

滋味碗午餐

每位 \$200

滋味碗可以溫暖您的內心和填飽您的肚子。
請在以下項目各選一款。新鮮配菜與飯碗一同享用，甜品隨後奉上。

滋味碗

一路向北 🌶️

黃咖喱、雞肉、蛋麵、醃菜、乾蔥、辣椒醬

素食碗 🌱 🌶️

韓式炸西蘭花、伴菜、煎蛋、蔥、蒜香芝麻炒飯

豬腩肉碗

燴豬腩肉、滷蛋、辣椒醬、醃蘿蔔、蒜、白飯

新鮮配菜

KIM 沙律 🌱

粉絲、香菇、菠菜、蒜、洋蔥

酸酸甜甜 🌱 🌶️

青芒果、番茄、乾蔥、辣椒、羅望子

東京沙律

椰菜、雞肉、蓮藕、蔥、芝麻、鰹魚乾

甜品或咖啡/茶

焦糖香蕉黑糯米

椰汁、吉士蘋果

焦糖焗日式芝士蛋糕

雜莓、意大利軟芝士

咖啡或茶

意式特濃咖啡、意式泡沫咖啡、意式鮮奶咖啡、
美式咖啡、意式朱古力咖啡、洋甘菊茶、
英式早餐茶、薄荷茶、伯爵茶

杯裝精選紅酒或白酒 (需另加 \$48)

札幌啤酒 (需另加 \$28)

我們會盡力配合任何對食物有敏感或過敏反應的膳食安排，
但我們無法保證絕對不會有致敏的物質存在於食物當中。
以上價目均以港幣計算，並須另加一服務費。

奢綽臻選午餐

每位 \$360

當滋味碗未能滿足您的需求時，可嘗試具有相同風味的奢綽臻選午餐！
請在以下項目各選一款。小碟與大碟一同享用，甜品隨後奉上。

大碟

酸辣咖喱海鮮 🌶️ 🌶️

盲鱸、虎蝦、魷魚、仁稔、薑黃、南薑、辣椒、
自家製烤餅

美味豚

炸豬扒、芥末醬、醃青瓜、東京沙律

安格斯先生

烤美國牛仔骨、辣椒醬、自家製伴菜

小碟

番茄烤餅 🌱 🌶️

參巴蝦醬、水牛芝士、泰國羅勒

虎蝦青木瓜沙律 🌶️ 🌶️

辣椒、青檸、花生、番茄

泡菜炒飯

豬腩肉、煙肉、煎蛋、松露油

甜品或咖啡/茶

可可椰子

椰子雪糕、朱古力醬、朱古力威化、吉士忌廉

焦糖焗日式芝士蛋糕

雜莓、意大利軟芝士

咖啡或茶

意式特濃咖啡、意式泡沫咖啡、意式鮮奶咖啡、
美式咖啡、意式朱古力咖啡、洋甘菊茶、
英式早餐茶、薄荷茶、伯爵茶

杯裝精選紅酒或白酒 (需另加 \$48)

札幌啤酒 (需另加 \$28)

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SAVORY BOWLS

\$200 per person

Flavorful bowls to warm your heart and fill your belly!

Select one dish from each section below.

Fresh Sides and Bowls are served together with sweets to follow.

BOWLS

NORTHERN EXPOSURE 🌶️

Yellow Curry Soup, Chicken, Egg Noodles,
Pickled Cabbage, Shallot, Chili Paste

GOING GREEN 🌿🌶️

Korean Fried Broccoli, Banchan, Fried Egg,
Green Onion, Sesame & Garlic Fried Rice

BELLY BOWL

Braised Pork Belly, Marinated Egg, Chili Paste,
Fermented Radish, Garlic, Steamed Rice

FRESH SIDES

KIM'S SALAD 🌿

Glass Noodle, Shiitake, Spinach, Garlic, Onion

SWEET & SOUR 🌿🌶️

Green Mango, Tomato, Shallot, Chili, Tamarind

TOKYO SLAW

Cabbage, Chicken, Lotus Root, Green Onion, Sesame, Bonito

SWEETS OR COFFEE / TEA

BLACK STICKY RICE

Caramelized Banana, Coconut Soup, Custard Apple

JAPANESE CHEESE CAKE

A lighter style Cheese Cake, Market Berries, Mascarpone Cheese

COFFEE OR TEA

Espresso, Cappuccino, Latte, Americano, Mocha,
Chamomile, English Breakfast, Peppermint, Earl Grey

HOUSE RED OR WHITE WINE (+ \$48)

SAPPORO, JAPANESE BEER (+ \$28)

While we do our best to accommodate any allergies or food sensitivities we are unable to guarantee those trace elements won't be present.
All prices are in Hong Kong Dollars, and are subject to 10% service charge.

