



Opening Hours 營業時間

Monday - Friday 12 pm - 10 pm
星期一至星期五 中午十二時至晚上十時

Saturday, Sunday & Public Holidays
8 am - 10 pm

星期六, 星期日及公眾假期 上午八時至晚上十時

T. +852 28491000

www.peaklookout.com.hk

thepeaklookouthk

Private functions & events please contact
私人派對及宴會查詢電郵
parties@epicurean.com.hk

Wine Corkage 開瓶費 \$300 / btl 瓶
Cake Charge 切餅費 \$100 / cake 個

CHEF'S RECOMMENDATIONS

廚師推介

Ancient Method Lamb Belly Pot 348
古法羊腩煲
Lettuce, fermented bean curd sauce

Thai Stir-Fried Whole Boston Lobster 498
泰式辣椒膏炒龍蝦
Roasted chili paste, celery Chinese,
onion & bell pepper

THE SEAFOOD PLATTER

冷海鮮拼盤

**Boston Lobster, Oysters
King Crab Leg, Clams, Prawns**
Shallot mignonette, marie rose,
apple fennel mignonette, tabasco & lemon

for 2 persons **998** / 4 persons **1968**

OYSTER

空運新鮮生蠔

JET FRESH

	3pcs	6pcs	12pcs
Irish Rock			
愛爾蘭石蠔	215	415	825
Ireland			
ST MARTIN	248	484	958
聖馬天尼蠔			
France			

Shallot mignonette, marie rose,
apple fennel mignonette, tabasco & lemon

STARTER / SOUP / SALAD 前菜/湯/沙律

Plain Naan Bread 原味印度烤包 **62**
Raita yoghurt sauce, mint sauce

Garlic Naan Bread 香蒜印度烤包 **68**
Raita yoghurt sauce, mint sauce

Cheese Naan Bread 芝士印度烤包 **78**
Raita yoghurt sauce, mint sauce

Smoked Salmon Naan Bread 煙三文魚印度烤包 **148**
Raita yoghurt sauce, mint sauce, sour cream, parmesan cheese

Tom Yum Goong 冬蔭功湯 **128**
Prawn, lemon grass, tomatoes, Thai basil, chili, cilantro

Wild Mushroom Cream Soup 野菌忌廉湯 **108**
White truffle oil

Lobster Bisque 法式龍蝦湯 **158**
Cream, chives

Parma Ham 24 months 100g 巴馬火腿24個月 **158**
Figs, mixed leaves, balsamic, olive oil, caviar

Iberico Ham 25g or 50g (up to 52-months curation) **194 / 378**
西班牙黑毛豬25克或50克(風乾52個月)
Dried figs, tomatoes, bread

Beef Carpaccio 生牛肉薄片配黑松露汁 **198**
Rocket, parmesan cheese, cherry tomato, black truffle dressing

Chicken Quesadilla 墨西哥雞肉薄餅 **138**
Tomato salsa, sour cream

Nachos 烤墨西哥玉米片 **188**
Mozzarella, salsa, guacamole, jalapeños, cheddar cheese,
parmesan shavings

Gambas al Ajillo 西班牙香蒜蝦辣肉腸 **188**
Prawn, chorizo, garlic, parsley, lemon, olive oil

Japanese Tuna Tartare & Salmon Roe **268**
日式三文魚子吞拿魚他他
Avocado, muyu flower & soy sauce

Prawn Cocktail 鮮蝦沙律 **178**
Avocado, lettuce, chives, paprika

Caesar Salad 凱撒沙律 **148**
With Chicken Breast 配雞胸片 **198**
With Smoked Salmon 配煙三文魚 **208**
Romaine hearts, anchovies, croutons, bacon, parmesan shavings

Kale Salad 羽衣甘藍沙律配木瓜籽醬 **158**
Quinoa, broccoli tips, butternut squash, pomegranate,
papaya seed dressing

Burrata Salad 意大利布拉達芝士沙律 **198**
Heirloom tomatoes, basil, pesto, balsamic, pistachio

Thai Style Prawn & Pomelo Salad 泰式蝦柚子沙律 **188**
Mixed leaves, chili, lime

Papri Chaat 印度脆餅沙律 **138**
Papdi, pomegranate, potato, chick peas, onion, tomatoes,
yoghurt, mint, tamarind sauce

Thai Prawn Spring Rolls 泰式蝦春卷 **128**
Sweet chili sauce

Samosas 印度咖哩角(可選擇素或羊) **103 / 118**
Vegetarian or lamb

Buffalo Chicken Wings 水牛城雞翼 **118**
Blue cheese dip, carrots, celery

Deep Fried Calamari 酥炸魷魚 **138**
Garlic mayonnaise

Hummus, Baba Ghanoush, Tzatziki, Pita Bread **168**
印度蘸醬拼盤配中東包 (鷹嘴豆醬、茄子醬、青瓜酸乳酪醬)

