

HENRY

GRILL AND BAR

SEAFOOD TOWER
Boston lobster, oyster, black tiger prawn
(for two persons) 988
(for four persons) 1,788

OYSTER
Gillardeau no.2
champagne mignonette
88 / pc

TIGER PRAWN
red cocktail sauce
288 / half dozen

BOSTON LOBSTER
louie sauce
698 / whole

STARTERS

STEAK TARTARE
USDA prime, Périgord black truffle,
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

PUMPKIN SOUP
butternut squash,
Granny Smith apple, crispy croutons / 198

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

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

GRILLED SMOKED SAUSAGES
cheddar & jalapeño, housemade pickles,
mustard sauce / 218

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

WINTER 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
44 Farms, Texas, Black Angus, 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 1 KG
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

TRUFFLE MAC & CHEESE
Périgord black truffle, wild mushrooms / 188

LOBSTER FRIED RICE
Boston lobster, crab, Hokkaido scallop / 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

FROM OUR BAR

PRE - DINNER SIPS

HUGO SPRITZ
St. Germain liqueur,
prosecco, soda / 150

ROSEWOOD MARTINI
Widges gin, Mancino secco,
Mancino bianco, peach bitter / 150

CHARRED & SMOKED

EL PASO
charred pineapple, Siete Misterios Doba Yej Mezcal,
Altos Plata tequila, Mancino secco, bitters blend / 150

CACAO BOULEVARDIER
Caol Ila whisky, Woodford bourbon, Chinato vermouth,
dark cacao, Campari / 150

BEER

YOUNG MASTER
Low proof / 80
(<0.5%)

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

COWBOY OLD FASHIONED
beef tallow washed Buffalo Trace bourbon,
maple syrup, dry aged beef / 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

UMAMI SAZERAC
Michter's Rye whisky,
maple syrup, absinthe, soy sauce / 160

WINE BY GLASS

CHAMPAGNE

Brut Réserve, Billecart - Salmon NV / 248
Brut Réserve, Bollinger NV / 228

SPARKLING WINE

Pinot Auxerrois - Albert Boxler - Brut -
Alsace, France NV / 158

ROSÉ WINE

Tibouren - Clos Cibonne - "Cru Classe"
- Provence, France 2022 / 158

WHITE WINE

Kamptal, Gruner Vetliner,
Schloss Gobelsburg 2022 / 238
Burgundy Montagny, Chardonnay, Cotteceau 2022 / 258
Roero Piedmont, Arneis, Vietti 2022 / 148
Sancerre, Sauvignon Blanc,
Claude Riffault Moisaïque Calcaire 2023 / 268

RED WINE

Napa Valley, Cabernet Sauvignon,
Joseph Phelps 2022 / 348
Chassagne - Montrachet, Pinot Noir,
Jean Claude Bachelet 2021 / 268
Salta Argentina, Malbec, Bodega Amalaya 2023 / 158
Bordeaux, Merlot, Château Le Puy, Emilien 2020 / 228
Amarone Della Valpolicella, Corvina, Tommasi 2020 / 248
Barossa Valley, Shiraz, Torbreck Woodcutter's 2022 / 198

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

LOCAL MARIGOLD
100

PASSION FRUIT TURMERIC
100

SPARKLING TEA BY SAICHO

JASMINE
120 / glass 550 / bottle

OSMANTHUS
120 / glass 550 / bottle

MOCKTAILS

ISLAND COOLER
lemonade, fresh mint, chia seed, tonic water
100

O' PALOMA
grapefruit cordial, lime, soda
100

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