HIGH ROLLERS

\$360 per person

When you need more than a bowl, but with the same flavor punch!

Select one dish from each section below.

Small and large plates are served together with sweets to follow.

LARGE PLATES

SPICY SOUR SEAFOOD CURRY 🌶️🌶️

Barramundi, Tiger Prawn, Squid, Asem Kandis,
Turmeric, Galangal, Chili, Homemade Roti

NICE RACK

Crumbed Pork Cutlet, Mustard Relish,
Pickled Cucumber, Tokyo Slaw

MR ANGUS

Grilled USDA Beef Short Rib, Fermented Chili Paste,
Homemade Banchan

SMALL PLATES

TOMATO ROTI 🌿🌶️

Sambal Belacan, Tomato, Mozzarella, Thai Basil

PRAWN & PAPAYA 🌶️🌶️

Tiger Prawns & Green Papaya Salad, Chili, Lime, Peanut, Tomato

KIMCHI FRIED RICE

Pork Belly, Bacon, Napa Kimchi, Fried Egg, Truffle Oil

SWEETS OR COFFEE / TEA

CACAO & COCONUT

Glazed Coconut Ice Cream, Chocolate Ganache,
Chocolate Wafer, Crème Patisserie

JAPANESE CHEESE CAKE

A lighter style Cheese Cake, Market Berries, Mascarpone Cheese

COFFEE OR TEA

Espresso, Cappuccino, Latte, Americano, Mocha,
Chamomile, English Breakfast, Peppermint, Earl Grey

HOUSE RED OR WHITE WINE (+ \$48)

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CRUISE

LUNCH & BUBBLES

\$490 per person
(for a minimum of 2 persons)

LUNCH & BUBBLES WITH 2-HOUR FREE FLOW

\$670 per person

Free flow of selected Prosecco, Red and White Wine,
Beer, Orange Juice and Soft Drinks

SO CHILLED OUT

Canadian Lobster, Alaskan King Crab,
Hamachi, King Salmon, Tuna, Scallop, Sweet Shrimp
Selection of dipping sauces

SPICY GREEN STUFF

Korean Fried Broccoli, Chili Paste,
Sesame, Summer Slaw

+\$40 per person

* **CHANGS PORK BELLY SSAM**

*Grilled Iberico Pork Belly, Little Gem Lettuce,
Perilla Leaf, Mustard Relish*

INDONESIAN BRO

Braised Beef Short Rib, Potato, Shallot,
Ginger, Coconut, Cinnamon

+\$100 per person, upgrade the "INDONESIAN BRO" to

* **SIGNATURE CHEEKY MASSAMAN**

*Braised Sher Wagyu Beef Cheek,
Potato, Shallot, Roasted Peanut, Homemade Roti*

SIDE SHOW

Egg Fried Rice 
Water Spinach, Chili, Garlic 

COCONUTS IN PARIS

Paris-Brest, Coconut Ice Cream, Vanilla,
Crispy Coconut, Lime Caramel

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Drink. Eat. Explore.

CRUISE

CRUISE 週末午餐

每位 \$490 (最少兩位用)

CRUISE 週末午餐 + 兩小時暢飲套餐

每位 \$670

暢飲氣泡酒、精選紅白餐酒、
啤酒、橙汁及汽水

CHILL下先

加拿大龍蝦、阿拉斯加帝王蟹腳、
油甘魚、帝王三文魚、吞拿魚、帶子、甜蝦、
特式蘸醬

火紅火綠

韓式炸西蘭花、辣椒醬、芝麻、
椰菜紅蘿蔔絲沙律

每位另加 \$40

* 豬腩肉生菜包

烤黑毛豬腩肉、小葉生菜、芝麻葉、芥末醬

印尼兄弟

燴牛仔骨、薯仔、乾蔥、薑、椰子、肉桂

每位另加 \$100, 將「印尼兄弟」升級至

* 曳曳馬沙文

咖喱燴和牛臉頰肉、薯仔、乾蔥、
烤花生、自家製烤餅

最佳配角

香蒜蔥花蛋炒飯 
炒通菜、辣椒、蒜 

椰子在巴黎

法式泡芙圈、椰子雪糕、雲呢拿、
脆椰子、青檸焦糖

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