

HENRY

Private Dining Room Sharing Menu

\$1,700+ per person

 FINE DE CLAIRE OYSTERS

Dirty Martini Granita, Champagne Mignonette

CHEF'S SIGNATURE STEAK TARTARE

Served Tableside

Westholme Wagyu, 22-Month Parmigiano Reggiano
Soy Cured Egg Yolk

 JUMBO LUMP CRAB CAKE

Cherry Tomato Relish, Herb Aioli

ROASTED BONE MARROW

Four Peppercorn Glaze, Pickled Red Onion, Hoseradish, Sourdough Toast

TOMAHAWK

Westholme Wagyu, Australia, M8-9+

 CHARBROILED SEAFOOD PLATTER

Hokkaido Scallop, Spanish Red Prawn, Dover Sole
Smoked Tomato & Chipotle Hollandaise

SMOKED BEEF BRISKET

44 farms, texas, USDA prime black angus

LOADED GARLIC MASHED POTATO

Pork Belly, Parmigiano Reggiano
Chives, Italian Summer Truffle

BOSTON LOBSTER MACARONI GRATIN

Four Cheeses, Herbed Breadcrumbs

CHARRED ASPARAGUS

Smoked Bone Marrow Béarnaise

WILD MUSHROOM

Pastrami Spice

GOLDEN CHOCOLATE BOMB

Chocolate Mousse, Blondie Brownie, Peanut Praline, Honeycomb

SWEET CORN SUNDAE

Corn Cake, Corn Ice Cream, Maraschino Cherries, Caramel Popcorn

 sustainable seafood

Some items may be subject to seasonal changes

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

HENRY

Private Dining Room Sharing Menu \$1,500+ per person

CHEF'S SIGNATURE STEAK TARTARE
Served Tableside

Westholme Wagyu, 22-Month Parmigiano Reggiano
Soy Cured Egg Yolk

SCALLOP CARPACCIO
Avocado, Orange, Peanut, Sesame Chili Crisp

 JUMBO LUMP CRAB CAKE
Cherry Tomato Relish, Herb Aioli

TOMAHAWK
Westholme Wagyu, Australia, M8-9+

 CHARBROILED SEAFOOD PLATTER
Hokkaido Scallop, Spanish Red Prawn, Dover Sole
Smoked Tomato & Chipotle Hollandaise

SMOKED BEEF BRISKET
44 farms, texas, USDA prime black angus

CREAMED SPINACH

BOSTON LOBSTER MACARONI GRATIN
Four Cheeses, Herbed Breadcrumbs


CHARRED ASPARAGUS
Smoked Bone Marrow Béarnaise

WILD MUSHROOM
Pastrami Spice

SWEET CORN SUNDAE
Corn Cake, Corn Ice Cream, Maraschino Cherries, Caramel Popcorn

GOLDEN CHOCOLATE BOMB
Chocolate Mousse, Blondie Brownie, Peanut Praline, Honeycomb

STRAWBERRY & CREAM
Poached Strawberry, Lemon Curd, Meringue, Thyme Ice Cream

 sustainable seafood

*Some items may be subject to seasonal changes
Prices are quoted in HKD and subject to 10% service charge*

HENRY

Private Dining Room Sharing Menu

\$1300+ per person

CHEF'S SIGNATURE STEAK TARTARE

Served Tableside

Westholme Wagyu, 22-Month Parmigiano Reggiano
Soy Cured Egg Yolk

LITTLE GEM CAESAR SALAD

Pork Belly, Broccolini, Parmigiano Reggiano



JUMBO LUMP CRAB CAKE

Cherry Tomato Relish, Herb Aioli



PORTERHOUSE

Rangers Valley, Australia, Black Onyx



CHARBROILED SEAFOOD PLATTER

Hokkaido Scallop, Spanish Red Prawn, Dover Sole
Smoked Tomato & Chipotle Hollandaise

RACK OF LAMB

Roaring Forties, Bass Straits, AUS

WILD MUSHROOM

Pastrami Spice

BOSTON LOBSTER MACARONI GRATIN

Four Cheeses, Herbed Breadcrumbs

CHARRED ASPARAGUS

Smoked Bone Marrow Béarnaise

CREAMED SPINACH



GOLDEN CHOCOLATE BOMB

Chocolate Mousse, Blondie Brownie, Peanut Praline, Honeycomb

STRAWBERRY & CREAM

Poached Strawberry, Lemon Curd, Meringue, Thyme Ice Cream



sustainable seafood

Some items may be subject to seasonal changes

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