

# HENRY

## GRILL AND BAR

### STEAK TARTARE

USDA prime, Périgord black truffle,  
egg yolk emulsion



### OX TONGUE PASTRAMI

Wagyu tongue, housemade pickles, mustard sauce



### MARYLAND CRAB CAKE

mâche lettuce & red radish salad, tartar sauce  
(supplement charge 118 / pc)



### PUMPKIN SOUP

butternut squash, Granny Smith apple, crispy croutons



### GRILLED BOSTON LOBSTER

Café de Paris butter, burnt lemon

or

### TENDERLOIN

44 Farms, USDA prime,  
grilled bone marrow, mâche lettuce salad, chimichuri

or

### DELMONICO RIBEYE

signature whisky flambé  
Stone Axe, New South Wales, full blood Wagyu, M8  
(supplement 298 for two person)

### SIDE DISHES

CHARRED GREEN ASPARAGUS TRUFFLE MASHED POTATO



### NEW YORK CHEESECAKE

sour cream, strawberry, peach, blueberry jam

or

### PROFITEROLE

whisky ice cream, fudge chocolate sauce

1, 388 PER PERSON

(for complete table only)

3 GLASSES WINE PAIRING 498

4 GLASSES WINE PAIRING 598

(100 ml per glass)

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.