

Salad and starter

	home-made cured norwegian salmon · capers · orange · yuzu dressing 自家製醃挪威三文魚 · 水瓜柳 · 鮮橙 · 日式柚子汁	\$148
	burrata salad · grilled peach · parma ham 布拉塔水牛芝士沙律 · 燒水蜜桃巴馬火腿	\$158
	hamachi carpaccio · plum wine · cherry tomatoes 油甘魚薄切 · 梅酒漬車厘茄	\$148
	baby beetroot · yogurt 迷你甜菜頭 · 乳酪	\$128
	pan fried foie gras with pear purée balsamic · micro cress 香煎法國鴨肝 · 香梨蓉	\$138
	oysters 3 ways · cucumber vinaigrette · kimchi · spicy thai sauce 三式時令生蠔 · 青瓜醋泡菜 · 泰式辣汁	\$178 (3 pcs) \$328 (3 pcs)
	grilled king prawn with tomato salsa 燒大虎蝦 · 蕃茄莎莎	\$168
	clams with white wine sauce 白酒煮大蜆	\$148
	thai spicy mixed seafood salad 泰式辣海鮮沙律	\$138
	traditional beef tartar · quail egg yolk 傳統生牛肉他他 · 鸕鶿蛋黃	\$148
	french blue mussels white wine cream sauce 法國藍青口 · 白酒忌廉汁	\$148

preparation takes time. thank you for your patience. 本餐廳食物均由廚師精心製作，敬請耐心等待。

+10% service charge
the cents will be rounded to zero for fewer than fifty cents. fifty to ninety cents will be rounded to one dollar

 signature 廚師精選  spicy 辣  vegetarian 素食

soup

soup of daily \$78
每日精選餐湯

by bouillabaisse with seafood stew smoked paprika baguette \$108
蕃茄海鮮濃湯 · 鮮烘法包

traditional onion soup \$88
法式洋蔥湯

pasta and risotto

l linguini pesto · roasted japanese pumpkin \$198
羅勒草醬 · 燒日本南瓜扁意粉

l linguini with truffle cream sauce and forest mushroom \$228
黑松露忌廉汁 · 野菌扁意粉

pulled beef short ribs risotto · red wine jus \$228
手撕牛肋肉紅酒燴意大利飯

risotto with turmeric and mascarpone cheese · slow cook chicken breast \$208
慢煮雞胸 · 馬斯卡芝士黃薑意大利飯

by grilled king prawn linguini · lobster sauce \$238
燒大虎蝦 · 龍蝦汁扁意粉

by risotto with sea-urchin · hokkaido scallop · black caviar \$268
海膽燴意大利飯 · 北海道帶子 · 黑魚子

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billow

bar . seafood . bistro

main

	australia m6 tomahawk steak (1.2kg) · baked potato wedges · red wine jus 澳洲M6斧頭扒(1.2kg) · 烤香草薯角 · 紅酒汁 (pre order one day in advance 需一天前預訂)	\$1688
	australia 90 days veal ribeye (500g) · baked vegetables · red wine jus 澳洲90日牛仔肉眼扒(500g) · 烤焗蔬菜 · 紅酒汁 (pre order one day in advance 需一天前預訂)	\$880
	slow roasted pork belly with apple purée · caramelised apple and onion 慢燒法式豬腩肉 · 蘋果蓉 · 焦糖洋蔥	\$268
	pan fried duck breast with lyonnaise potato · endive 煎鴨胸 · 里昂煙肉炒薯 · 菊苣	\$228
	filet mignon (180g) · pan seared foie gras · potato purée · grilled asparagus 安格斯牛柳(180g) · 封煎鴨肝 · 薯蓉 · 燒蘆筍	\$308
	black cod · marmoreal mushroom · bonito soup 燒黑鱈魚 · 松本茸 · 鰹魚湯	\$328
	a5 hida takayama wagyu steak(250g) · grilled garlic · asparagus A5飛驒和牛(250g) · 燒蒜 · 蘆筍	\$780
	roasted french spring chicken · potato purée · red wine jus 烤法國春雞 · 薯蓉 · 紅酒汁	\$238 (half) \$398 (whole)
	new zealand coastal spring lamb · potato fondant 紐西蘭羊架 · 方旦薯	\$288

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side dish

truffle fries \$78
黑松露薯條

 mixed leaf salad \$68
雜菜沙律

 fried mixed mushroom \$88
炒雜菌

dessert

 croffle · truffle honey · caramel banana · vanilla ice cream \$148
酥脆窩夫 · 黑松露蜜糖 · 焦糖香蕉 · 雲呢拿雪糕

lava mango pudding · rhubarb sorbet · chopped pistachio \$128
流心芒果布甸 · 大黃雪葩 · 開心果碎

66% chocolate mousse · caramel hazelnut \$128
66%朱古力慕絲 · 焦糖榛子粒

Lemon tart · pesto · meringue · berries \$98
檸檬撻 · 羅勒草醬 · 蛋白酥 · 雜莓

strawberry fennel sorbet · crisp · berries \$98
士多啤梨茴香雪葩 · 脆脆片 · 雜莓

 billow's tiramisu \$118
billow's 提拉米蘇

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