

# Soho House Hong Kong Pool 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

## Skewers

- Okra, cumin dry spice, lemon HK\$20
- Asparagus, garlic hoisin HK\$30
- Chicken thigh, yuzu kosho HK\$30
- Pork neck, smoked chilli soy HK\$35
- Sambal king prawns, lime HK\$40
- Australian wagyu, honey HK\$50

## Bowls

- Caesar, dashi dressing, soft boiled egg, furikake HK\$90
- Pan roasted seabass fillet, brocolli rice, caponata HK\$140
- Miso cod rice, cucumber, pickled ginger, crispy shallot HK\$160

## Brunch

- Available on Saturday and Sunday 12pm till 5pm
- Grilled avocado toast, soft boiled egg, furikake HK\$118
- Steak and egg, wagyu rump, fried egg, potato cake, Caesar dressing, shichimi HK\$160
- Grain bowl, kale, mala yoghurt, cherry tomato, soft-boiled egg HK\$120

## Dessert of the day HK\$68

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.