

Soho House Hong Kong

The Brasserie Menu



Appetisers

Burrata, heritage tomato, basil
Beef meatballs, tomato sauce
Tuna tartare, mint, avocado, chilli
6/12 Fine de Claire oysters

Pasta

Gnocchi pomodoro, green pesto, toasted seeds (v)
Wild mushroom tagliatelle, parmesan, truffle
Cavatelli, duck ragu, artichokes
Lobster linguine, chilli, basil

Mains

Eggplant parmigiana, arugula (v)
Toulouse sausage, puy lentils
Branzino, spinach, tomato, olives
Fillet mignon, morel mushroom sauce, frites

Sides

Truffle mash potato
French beans, shallots
Sauteed mushrooms, parsley
Green leaves salad

Sharing

Dover sole a la meuniere, buttered green beans, shallots, garlic
Ranger Valley porterhouse, herbed duck fat potatoes, creamed spinach, hollandaise, beef jus
Aged crown of Challans Duck, glazed root vegetables, caramelised celeriac puree, Cointreau jus
(Allow 45 minutes & pre-order)

Desserts

Tiramisu
Lemon tart, vanilla ice cream
Rum baba, crème diplomat