




FLINT

APPETISERS

CAESAR SALAD
baby gem, 24-month aged Parmesan, white anchovies,
grated cured egg yolk

 SUPER GREENS
watercress, baby spinach, arugula, grains & seeds, yuzu dressing

 IBÉRICO HAM AND MANCHEGO CHEESE
toasted pecan, baguette, quince paste, aged balsamic

 63-DEGREE HEN'S EGG AND CAVIAR
dashi broth, roasted eggplant, shishito peppers

SOUP POT
daily seasonal soup


LOBSTER BISQUE +68


OYSTER market price per piece


MAINS

Prices are inclusive of one appetiser and one main course

320

 ALMOND AND HERBS CRUSTED LAMB LOIN
celeriac purée, tomatoes couscous, caramelized plums


 IBÉRICO PORK BURGER
chipotle mayo, arugula, apple compote, Old Bay fat chips

 LINZ FLAT IRON STEAK 6oz
Old bay fat chips & super greens
add crab Oscar

SUPER GREENS
SEASONAL VEGETABLES

BUTTERFLY
yuzu cream, plum wine gellan, flowers

360

 LIGHTLY SMOKED NORWEGIAN SALMON FILLET
leek velouté, pesto mashed potato, black garlic, nori chips


USDA NEBRASKA RIB-EYE 8oz
mashed potato, seasonal vegetables, Flint's steak sauce

AUSTRALIAN JACK'S CREEK STRIPLOIN 10oz
+48 mashed potato, seasonal vegetables, Flint's steak sauce


SIDES

+58 OLD BAY FAT CHIPS
+58 SEARED FOIE GRAS

DESSERTS +58

 GREEN
lemon avocado crèmeux, green apple with yogurt gelato

490

 QWEHLI SUSTAINABLE WHOLE DOVER SOLE - *on the bone*
caper brown butter sauce, Jersey Royals, asparagus

BOSTON LOBSTER
steamed or grilled, Choron sauce, asparagus


 BUTCHER'S BLOCK CUT - USDA NEBRASKA TENDERLOIN 8oz +180


+58 KING CRAB LEGS +178
+68 HALF BOSTON LOBSTER +188


SWEET HEART
ruby chocolate strawberry crème, rice bubble and raspberry coulis


FRUIT & BERRIES
seasonal fruit, lime sorbet

Prices are in Hong Kong dollars and subject to 10% service charge. If you have any concerns regarding food allergies, please alert your server prior to ordering.

 Ingredients from JW Garden

 Signature dish

 Chef's recommendation

 Seasonal dish

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