

HENRY

GRILL AND BAR

SEAFOOD TOWER
Boston lobster, oyster, black tiger prawn
(for two persons) 998
(for four persons) 1,988

OYSTER
Gillardeau no.2
champagne mignonette
88 / pc

TIGER PRAWN
red cocktail sauce
298 / half dozen

BOSTON LOBSTER
louie sauce
698 / whole

STARTERS

STEAK TARTARE
USDA prime Black Angus, Kristal caviar,
egg yolk emulsion / 398

TUNA CRUDO
sustainable bluefin tuna, pickled mustard,
charred onion, jalapeño - coriander dressing / 298

UNI & CRAB ROLL
Japanese sea urchin, Kristal caviar,
toasted brioche 388 / 2 pcs

CAESAR SALAD
prepared tableside
anchovy & mustard emulsion, pork belly,
crispy croutons, parmigiano reggiano / 218

SOUP

LOBSTER BISQUE
Boston lobster, crème fraîche,
sherry wine / 228

CREAMY CORN CHOWDER
crispy bacon, snap peas,
charred baby corn / 198

MARYLAND CRAB CAKES
mâche lettuce & red radish salad,
tartar sauce / 318

HENRY'S BUTTERMILK
FRIED CHICKEN
butter lettuce, spicy mayonnaise,
mint & coriander / 198

SMOKED PLATTER
Wagyu tongue pastrami, cheddar &
jalapeño sausages, housemade pickles / 298

ROASTED BONE MARROW
confit onion, peppercorn glaze,
sourdough toast / 188

APART FROM STEAK

WHOLE GRILLED TURBOT
pil pil sauce / 728

GRILLED BOSTON LOBSTER
herb & garlic butter / 798

IRISH LAMB CHOPS 380G
mint & yogurt / 688

IBERICO PORK CHOP 280G
black pepper rub, pork jus / 518

SHORT RIB PAPPARDELLE
ragù sauce, parmigiano reggiano / 398

ADD ONS FOR STEAK

BONE MARROW / 128

FOIE GRAS / 148

JUMBO PRAWN / 158

KRISTAL CAVIAR 198 / 10g

BLACK TRUFFLE 158 / 5g

THE CHARCOAL GRILL

STRIPLOIN 300G
Hanwoo, South Korea, native Korean breed 1+ / 898
Blackmore, Victoria Australia, full blood Wagyu M9+ / 998

TENDERLOIN 230G
Double R Ranch, Washington State, USDA prime / 768
Kumamoto, Japan, Wagyu A5 / 898

RIBEYE 300G
Brandt, California, Holstein, USDA prime / 768
Westholme, Northern Australia, F1 Wagyu M7 / 868

TO SHARE

DELMONICO RIBEYE 600G
Stone Axe, New South Wales, full blood Wagyu M8 / 1,788

BONE-IN STRIPLOIN 600G
30+ days dry aged
Avileña, Spain, grass-fed Native Black Iberian beef / 1,588

T-BONE 1KG
30+ days dry aged
Marango, Rome Italy, grass-fed crossbred Angus & Frisona / 1,898

BONE-IN RIBEYE
45+ days dry aged
Snake River Farm, Idaho, American Wagyu Black label 228 / 100g

TOMAHAWK
carved tableside
Margaret River, Western Australia, purebred Wagyu M7 198 / 100g

(Add signature whisky flambé / 68)

SIDES

BABY CORN
smoked cheese, hot honey, coriander / 98

CREAMED SPINACH
mornay sauce / 98

CHARRED GREEN ASPARAGUS
horseradish, crème fraîche / 118

GREEN SALAD
lemon mustard vinaigrette, pine nuts / 98

STEAK FRIES
comeback sauce / 98

SMOKED MASHED POTATO
smoked butter / 98

SEAFOOD FRIED RICE
Hokkaido scallop, Blue crab, oyster / 188

TRUFFLE MAC & CHEESE
wild mushrooms, American cheese / 198

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.

