

HENRY

“Available on Weekends & Public Holidays”

WEEKEND LUNCH

All Appetisers, A Choice of Mains and Desserts

798 PER PERSON

STARTERS

for the table

STEAK TARTARE
USDA prime Black Angus,
egg yolk emulsion, potato chips

OYSTER ROCKEFELLER
Gillardeau no.2, crispy bacon,
baby spinach, mornay sauce

CRAB COCKTAIL
jumbo crab, trout roe,
fennel, baby gem, Louie sauce

PUMPKIN SOUP
butternut squash,
apple sourdough croutons

MAINS

choice of one

all mains are served with chef's selection of side dish

HENRY BURGER
180g dry aged beef patty,
American cheese, pickles,
housemade brioche

IBERICO PORK CHOP
black pepper rub, pork jus,
mustard emulsion

LOBSTER THERMIDOR
shellfish cream reduction,
Gruyère cheese, herbs salad
(supplement charge 198)



SMOKED PRIME RIB
USDA prime beef, seasoned with spice and herb rub
carved from our chefs at the kitchen
served medium rare with beef jus,
horseradish crème fraîche

TENDERLOIN
44 Farms, Texas, USDA prime,
mâche lettuce
(supplement charge 198)

GRILLED YELLOW CHICKEN
roasted garlic, parsley, shallots,
lemon, olive oil

DELMONICO RIBEYE
Stone Axe, New South Wales,
full blood Wagyu, M8
(supplement charge 298 for two person)

ADD ONS

BONE MARROW / MARYLAND CRAB CAKE / FOIE GRAS
98

DESSERTS

choice of one

NEW YORK CHEESECAKE
sour cream, strawberry,
pumpkin, blueberry jam

CHESTNUT CRÈME BRÛLÉE
burnt custard,
candied chestnut

SIZZLING BROWNIE
hot chocolate fudge, candied peanuts,
peanut butter ice cream
(supplement charge 98)

BUBBLES & MORE

FREE FLOW CHAMPAGNE
(supplement charge 398 per person)

Champagne - Delamotte, Brut NV
White - Domaine Ostertag, Riesling, Les Jardins, Alsace 2021
Red - Famille Perrin, Côtes du Rhône 2023
Beer - Hong Kong Beer Co., Draught IPA

FREE FLOW PROSECCO
(supplement charge 288 per person)

Prosecco - Ca'di Rajo, Terre di Rai NV
White - Domaine Ostertag, Riesling, Les Jardins, Alsace 2021
Red - Famille Perrin, Côtes du Rhône 2023
Beer - Hong Kong Beer Co., Draught IPA

TABLE SIDE KIR ROYALE AVAILABLE

BY GLASS

CHAMPAGNE 148

PROSECCO | WHITE | RED 98

If you have any special dietary requirments, food allergies or intolerances, please inform our associates upon placing your order
All prices are in HKD and subject to 10% service charge

HENRY

“Exclusive for Monday to Sunday, except 24 & 31 December”

STEAK TARTARE

USDA prime Black Angus, Kristal caviar
cured egg yolk emulsion

OYSTER ROCKEFELLER

Gillardeau no.2, crispy bacon, baby spinach, mornay sauce

MARYLAND CRAB CAKE

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

PUMPKIN SOUP

butternut squash, Granny Smith apple, crispy croutons

GRILLED BOSTON LOBSTER

Café de Paris butter, burnt lemon

or

TENDERLOIN

44 Farms, USDA prime,
grilled bone marrow, watercress salad, chimichuri

or

DELMONICO RIBEYE

signature whisky flambé
Stone Axe, New South Wales, full blood Wagyu, M8
(supplement 298 for two person)

SIDE DISHES

CHARRED GREEN ASPARAGUS TRUFFLE MASHED POTATO

NEW YORK CHEESECAKE

sour cream, strawberry, pumpkin, blueberry jam

or

PROFITEROLE

whisky ice cream, fudge chocolate sauce

1,388 PER PERSON

(for complete table only)

3 GLASSES WINE PAIRING 448

4 GLASSES WINE PAIRING 568

(100 ml per glass)

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please inform our associates upon placing your order.
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HENRY

“Exclusive for 24 December”

CHRISTMAS DINNER

UNI & CAVIAR

Japanese sea urchin, Kristal caviar, brioche

STEAK TARTARE

USDA prime Black Angus, black winter truffle, agria potato chips

or

BAKED SCALLOP

Hokkaido scallop, white port, breadcrumbs, herbs & garlic butter

PUMPKIN SOUP

butternut squash, Granny Smith apple, crispy croutons

GRILLED TURBOT

citrus beurre blanc sauce, Manila clams, trout roe

or

HERB ROASTED TURKEY

cranberry relish, cornbread, turkey gravy

or

SMOKED USDA PRIME RIB

beef jus, horseradish crème fraîche, watercress salad

CHEF'S SELECTION OF SIDES

MOLTEN CHOCOLATE CAKE

70% dark chocolate, coffee mouse, cocoa nib tuile,
smoked vanilla ice cream

1,788 PER PERSON
(for complete table only)

3 GLASSES WINE PAIRING 448

4 GLASSES WINE PAIRING 568
(100 ml per glass)

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HENRY

“Exclusive for 31 December”

NEW YEAR'S EVE DINNER

OYSTER, CAVIAR & CHAMPAGNE
Gillardeau No. 2, Kristal caviar, Champagne gelée

STEAK TARTARE

USDA prime Black Angus, black winter truffle, agria potato chips

or

CRAB SALAD

Blue crab, avocado mousse, trout roe, Louie dressing

LOBSTER BISQUE

Boston lobster, crème fraîche, sherry wine

LOBSTER THERMIDOR

Boston lobster, shellfish cream reduction, gruyère cheese, chives

or

60 DAYS WHISKY DRY AGED RIBEYE

SRF, American Wagyu, black label
black bone marrow bearnaise, roasted garlic

CHEF'S SELECTION OF SIDES

PARISIAN FLAN

Madagascar Vanilla custard, crispy puff, berry jam

1,988 PER PERSON
(for complete table only)

3 GLASSES WINE PAIRING 448

4 GLASSES WINE PAIRING 568
(100 ml per glass)

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