

# FLINT

## 4-COURSE SET DINNER MENU

### APPETISERS

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#### CAESAR SALAD

baby gems, aged Parmesan,  
white anchovies, grated cured egg yolk

#### SUPER GREENS

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

#### SEARED FOIE GRAS

pineapple salsa, brioche toast,  
aged balsamic

#### AHI TUNA TARTARE

avocado, lime, seaweed cracker

#### SEARED U.S. SCALLOP

celeriac purée, caramel apple,  
bisque foam

### SECOND COURSE

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#### CREAM OF MUSHROOM

#### LOBSTER BISQUE

### MAINS

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#### CATCH OF THE DAY

curried cauliflower, Kipfler potato,  
pine nuts and tomato salsa

680

#### ROASTED NEW ZEALAND

LAMB RACK  
polenta cake, almond purée,  
broccolini, salsa verde

680

#### KING CRAB LINGUINE

king crab leg, chorizo sausage,  
piquillo pepper

780

#### GRILLED IBÉRICO PORK RACK

pumpkin purée, roasted pumpkin,  
cider pork jus

680

#### BOSTON LOBSTER

steamed or grilled, Choron sauce,  
U.S. asparagus

880

#### AUSTRALIAN WAGYU M7

RIB EYE 6OZ  
grilled asparagus, fat chips,  
Flint's steak sauce

880

#### ABERDEEN ANGUS BEEF

TOMAHAWK  
char-grilled 35 day aged,  
duck fat chips, English asparagus,  
fricassee of wild mushrooms,  
summer truffle jus

1,880

2 persons

### DESSERTS

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#### YO-YO

red bean coconut crèmeux  
concentrated milk, coconut milk  
ice cream, vanilla milk agar

#### GYRO

licorice lemon cream,  
peppermint lemon compote,  
candied lemon peel

#### FRUIT & BERRIES

seasonal fruit, lime sorbet

Prices are in Hong Kong dollars and subject to a 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.