

HENRY

Henry pays homage to the time-honoured American steak tradition. A premium meat-focused restaurant in an elevated setting, Henry invites his guests to enjoy the finest expression of the butchery tradition with quality dry-aged steaks, chops and rotisserie from the best artisanal producers the country has to offer.

Festive Menu

1498 per person

starters

WAGYU BEEF TARTARE
Pickled Mushroom, Black Garlic Aioli
Cured Egg Yolk, Horseradish, Fingerling Potato Chips

DEILED EGGS
Hokkaido Sea Urchin, Smoked Trout Roe, Calabrian Chili Oil, Pork Crackling

BURRATA CHEESE
Beetstrami, Heirloom Tomato
Pickled Shallot, Fresno Chili, Pistachio, Mint, Sourdough Bread

mains

ROASTED TURKEY

Cranberry Relish, Cornbread Stuffing, Turkey Gravy

44 FARMS 8OZ TENDERLOIN

Black Garlic Steak Sauce, Béarnaise, Charred Jalapeño Chimichurri

SEABASS

Butter Beans, Grilled Broccolini, Onion Rings, Sauce Choron

RICOTTA GNUDI

Autumn Squash, Rainbow Chard, Roasted Chestnuts
Black Winter Perigord Truffle

sides to share

POTATO PAVÉ

Shallot Marmalade
Winter Truffle Beef Jus

HOPPIN' JOHN

Kale, Black Eyed Peas, Smoked Bacon
Charred Tomato

CHARRED ASPARAGUS

Butter Beans, Onion Rings
Sauce Choron

YELLOW CORN GRITS

Corn Pudding, Charred Corn
Corn Nuts, Parmesan Cheese

desserts

BAKED ALASKA

Lemon Curd, Pistachio Whiskey Cake, Raspberry
Elderflower Crème Fraîche Ice Cream

COCONUT CREAM PIE

Coconut Rum Custard, Poached Pineapple
Coconut Crushed Ice, Coconut Whipped Cream

MILK CHOCOLATE TART

Chocolate Crèmeux, Coffee Granita, Fernet Icing

Prices are quoted in HKD and subject to 10% service charge

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Christmas Eve Menu

1688 per person

oysters & champagne

OYSTERS ON THE HALF SHELL
Market Oyster, Dirty Martini Granite, Oscietra Caviar

starters

WAGYU BEEF TARTARE
Pickled Mushroom, Black Garlic Aioli, Cured Egg Yolk
Horseradish, Fingerling Potato Chips

DEVILED EGGS
Japanese Eggs, Hokkaido Sea Urchin, Smoked Trout Roe
Calabrian Chili Oil, Pork Crackling

BURRATA CHEESE
Beetstrami, Heirloom Tomato, Pickled Shallot, Chili, Pistachio
Mint, Sourdough Bread

mains

ROASTED TURKEY

Cranberry Relish, Turkey Gravy

45 DAYS DRY AGED 12OZ RIBEYE

Black Garlic Steak Sauce, Smoked Bone Marrow Béarnaise

Winter Truffle Beef Jus

LOBSTER OSCAR

Jumbo Lump Crab Meat, Salmon Roe

Whole Grain Mustard, Béarnaise

RICOTTA GNUDI

Autumn Squash, Rainbow Chard, Roasted Chestnuts

Black Winter Perigord Truffle

sides to share

POTATO PAVÉ

Shallot Marmalade

Winter Truffle Beef Jus

HOPPIN' JOHN

Kale, Black Eyed Peas, Smoked Bacon

Charred Tomato

CHARRED ASPARAGUS

Butter Beans, Onion Rings

Sauce Choron

YELLOW CORN GRITS

Corn Pudding, Charred Corn

Corn Nuts, Parmesan Cheese

desserts

BAKED ALASKA

Lemon Curd, Pistachio Whiskey Cake, Raspberry

Elderflower Crème Fraîche Ice Cream

COCONUT CREAM PIE

Coconut Rum Custard, Poached Pineapple

Coconut Crushed Ice, Coconut Whipped Cream

MILK CHOCOLATE TART

Chocolate Crémeux, Coffee Granita, Fernet Icing

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New Year's Eve Menu

1988 per person

oysters & champagne

OYSTERS ON THE HALF SHELL
Market Oyster, Dirty Martini Granite, Oscietra Caviar

starters

WAGYU BEEF TARTARE
Pickled Mushroom, Black Garlic Aioli
Cured Egg Yolk, Horseradish, Fingerling Potato Chips

HOKKAIDO SEA URCHIN
Snow Crab, Preserved Lemon, Potato Cloud

WEDGE SALAD
Canadian Lobster, Black Pepper Pork Belly, Heirloom Tomato
American Blue Cheese, Pickled Red Onion, Green Goddess Dressing

mains

45 DAYS DRY AGED 12OZ SNAKE RIVER FARM RIBEYE

Black Garlic Steak Sauce, Smoked Bone Marrow Béarnaise

Winter Truffle Beef Jus

CANADIAN LOBSTER OSCAR

Jumbo Lump Crab Meat, Salmon Roe

Whole Grain Mustard, Béarnaise

CELERIAC WELLINGTON

Savoy Cabbage, Roasted Chestnuts, Black Winter Perigord Truffle

sides to share

POTATO PAVÉ

Shallot Marmalade

Winter Truffle Beef Jus

HOPPIN' JOHN

Kale, Black Eyed Peas, Smoked Bacon

Charred Tomato

CHARRED ASPARAGUS

Butter Beans, Onion Rings

Sauce Choron

YELLOW CORN GRITS

Corn Pudding, Charred Corn

Corn Nuts, Parmesan Cheese

desserts

BAKED ALASKA

Lemon Curd, Pistachio Whiskey Cake, Raspberry

Elderflower Crème Fraîche Ice Cream

COCONUT CREAM PIE

Coconut Rum Custard, Poached Pineapple

Coconut Crushed Ice, Coconut Whipped Cream

MILK CHOCOLATE TART

Chocolate Crèmeux, Coffee Granita, Fernet Icing

HENRY

Kids Menu

498 per person

Main

120G TENDERLOIN
44 Farms, Texas, USDA Prime Black Angus, Broccolini

Side

(choose one)

MASHED POTATOES

FRIES

MAC & CHEESE

Dessert

ICE-CREAM
Vanilla, Chocolate or Strawberry

Prices are quoted in HKD and subject to 10% service charge