

Soho House Hong Kong Brasserie sample menu



Bites

Smacked cucumber, wood ear fungus, Sichuan dressing, sesame HK\$45
TFC, Taiwanese fried chicken, hot sauce (cauliflower TFC HK\$65) HK\$80
Crispy green peppercorn squid, Thai herbs, green chilli, sesame HK\$95
Butter chicken scotch quail egg (3 per plate) HK\$95
Raw beef, crispy potato, English mustard, pickled onions HK\$100
Sesame prawn toast, mala thousand island dressing HK\$130

Limited Daily

Lychee wood roasted duck, hoisin, pancakes, cucumber, spring onion HK\$750
(served three ways, please allow 45 minutes)

Salads

Morning glory, yellow beans, black garlic oil (plant based) HK\$70
Honey roasted pumpkin, beetroot tahini, herb dressing, buckwheat (plant based) HK\$80
Wok fried asparagus, wood ear mushroom, shaoxing wine, garlic, sesame (vegetarian) HK\$100
Broccoli rice, kimchi, toasted seeds, sweet potato, yuzu kosho yoghurt (plant based) HK\$120
Egg noodles, tofu, seasonal vegetables, black bean, shallot oil, sesame (vegetarian) HK\$120
Roasted chicken salad, avocado, parmesan dressing, sourdough croutons, seeds HK\$130
Impossible burger, caramelised onions, burger sauce, yellow cheese, fries (vegetarian) HK\$150

Dim Sum

King prawn har gao (4 per plate) HK\$65	Cheese and daikon puff (3) HK\$80
Wild mushroom dumpling (3 per plate) HK\$65	Pork xiao long bao (3 per plate) HK\$80
Pork and prawn wonton (3 per plate) HK\$65	Crispy black pepper wagyu puff (3) HK\$90
Quail egg shumai (3 per plate) HK\$75	Truffle taro puff (3 per plate) HK\$90

House Regulars

Mac & cheese (vegetarian) HK\$80
Green leaves, cucumber, celery, seeded avocado, sesame (plant based) HK\$85
Chicken paillard, rocket, cherry tomatoes, aged balsamic HK\$150
Dirty burger, cheddar, mustard, mayo, iceberg lettuce, gherkin, tomato, fries HK\$150
Club sandwich, smoked chicken, bacon, lettuce, tomato, egg, mayo, fries HK\$160

Fish

Yellowfin tuna, dashi soy, garlic chips, wasabi HK\$120
Roasted seabass fillet, broccoli risotto, caponata HK\$150
Softshell crab, egg drop curry, green peppercorn HK\$160
Blue crab glass noodles, maple pork belly, garlic chives, seafood nahm jim, sesame HK\$170
Typhoon shelter cuttlefish, dried chilli, lemon HK\$170
Steamed black cod, soy, spring onion, ginger HK\$210
Lobster roll, lemon butter sauce, fries HK\$260

Meats

House style fried rice, cured sausage, char siu burnt ends, fried egg, sesame HK\$110
Honey BBQ Iberico pork char siu, sesame HK\$150
Sweet and sour chicken, peppers, orange sauce HK\$150
Half soy local chicken, green onion oil, sesame HK\$150
8oz Australian ribeye, bearnaise, fries HK\$230

All above prices are inclusive of VAT. Please inform your server if you have any allergies or require information on ingredients used in our dishes.