FROM OUR BAR

PRE - DINNER SIPS	CHARRED & SMOKED	BEER
HUGO SPRITZ St. Germain liqueur, prosecco, soda / 150	EL PASO charred pineapple, Siete Misterios Doba Yej Mezcal, Altos Plata tequila, Mancino secco, bitters blend / 150	YOUNG MASTER Low proof / 80 (<0.5%)
ROSEWOOD MARTINI Widges gin, Mancino secco, Mancino bianco, peach bitter / 150	CACAO BOULEVARDIER Caol Ila whisky, Woodford bourbon, Chinato vermouth, dark cacao, Campari / 150	HONG KONG BEER CO Draught Pilsner / 85 Draught IPA / 85 Amber Ale / 80 Pale Ale / 80

CUCUMBER ROSEMARY SMASH olive oil washed Widges gin, lemon, rosemary, cucumber / 160	CULINARY CONCOCTIONS AT HENRY, OUR COCKTAILS ARE INSPIRED BY THE ART OF GASTRONOMY. IN CLOSE COLLABORATION WITH OUR CHEFS, WE CRAFT DRINKS THAT CELEBRATE FLAVOR, REDUCE WASTE, AND SUPPORT LOCAL PRODUCERS. EACH CREATION IS BOTH INNOVATIVE AND RESPONSIBLE, OFFERING A TASTE OF SUSTAINABILITY AND COMMUNITY IN EVERY GLASS.	BEETS & MEZCAL Siete Misterios Doba Yej Mezcal, Crema de Mezcal, lemon, beetroot / 160
COWBOY OLD FASHIONED beef tallow washed Buffalo Trace bourbon, maple syrup, dry aged beef / 160		UMAMI SAZERAC Michter's Rye whisky, maple syrup, absinthe, soy sauce / 160

WINE BY GLASS	
CHAMPAGNE Pinot Noir, Gonet, Medeville 1er cru NV / 248 Bollinger, Special Cuvée, Brut NV / 228	PREMIUM WINE Cabernet Sauvignon, Dunn Vineyards, Howell Mountain 2005 980 gls / 2160 half btl Pinot Noir, Rhys Vineyards, Santa Cruz Mountains 2014 468 gls / 1080 half btl
ROSÉ WINE Tibouren, Clos Cibonne, “Cru Classe”, Provence, France 2022 / 158	RED WINE Napa Valley, Cabernet Sauvignon, Joseph Phelps 2022 / 348 Côte de Nuits-Villages, Le Vaucrain, Pinot Noir, Jean-Marc Millot 2021 / 238 Bordeaux, Merlot, Château Le Puy, Emilien 2021 / 228 Barolo DOCG, Nebbiolo, Ceretto 2019 / 388 Barossa Valley, Shiraz, Torbreck Woodcutter’s 2023 / 198 France, Tannat, Château Montus, Madiran 2020 / 188
WHITE WINE Kamptal, Gruner Vetliner, Schloss Gobelsburg 2022 / 238 Burgundy Montagny, Chardonnay, Cottenceau 2023 / 258 Rheinhessen, Riesling Semi-Dry, Keller 2022 / 168 Rías Baixas, Albariño Lías Finas, Attis 2022 / 138 Sancerre, Sauvignon Blanc, Claude Riffault Moisaïque Calcaire 2023 / 268	
SWEET WINE Maury, Grenache, Mas Amiel VDN 20 years old 178 / 80ml	NON - ALCOHOLIC WINE NON #5 Sparkling Lemon Marmalade & Hibiscus / 120

NON - ALCOHOLIC		
KOMBUCHA BY TABOOCHA	SPARKLING TEA BY SAICHO	MOCKTAILS
ROASTED OOLONG 100	JASMINE 120 / glass 550 / bottle	ISLAND COOLER lemonade, fresh mint, chia seed, tonic water 100
PASSION FRUIT TURMERIC 100	OSMANTHUS 120 / glass 550 / bottle	O' PALOMA grapefruit cordial, lime, soda 100
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