Grilled Mediterranean Octopus 香燒地中海八爪魚 **368**
Heirloom tomatoes, pistachio, pomegranate & yuzu dressing

French Duck Foie Gras Pate 法式鴨肝凍醬 **298**
Figs, oranges, artichokes & sourdough toast

SNACKS COMBO PLATTER 小食拼盤

Buffalo Chicken Wings, Deep Fried Calamari, Vegetarian Samosas, Hummus, Pita Bread, Thai Prawn Spring Rolls
水牛城雞翼, 酥炸魷魚, 素咖哩角, 鷹嘴豆泥, 中東包, 泰式蝦春卷

318

BREAD 麵包

served with French fries or garden salad

The Peak Lookout Burger 太平山牛肉漢堡 **198**
USA beef, tomatoes, lettuce, smoked cheddar cheese,
red onion relish, gherkin

Open Smoked Salmon Sandwich 煙燻三文魚開放式三文治 **168**
Sourdough, avocado, mustard dressing, capers, red onions

Open Parma Ham & Burrata Sandwich **208**
巴馬火腿布拉達芝士開放式三文治
Sourdough, rocket, tomatoes, extra virgin olive oil

The Peak Club Sandwich 太平山公司三文治 **188**
Chicken, bacon, lettuce, tomatoes, egg, mayonnaise

Grilled Cheese and Ham Sandwich 烤芝士火腿三文治 **148**
Smoked cheddar cheese, gammon ham, gherkin, green salad

Boston Lobster Roll 波士頓龍蝦包 **398**
Celery, onion, chives, lemon, mayonnaise

Each Additional Item (另加每款配料): **15**

Fried egg, smoked cheddar, bacon, mushrooms, jalapeños 煎蛋, 煙燻車打芝士, 煙肉, 蘑菇, 墨西哥辣椒

PASTA 意粉

Spaghetti Carbonara 卡邦尼意粉 **168**
Pancetta, pecorino romano, parmigiana reggiano, onion

Italian Sausages Rigatoni 意大利腸配白汁大窿意粉 **178**
Broccolini, garlic, white wine, rosemary cream

Basil Pesto & Burrata Linguine 羅勒香草醬布拉達芝士扁意粉 **198**
Asparagus, French beans, pine nuts

Boston Lobster Spaghetti 波士頓龍蝦意粉 **488**
Basil, vodka, tomato sauce

Orecchiette Bolognese 意大利肉醬貓耳朵意粉 **188**
Tomatoes, parmesan cheese

Scallop & Crab Squid Ink Linguine 帶子蟹肉墨魚汁扁意粉 **288**
Garlic, chili, parsley, olive oil

Seafood Homemade Tagliatelle 海鮮自家製闊條麵 **288**
Prawns, squids, clams, mussels, fresh lime, tomato butter sauce











Vongole Linguine 蜆肉扁意大利粉 **258**
Garlic, parsley, chili & extra virgin olive oil

Vegetarian 素食

Spicy 辣味

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THE CURRY 咖喱

 Butter Chicken 牛油咖喱雞 238	 Lamb Rara 印度羊肉香料咖喱 258
Tomatoes, cashewnuts, yellow basmati rice	Lamb cubes, minced lamb, onion, tomatoes, aromatic spices, yellow basmati rice
Chicken Korma 北印度咖喱雞 238	 Goan Style Masala (Chicken or Prawn) 228 / 248
Indian spice, yellow basmati rice	印度瑪撒拉(雞或蝦)
 Roasted Duck Red Curry 泰式紅咖喱鴨 198	Yellow basmati rice
Boneless duck, red curry paste, coconut milk, lime leaves, fish sauce, steam rice	 Aloo Gobhi (Potato & Cauliflower) 印度薯仔椰菜花乾咖喱 168
 Chana Masala 鷹嘴豆瑪沙拉 198	Cumin seed, dried Indian spices, yellow basmati rice
Chickpeas, spice, yellow basmati rice	 Vindaloo (Chicken or Lamb) 印度溫達盧咖喱(雞或羊) 228 / 248
 Thai Vegetable Green Curry 泰式青咖喱雜菜 158	Yellow basmati rice
Mushrooms, zucchini, cauliflower, Thai eggplant, steam rice	Please choose the level of spiciness  /  /  / 

