

HENRY

GRILL AND BAR

STEAK TARTARE

USDA prime, Kristal caviar, egg yolk emulsion



OX TONGUE PASTRAMI

Wagyu tongue, housemade pickles, mustard sauce



MARYLAND CRAB CAKE

mâche lettuce & red radish salad, tartar sauce
(supplement charge 118 / pc)



CREAMY CORN CHOWDER

crispy bacon, snap peas, charred baby corn



GRILLED BOSTON LOBSTER

herb & garlic butter, burnt lemon

or

TENDERLOIN

Double R Ranch, Washington State, USDA prime,
grilled foie gras, mâche lettuce salad, chimichuri

or

DELMONICO RIBEYE

signature whisky flambé

Stone Axe, New South Wales, full blood Wagyu M8
(supplement 298 for two persons)

SIDE DISHES

CHARRED GREEN ASPARAGUS SMOKED MASHED POTATO



NEW YORK CHEESECAKE

sour cream, strawberry, peach, blueberry jam

or

PROFITEROLE

whisky ice cream, fudge chocolate sauce

1,388 PER PERSON

(for complete table only)

3 GLASSES WINE PAIRING 498

4 GLASSES WINE PAIRING 598

(100 ml per glass)

If you have any special dietary requirements, food allergies or intolerances,
please inform our associates upon placing your order.

All prices are in HKD and subject to 10% service charge.

An additional 1% from your meal helps empower women, uplift youth and sparks sustainability change.