



Menu of 1st to 30th November



APPETIZERS

Apple Pomegranate Halloumi Cheese Salad 🌿🥜 18

哈罗米芝士沙拉配苹果与石榴

Roasted Pine Nuts, Fennel, Frisée, Fresh greens, Light Lemon-Honey Dressing

Chili Octopus Carpaccio 辣味八爪鱼薄片 🌶️ 19

Yuzu Orange Vinaigrette, Grapefruit, Olive Oil, Chilli Flakes

Beef Carpaccio 生牛肉薄片 26

Beef Tenderloin, Olive Oil, Truffle Oil, Arugula, Capers, Cheese Sherry Wine Vinegar, Yuzu Pepper Sauce

Tuna Tataki 炙烧鲔鱼 22

Sesame Seeds, Ponzu Sauce

Steak Beef Skewers 香烤牛肉串 (3pcs) 🌶️ 24

Chimichurri Sauce

Scallops with Risotto Bites 香煎带子配迷你烩饭 🦪 24

Saffron, Cream, Green Peas

Spanish Garlic Shrimp 西班牙蒜香虾 🦪 19

Pacific White Shrimp, Garlic, Olive Oil, Smoked Paprika, Lemon

Hand-Rolled Meatballs 手工肉丸 🥜 26

Pork, Beef, Homemade Tomato Sauce, Parmigiano, Toast

Trio of Beef Sliders 迷你牛肉汉堡 🥜 24

Pork, Beef, Italian Steak Spice, Bacon Onion Jam, Smoked Cheddar Cheese, Pickle

Crispy Crab Rolls 金黄蟹卷 🦪🌶️ 26

BC Dungeness Crab, Fish, Tobiko, Water Chestnut, Onion, Parsley, House-made Sour Spicy Sauce

Plum Chicken Wing 话梅鸡翅 22

Plum Powder, Plum Maple Syrup

🌿 Vegetarian 🥜 Nuts 🥓 Pork 🦪 shellfish 🌶️ Spicy



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Calamari 酥炸鱿鱼 Green Onion, Chilli Pepper, Lime	19
Little Karp Premium Seafood Tower 海鲜塔 🦞 Nova Scotia Live Lobster, Marinated Abalone, Fresh Pacific Oysters, Shrimps, Mussels, Manila Clams, House-made Soy Sauce, Cocktail Sauce, Ponzu Sauce, Tabasco Sauce	98
Seafood Platter 海鲜盘 🦞 Fresh Pacific Oysters, Marinated Abalones, Shrimps, Mussels, Manila Clams, House-made Soy Sauce, Cocktail Sauce, Ponzu Sauce	68
Fresh Oyster 刺身蚝 🦞 Ponzu Sauce, Lemon	21 /6pcs 40 /12pcs
Baked Oyster Rockefeller 芝士焗生蚝 🦞 Spinach, Fennel, Parmesan	26
Shells & Truffle Fries 炒贝类配松露薯条 🦞 <i>with Your Choice of Local Live Manila Clams or Mussels</i> Garlic, Shallot, White Wine	28 /S 43 /L

SOUP

Green Pea Soup with Dry-aged Scallops (Diary Free) 青豆汤配干式熟成扇贝(无奶制品) 🦞 Green Pea, Potato, Shallot	16
Lobster Bisque with Fish Wonton 龙虾汤配招牌云吞 🦞 Cream, Lingcod Wonton, Corn, Shiitake Mushroom, Bokchoy, Green Onion	16

 Vegetarian  Nuts  Pork  shellfish  Spicy



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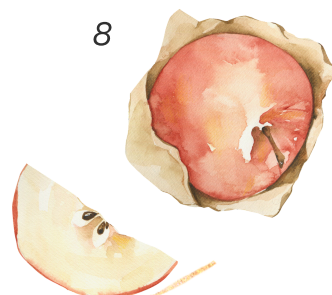
MAIN

Mediterranean Wild Black Cod with Caponata 地中海本地野生黑鱼配西西里炖菜 Black Cod, Eggplant Vegetable Stew, Lemon Capers Sage Sauce	48
Pan-seared Beef Tenderloin 香煎牛里脊 (8oz) Mashed Potato, Seasonal Vegetables, Chimichurri Sauce	72
Truffle Wild Mushroom Risotto / Spaghetti 🌿 松露野蘑菇意大利饭/意大利面 Truffle, Dry Wild Mushroom, Shallot, Garlic, White Wine, Cream	32
Truffle Cream Spaghetti & Meatballs 🍖 松露奶油意大利面配肉丸 Creamy Truffle Alfredo, Roasted Meatballs Tomatoes Sauce	27
Signature Lobster Risotto / Rigatoni 🦞 招牌龙虾意大利饭/水管面 Half Live Lobster Tail, Mixed Seafood, Cherry Tomatoes, House Made Lobster Sauce, Cream	42
Seafood Paella 西班牙海鲜饭 🦞 Saffron, Squid, Shrimps, Clam, Mussels, Bell Pepper, Garlic, Mix Herbs, Chicken, Tobico	38

SIDE

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

🌿 Vegetarian 🥜 Nuts 🍖 Pork 🦞 shellfish 🌶️ Spicy





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DESSERTS

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

\$5