



Menu of 1st to 31st October



APPETIZERS

Pan-seared Salmon Salad 香煎三文魚沙拉 26
Mixed Greens, House-made Yuzu Balsamic Dressing, Lemon

Beef Carpaccio 生牛肉薄片 26
Beef Tenderloin, Olive Oil, Truffle Oil, Arugula, Capers, Cheese Sherry Wine Vinegar, Yuzu Pepper Sauce

Mediterranean Spicy Squid 地中海辣鱿鱼 🌶️ 28
Squids, Thai Chili, Garlic, Tomato-Bell Pepper Sauce, Fennel, Arugula, Olives, Cherry Tomatoes, Olive Oil

Spanish Garlic Shrimp 西班牙蒜香虾 🦐 19
Pacific White Shrimp, Garlic, Olive Oil, Smoked Paprika, Lemon

Chili Octopus Carpaccio 辣味八爪鱼薄片 🌶️ 19
Yuzu Orange Vinaigrette, Grapefruit, Olive Oil, Chilli Flakes

Crispy Crab Rolls 金黃蟹卷 🦐 🌶️ 26
BC Dungeness Crab, Fish, Tobiko, Water Chestnut, Onion, Parsley, House-made Sour Spicy Sauce

Fresh Oyster 刺身蚝 🦪 21/6pcs
Spinach, Fennel, Parmesan 40/12pcs

Baked Oyster Rockefeller 芝士焗生蚝 🦪 26/6pcs
Spinach, Fennel, Parmesan

Fried Pesto Burrata 香炸布拉塔配罗勒酱 🌿 🌶️ 26
Rose Sauce, Sun Dried Chilli Parmesan Crispy

Patatas Bravas 西班牙辣味炸薯块 🌶️ 22
Calabrian Chili Peppers, Mayonnaise, Italian Herbs, Tomato Sauce



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Little Karp Premium Seafood Tower 海鲜塔 **98**

Nova Scotia Live Lobster, Marinated Abalone, Fresh Pacific Oysters, Shrimps, Mussels, Manila Clams, House-made Soy Sauce, Cocktail Sauce, Ponzu Sauce, Tabasco Sauce

Seafood Platter 海鲜盘 **68**

Fresh Pacific Oysters, Marinated Abalones, Shrimps, Mussels, Manila Clams, House-made Soy Sauce, Cocktail Sauce, Ponzu Sauce

Shells & Truffle Fries 炒贝类配松露薯条 **28/S**
with Your Choice of Local Live Manila Clams or Mussels **43/L**

Garlic, Shallot, White Wine

Plum Chicken Wing 话梅鸡翅 **22**

Plum Powder, Plum Maple Syrup

Calamari 酥炸鱿鱼 **19**

Green Onion, Chilli Pepper, Tartar Sauce

SOUP

Green Pea Soup with Dry-aged Scallops (Diary Free) **16**

青豆汤配干式熟成扇贝(无奶制品) 

Green Pea, Potato, Shallot

Lobster Bisque with Fish Wonton **16**

龙虾汤配招牌云吞 

Cream, Lingcod Wonton, Corn, Shiitake Mushroom, Bokchoy, Green Onion



Vegetarian



Nuts



Pork



shellfish



Spicy



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MAIN

Creamy Lobster Spaghetti with Sun-dried Tomato Sauce 48
奶香龙虾意大利面配风干番茄酱 🦞

Half Live Lobster Tail, Shallots, Onion, Parsley, White Wine, Cream

Wild Black Cod with Caponata 48
本地野生黑鱼配西西里炖菜

Black Cod, Eggplant Vegetable Stew, Lemon Capers Sage Sauce

Pan-seared Beef Tenderloin 香煎牛里脊 (8oz) 72

Mashed Potato, Seasonal Vegetables, Chimichurri Sauce

Truffle Wild Mushroom Risotto 32
松露野蘑菇意大利饭

Truffle, Dry Wild Mushroom, Shallot, Garlic, White Wine, Cream

Signature Lobster Risotto 招牌龙虾意大利饭 🦞 48

Half Live Lobster Tail, Cherry Tomatoes, House Made Lobster Sauce, Cream

Seafood Paella 西班牙海鲜饭 🦞 38

Saffron, Cuttlefish, Squid, Shrimps, Clam, Mussels, Bell Pepper, Garlic, Mix Herbs, Chicken

Peppercorn BC Dungeness Crab 胡椒珍宝肉蟹 Market Price

Black Pepper, Shallots, Garlic, Soy Sauce, Oyster Sauce, Lemon

SIDE	Truffle Fries	14	Seasonal Vegetables	12
	Lobster Tail	30	Mini Potatoes	6
	Garlic Bread	8	Roasted Mushroom	12



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DESSERT

Durian Basque Cheesecake
\$18

Basque Cheesecake
\$14

Tiramisu
\$12

Chocolate Mousse Cake 🍪
\$12

Pistachio Rose Saffron Ice Cream 🍪
with Little Karp Waffle
\$14

Rum Raisin Ice Cream with Little Karp Waffle
\$12

Rice Wine Sorbet with Osmanthus Syrup
\$10

Vanilla Ice Cream with Little Karp Waffle
\$10