

HENRY

Private Dining Room Sharing Menu

\$1,700+ per person



OYSTER SELECTION

Champagne Mignonette

CHEF'S SIGNATURE STEAK TARTARE

Served Tableside

USDA Prime Black Angus, Cured Egg Yolk Emulsion
Périgord Black Winter Truffle



JUMBO LUMP CRAB CAKE

Cherry Tomato Relish, Herb Aioli

ROASTED BONE MARROW

Royal Cristal Caviar, Four Peppercorn Glaze
Pickled Red Onion, Hoseradish, Sourdough Toast

TOMAHAWK

Westholme Wagyu, Australia, M8-9+



CHARBROILED SEAFOOD PLATTER

Octopus, Spanish Red Prawns, Dover Sole

SMOKED BBQ PLATTER

Brandt Beef Brisket, Iberico Baby Back Ribs

LOADED GARLIC MASHED POTATO

Pork Belly, Parmigiano Reggiano
AUS Winter 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

USDA Prime Black Angus, Cured Egg Yolk Emulsion
Périgord Black Winter Truffle

SCALLOP CRUDO

Tomato Candy, Jalapeño, Corn & Lime



JUMBO LUMP CRAB CAKE

Cherry Tomato Relish, Herb Aioli

TOMAHAWK

Westholme Wagyu, Australia, M8-9+



CHARBROILED SEAFOOD PLATTER

Octopus, Spanish Red Prawns, Dover Sole

SMOKED BBQ PLATTER

Brandt Beef Brisket, Iberico Baby Back Ribs

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

USDA Prime Black Angus, Cured Egg Yolk Emulsion

Périgord Black Winter Truffle

CAESAR SALAD

Anchovy & Mustard Emulsion, Crispy Croutons

Pork Belly, Parmigiano Reggiano



JUMBO LUMP CRAB CAKE

Cherry Tomato Relish, Herb Aioli

PORTERHOUSE

Rangers Valley, Australia, Black Onyx



CHARBROILED SEAFOOD PLATTER

Octopus, Spanish Red Prawns, Dover Sole

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