HENRY

ON ICE

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 Black Angus, Kristal caviar,
egg yolk emulsion / 398

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

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

OYSTER ROCKEFELLER
Gillardeau no.2, crispy bacon,
baby spinach, mornay sauce 298 / 3 pcs

SOUP

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

SMOKED POTATO
Iberico ham broth, sweet green peas,
burnt leek olive oil / 198

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

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

GRILLED SMOKED SAUSAGE
cheddar & jalapeño, housemade pickles,
mustard sauce / 288

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

APART FROM STEAK

COD FISH MEUNIÈRE
noisette butter, capers, lemon / 698

GRILLED BOSTON LOBSTER
herb & garlic butter / 798

LAMB CHOPS 380G
Boucheries Nivernaises, Ireland / 688

IBERICO PORK CHOP 280G
black pepper rub, pork jus / 498

SHORT RIB PAPPARDELLE
44 Farms, Texas
ragù sauce, parmigiano reggiano / 398

ADD ONS FOR STEAK

BONE MARROW / 128

FOIE GRAS / 148

JUMBO PRAWN / 158

KRISTAL CAVIAR 198 / 10g

THE CHARCOAL GRILL

NEW YORK STRIP 300G
21+ days dry aged

Brandt, California, Black Angus, USDA prime / 698

Hanwoo, South Korea, native Korean breed 1+ / 798

TENDERLOIN 230G

44 Farms, Texas, Black Angus, USDA prime / 698

Kumamoto, Japan, Wagyu A5 / 898

RIBEYE 300G
21+ days dry aged

Brandt, California, Black Angus, USDA prime / 698

Westholme, Northern Australia, Wagyu, M7 / 798

TO SHARE

DELMONICO RIBEYE 600G
Muse, Tasmania, full blood Wagyu, M7 / 1,788

CLUB STEAK 800G
30+ days dry aged
Avileña, Spain, grass-fed Native Black Iberian beef / 1,688

PORTERHOUSE 1KG
30+ days dry aged
Marango, Rome Italy, crossbred Angus & Frisona / 1,898

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

TOMAHAWK
carved tableside
Senku, Queensland, purebred Wagyu, M7 198 / 100g

(Add signature whisky flambé / 68)

SIDES

CHARRED BROCCOLINI
sautéed garlic / 98

BBQ BABY CORN
smoked cheese, hot honey, coriander / 98

CREAMED SPINACH
mornay sauce / 98

GREEN SALAD
lemon mustard vinaigrette, pine nuts / 98

CAJUN STEAK FRIES
Mississippi comeback sauce / 98

SMOKED MASHED POTATO
smoked butter / 98

PERFECT ROAST POTATO
beef tallow, lemon salt / 128

DIRTY FRIED RICE
oyster, jumbo crab, jalapeño / 148

LOBSTER MAC & CHEESE
American cheddar, cream / 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

MARTINIS
150

CLOVER CLUB
No.3 London dry gin, raspberries,
Mancino secco, lemon

ADONIS
Olorosso sherry, Mancino rosso,
orange bitters

MARTINI VS VESPER
T & T vodka / Widges gin, Mancino secco,
Mancino bianco, peach bitters

SEASONAL SPECIAL
160

HENRY MARTINI
Fair quinoa vodka, colombo gin,
cocchi americano vermouth, Henry bitters

PACHU PACHU
Pisco, crema de mescal,
lime juice, rosemary syrup, foam

LAST DANCE
Michel Huard calvados,
vechhio amaro del capo,
pierre ferrand curacao, abricot, bitters

AMERICAN CLASSICS
150

NOLA FRENCH 75
No.3 London dry gin,
Perrier Jouet champagne brut, lemon

TEXAS MULE
Altos Plata tequila, lime, agave,
london essence ginger beer

CHICAGO FIZZ
Planatation dark rum, ratafia, lemon,
angostura bitters, soda

FROM THE SMOKER
150

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

KENTUCKY SOUR
Michter's Bourbon whisky,
Caol Ila whisky, yuzu, peach

HENRY'S OLD FASHIONED
160

CAMPFIRE
Mortlach 12 years scotch whisky,
marshmallow, vanilla, chocolate

PINEAPPLE AND COCONUT
Coconut washed Plantation 5 years,
pineapple oleo, orange bitters

FROM THE BARREL
150

PEACH BOULEVARDIER
Michter's Rye whisky, Mancino rosso, cynar, peach

CHOCOLATE IN LOVE
Siete Misterios Doba Yej Mezcal,
cacao, coffee, vanilla, lime

MOCKTAILS

ISLAND COOLER / 100
lemonade, fresh mints,
chia seed, tonic water

H&S / 100
homemade horchata, strawberries, milk

NON-ALCOHOLIC WINE

NON #3 / 100
toasted cinnamon & yuzu

NON #5 / 100
sparkling lemon marmalade & hibiscus

BEER

DRAUGHT 400ML / 85
Brooklyn Lager
Coopers Pale Ale

LOW PROOF 330ML / 80
Young Master Pale Ale

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