

Daily Available

# HAPPY HOUR 2-8

*Time to Chill!*

## 2 GLASSES OF BEER + SHARING PLATTER

MEDITERRANEAN COLD CUT \$218  
地中海凍肉拼盤

DEEP-FRIED SEAFOOD \$218  
酥炸海鮮拼盤

DEEP-FRIED VEGETABLE \$198  
酥炸蔬菜拼盤



## DRAUGHT & BOTTLE BEER

	HH	Original
Asahi	48	69
Stella Artois	48	69
Hoegaarden Peach (limited stock, until 30 June)	52	72
Hoegaarden	52	72
Corona Extra (bottle)	48	58

## WINE

	HH	Original	Bottle
<b>RED</b>			
Marques de Riscal Vina Collada 2018, Spain	58	78	330
Flechas de Los Andes Aguaribay Malbec, 2021, Argentina	-	88	360
Catalina Sounds Pinot Noir 2020, Marlborough, New Zealand	-	88	380
<b>WHITE</b>			
Kalamanda Cellar Select, Chardonnay 2022-2023, Australia	58	78	330
Marques de Riscal Rueda Blanc 2022, Spain	-	88	360
Crowded House Sauvignon Blanc 2022, Marlborough, New Zealand	-	88	380
<b>BUBBLE</b>			
Bottega Prosecco, Veneto, Italy	-	98	420
<b>ROSÉ</b>			
Minuty M Rosé, Côtes de Provence, France	-	98	420



# MEDITERRANEAN

*Fest*  
地中海之戀

# HABITŪ

# MEDITERRANEAN SET

## STARTER

SOUP OF THE DAY or CAESAR SIDE SALAD

精選餐湯 或 凱撒沙律

## MAIN

PRAWN AND ANCHOVY SPAGHETTI

攪醬鯷魚蝦意粉

\$148

SEARED SCALLOP RISOTTO

in creamy blood orange sauce

帶子配血橙忌廉汁意大利飯

\$148

PAN-SEARED COD FILLET

鱈魚配鮮蘋果乾果沙津

\$178

GRILLED PORK RACK

and prosciutto chicory roll

豬鞍扒配巴馬火腿紅什菜卷

\$185

NZ M4 WAGYU FLANK STEAK

with deep-fried onion ring

紐西蘭和牛M4牛腹扒配炸洋蔥圈及希臘薯仔沙律

\$188

## DESSERT

ICE-CREAM

drizzling with homemade rose jam

玫瑰士多啤梨果醬雪糕

## COMPLIMENTARY

Lungo 黑咖啡 / Misto 白咖啡 / Lemon Tè 檸檬茶

HOUSE WINE by Glass (Red / White) +\$48



Culinary bliss inspired  
by the Mediterranean



MEDITERRANEAN  
COLD CUT

地中海凍肉拼盤

Parma ham, salami, serrano ham,  
salchichon, focaccia with olive and  
sun-dried tomato pesto

\$128



DEEP-FRIED  
SEAFOOD

酥炸海鮮拼盤

shrimp, scallop, mussel,  
squid, deep fried chicken

\$128



DEEP-FRIED  
VEGETABLES

酥炸蔬菜拼盤

eggplant, onion, red pepper, zucchini,  
pumpkin, sun-dried tomato pesto

\$108

SHARING  
PLATTER  
分享拼盤

APPETIZER  
前菜



SPICY GARLIC  
PRAWN

蒜香辣蝦

shrimp essence, focaccia

\$78



CAJUN CHICKEN  
WINGS

香辣雞翼配芝士醬

homemade cheese sauce

\$68



ASSORTED  
SEAFOOD SOUP

西西里海鮮湯

mussel, shrimp, cherry tomato,  
mashed potato, focaccia

\$88

PASTA &  
RISOTTO  
意大利粉及  
意大利飯



PRAWN SPAGHETTI

攪醬鯷魚蝦意粉

anchovy, olive pesto

\$138



SEARED SCALLOP RISOTTO

in creamy blood orange sauce

帶子配血橙忌廉汁意大利飯

blood orange, blood orange juice, parmesan

\$138

MAIN  
主菜



PAN-SEARED  
COD FILLET

炙燒鱈魚

配鮮蘋果乾果沙津

apple & sun-dried fruit salad

\$168



NZ M4 WAGYU  
FLANK STEAK

with deep-fried onion ring

紐西蘭和牛M4牛腹扒

配炸洋蔥圈及希臘薯仔沙律

Greek potato salad

\$178



GRILLED PORK RACK

with prosciutto chicory roll

豬鞍扒

配巴馬火腿紅什菜卷

mustard sauce

\$175