱。及後美利樓於1999年正式開幕。

餐廳歷史

本餐廳於2000年10月起營業，當時為全港首家西班牙餐廳 El Cid Caramar 的旗艦店，很多本地及遊客都慕名而來，亦為不少電影、電視劇的經典場景。隨著時代變化，本店於2007年5月轉型為走高檔路線的 Mijas。當時領先在餐飲業市場為客人提供來自依比利亞的頂級黑毛豬風腿、西班牙深海紅蝦等等。於2018年3月，我們再次轉型為輕鬆調子的地中海及海鮮餐廳一嵐·石。除保留本店既有的招牌菜式如西班牙海鮮飯、黑毛豬風乾火腿外，亦定期為客人帶來不同的主題及時令食材，務求為客人提供滿意及難忘的用餐體驗。

Royal Card
Points Redemption
—— 會員積分兌換 ——







CRAWING FOR *fresh* SEAFOOD

We're the very first restaurant in HK to introduce, Spanish Red Prawn Carabineros. Our signature chilled seafood platter is the best in town you shouldn't miss!



DELUXE SEAFOOD PLATTER 豪華冰鎮海鮮拼盤

\$1980

WHOLE MAINE LOBSTER, FRESH OYSTERS 12PCS, ALASKAN KING CRAB LEG 2PCS, ARGENTINA WILD RED PRAWNS 4PCS, SPANISH CARABINEROS 4PCS, HOKKAIDO SCALLOP SASHIMI 4PCS, HAMACHI SASHIMI 4PCS, SMOKED NORWEGIAN SALMON, CHILLED CLAMS 12PCS, CANADIAN SEA WHELKS 12PCS
原隻波士頓龍蝦·生蠔12隻·阿拉斯加蟹腳2隻·阿根廷野生紅蝦4隻·西班牙紅蝦4隻·北海道帶子刺身·油甘魚刺身·煙挪威三文魚·冰鎮蜆12隻·加拿大翡翠螺12隻

MIX SEAFOOD PLATTER 冰鎮海鮮拼盤

\$1280

WHOLE MAINE LOBSTER, FRESH OYSTERS 8PCS, ARGENTINA WILD RED PRAWNS 2PCS, SPANISH CARABINEROS 2PCS, HOKKAIDO SCALLOP SASHIMI 2PCS, HAMACHI SASHIMI 2PCS, SMOKED NORWEGIAN SALMON, CHILLED CLAMS 6PCS, CANADIAN SEA WHELKS 6PCS
原隻波士頓龍蝦·生蠔8隻·阿根廷野生紅蝦2隻·西班牙紅蝦2隻·北海道帶子刺身·油甘魚刺身·煙挪威三文魚·冰鎮蜆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)

Seasonal & Regional Availability 按季節及地區供應

MIX OYSTERS PLATTER 8PCS

生蠔拼盤 8隻

\$398

OYSTERS

MIX OYSTERS PLATTER 12PCS

生蠔拼盤 12隻

\$548

SEASIDE BAKED OYSTERS 6PCS
(SPINACH, CHEESE, CHORIZO & ONION)
焗釀生蠔 6隻 (菠菜·芝士·風腸粒·洋蔥)
\$278



APPETIZERS *and* SALADS

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

HAMACHI & SCALLOP CERVICHE
WITH KALE, MANGO & POMELO
秘魯式檸汁醃油甘魚·
帶子沙律
\$168

OCEAN ROCK SALAD
(AVOCADO, BEETROOT, QUINOA,
WALNUT, BOILED EGG,
CHERRY TOMATO)

嵐石沙律

(牛油果·紅菜頭·藜麥·
合桃·雞蛋·車厘茄)

\$158

CAESAR SALAD, ONSEN EGG, BACON,
SMOKED SALMON & SHRIMP COCKTAIL

凱撒沙律 配煙三文魚·虎蝦·煙肉·63°C溫泉蛋
\$178

BEEF CARPACCIO

意式薄片生牛肉刺身

\$168

SOUP

ROASTED BELL PEPPER
BISQUE, WILD RICE

甜椒濃湯配野米

\$88

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

Bouillabaisse



CLAM CHOWDER,
COD CRAB CLAW

周打蜆湯
配雪場蟹鉗

\$98



BOUILLABAISSE (FOR SHARE)
(TIGER PRAWNS, BARRAMUNDI,
CALAMARI, CLAMS & SCALLOPS,
FENNEL & LEEK)

馬賽魚湯

(虎蝦·銀鱸魚·魷魚·蜆·帶子·茴香及大蒜)
\$368

SAVOURY and BREADS

LOBSTER, FRENCH ROLLS, LOBSTER EMULSION, FRNCH FRIEST

龍蝦包配炸薯條

\$248



GARLIC BREAD & SPANISH
TOMATO PASTE

蒜茸包配西班牙式番茄茸
\$60

JAMON IBERICO *from Spain*

Finest Ham in the world. Acorn Fed, Free Range Iberico Ham age for 3 years, develop complex flavor & enticing aroma.



JAMON IBERICO DE BELLOTA
西班牙36個月風乾黑毛豬火腿
40G \$268 | 80G \$488

TAPAS

GARLIC PRAWNS,
CHILI OLIVE OIL
香蒜橄欖油浸海蝦
\$158

GRILLED BABY OCTOPUS,
SQUID INK SAUCE
墨魚汁煮迷你八爪魚
\$158

CRAB & PRAWN CAKE,
LOBSTER EMULSION,
GUACAMOLE, QUINOA
蟹肉蝦餅·龍蝦濃汁·
牛油果醬·藜麥
\$138

CRISP FRIED PRAWNS,
SALTED EGGS,
ITALIAN PARSLEY
咸蛋黃炸海蝦
\$158

SLOW COOKED OCTOPUS,
BLACK BEAN STEW, CHORIZO
慢煮八爪魚·黑豆燴西班牙風腸
\$158

TAPAS

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



BAKED BONE MARROW & OX TONGUE
焗牛骨髓伴牛舌
\$178



SPINACH & MOZZARELLA FILO PASTRY
菠菜芝士酥皮卷
\$98



SEARED SCALLOPS, BELL PEPPERS,
MUSTARD CREAM SAUCE(3PCS)
煎焗帶子配芥末忌廉汁
\$148



FRIED CUTTLE FISH, GARLIC CHIPS
勁蒜炸墨魚
\$138



US MANILA CLAMS, WHITE WINE BROTH,
CHILI, TOMATO & GARLIC BREAD
白酒煮美國馬尼拉蜆·蒜茸包
\$218

Seasonal Availability 按季節限量供應

Shake Shake SEAFOOD

TIGER PRAWNS 4PCS, ABALONE 2PCS, JAPANESE SCALLOPS 2PCS, CLAMS 4PCS, MUSSELS 2PCS, SQUID 1PCS, SEA WHELKS 4PCS, SWEET CORN, GERMAN SAUSAGE & NEW POTATO

(CHOICE OF AUTHENTIC NEW ORLEANS'S CAJUN BUTTER SAUCE OR GARLIC BUTTER SAUCE)

可選配

虎蝦4隻·鮑魚2隻·日本有殼帶子2隻·
蜆4隻·青口2隻·魷魚1隻·海螺4隻
配以粟米·新薯及香腸

地道新奧爾良香辣牛油汁

/或

蒜香牛油汁

NEW ORLEAN'S SHAKE SHAKE SEAFOOD
新奧爾良SHAKE SHAKE海鮮拼盤
\$688



ADD ON 另可追加

\$480
FOR WHOLE MAINE LOBSTER
原隻波士頓龍蝦

\$120
FOR 2PCS OF ABALONE
兩隻鮑魚

\$98
FOR BUTTER SPAGHETTI
牛油煮意粉

\$40
FOR GRILLED CHEESE
燒芝士

可選配

西班牙紅蝦4隻

/或

原隻波士頓龍蝦



SEAFOOD PAELLA WITH SCALLOPS, MUSSELS & CLAMS
(CHOICE OF CARABINEROS OR WHOLE MAINE LOBSTER)

西班牙海鮮焗飯

\$688

BEER BATTERED FISH & CHIPS

啤酒脆醬炸魚柳配薯條

\$198



SWORD FISH BELLY,

QUINOA RISOTTO

香煎劍魚腩·藜麥·

意大利飯

\$248



PORTUGUESE SARDINES,
SPICY ORGANIC MUSHROOM SAUCE

有機菇辣汁·葡萄牙沙甸魚

\$188



SPICY 辛辣



ROASTED FREE RANGE CHICKEN,
NEW POTATOES
燒原隻走地雞·迷迭香新薯
\$348

限量供應
Limited Supply

MEAT
Lovers

IBERICO PORK RACK,
ROASTED POTATO, PIMENTO Y PADRONS
西班牙黑毛豬有骨豬鞍·燒薯仔·西班牙青椒仔
\$308



US BEEF RIB EYE (12 OZ),
FRENCH FRIES
美國肉眼牛扒 (12安士)炸薯條
\$398



RED WINE BRAISED LAMB SHANK,
BROCCOLI MASHED POTATO
紅酒燴羊膝·西蘭花薯茸
\$318



PASTA

TUNA TATAKI, CAVIAR & SALMON ROE, UNI CREAM LINGUINE

吞拿魚蓉·魚籽醬·三文魚籽配海膽忌廉汁扁意粉

\$258





BEEF & CHORIZO, SPAGHETTI,
PORT WINE & TOMATO SAUCE
牛肉及風腸·砵酒番茄汁意粉
\$218



PORTOBELLO, BELL PEPPER,
CHERRY TOMATO, SPAGHETTI AGLIO E OLIO
波特菇·燈籠椒·車厘茄·蒜香辣椒橄欖油意粉
\$198



LOBSTER TAIL, MAC & CHEESE
原隻龍蝦尾·芝士通心粉
\$288

PISTACHIO TIRAMISU

開心果堤拉米蘇

\$88



For the
— **SWEET** *Tooth* —



SALTED CHOCOLATE & ALMOND BROWNIE, VANILLA ICE CREAM

海鹽朱古力杏仁布朗尼配雲尼拿雪糕

\$98

WARM BAKED CHEESE PUDDING,
CARAMEL ALMOND & VANILLA ICE CREAM
暖芝士布甸·焦糖杏仁及雲尼拿雪糕
\$98



APPLE PIE TACOS, TURRONS
粟米薄餅蘋果卷·西班牙鳥結
\$88

EARL GREY MILLE FUILLE
伯爵茶拿破崙蛋糕
\$98



Shop 102 Murray House,
Stanley Plaza, Stanley
Hong Kong

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 Ocean Rock Seafood & Tapas



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
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