ASIAN CUISINE 東南亞佳餚

 Thai Grilled Pork Neck 泰式燒豬頸肉 188	 Stir-Fried Curry Tiger Prawn in Ancient Thai Style 488
Spicy, sour sauce	泰式古法咖喱炒大蝦
Thai Steamed Seabass with Plum Soup on Stove Tray 388	 Tom Yum Seafood Soup Noodle 泰式冬陰功海鮮湯粉 188
泰式明爐鱸魚	Prawn, clam, mussel, cherry tomato, chili, sprouts
Celery Chinese, garlic, spring onion & sour plum, minced pork	Thai Classic Soup Noodles 泰式傳統湯粉 168
 Thai Stir-Fried Clam 泰式炒蜆 268	Vietnamese pork sausage, pork ball, pork meat, crispy pork skin, sprouts
Lemongrass, ginger Thai, basil Thai, lemon leaf & chili	 Pad Thai 泰式炒金邊粉 178
Hainanese Chicken (Half or Whole) 海南雞(半隻或全隻) 258 / 368	Stir-fried rice noodles, shrimps, dried shrimps, crushed peanuts, egg, bean sprouts
Ginger, sweet soy sauce, bird's eye chilies	Thai Style Fried Rice Noodle 泰式海鮮炒河粉 188
Hainanese Chicken Rice 海南雞配香米飯 198	 Thai Chicken Mince Rice 泰式香葉雞肉碎飯 168
Ginger, sweet soy sauce, bird's eye chilies, jasmine rice	Fried egg, chili, Thai basil, string beans
 Thai Fried Seasonal Vegetables 泰式馬拉盞炒時菜 168	 Thai Pork Meat and Shrimp Paste Fried Rice 178
Shrimp paste, chili	泰式肉碎蝦醬炒飯
Fresh Pineapple Fried Rice with Seafood 鮮菠蘿海鮮炒飯 258	Egg, Thai sausage, pork floss, chili, fried shrimp chips
Thai sausage, mixed peas, pork floss, cashew nuts	
The Peak Lookout Baked Pork Chop Rice 太平山焗厚豬扒飯 198	
Broccolini, pineapple, cheese, tomato sauce	

THE TANDOORI 印度烤爐

 Chicken 印度爐燒雞 258	 Seekh Lamb 印度爐燒羊 278
Ginger, garlic, fenugreek, red chili, yoghurt	Minced lamb, chili, mint, masala
 Chicken Tikka 香辣茄味咖喱雞 258	 Chilean Seabass 印度爐燒智利海鱸魚 338
Red chili, mustard oil, yoghurt	Red chili, mustard oil, yoghurt
 King Salmon Fillet 皇帝三文魚 338	 Tiger Prawns 老虎大蝦 398
Ginger, garlic, fenugreek, red chili, yoghurt	Ginger, garlic, red chili, coriander, yoghurt

All tandoori dishes served with plain naan or garlic naan, raita yoghurt sauce, mint sauce 配原味或蒜蓉印度烤包、乳酪汁及薄荷醬

THE GRILL 烤肉

Surf & Turf 海陸雙拼(波士頓龍蝦半隻和美國牛柳) 688
Grilled USDA Prime Beef Tenderloin, half Boston Lobster, potato & seasonal vegetables
South Africa Wagyu Sirloin Steak 南非和牛西冷牛扒 340 gms 588
USDA Beef Tenderloin 美國牛柳 300 gms 498
USDA Ribeye Steak 美國肉眼扒 340 gms 488
USDA Sirloin Steak 美國西冷牛扒 340 gms 478
Australian Lamb Chop 澳洲羊扒 330 gms 428
Thailand Tiger Prawn 泰國虎蝦 398
New Zealand King Salmon Fillet 紐西蘭皇帝三文魚扒 240 gms 368

Grilled meat choose one from below (烤肉選擇以下一款):
Chimichurri, red wine jus, black peppercorn jus, Masala jus, garlic butter, café de Paris butter
阿根廷青醬, 紅酒汁, 黑椒汁, 瑪撒拉汁, 香蒜牛油, 法式牛油

Grilled seafood choose one from below (海鮮選擇以下一款):
Chimichurri, garlic melted butter, lobster cream sauce
阿根廷青醬, 香蒜暖牛油, 龍蝦忌廉汁

Add on side dish (另加配菜): **35**
Garden salad, wok fried vegetables, roasted herb potatoes, mashed potato, french fries, steam rice
田園沙律, 炒菜, 烤香草薯仔, 薯蓉, 薯條, 白飯

SIDE 配菜

 French Fries 薯條 95
Truffle mayonnaise
 Roasted Potatoes 烤薯仔 85
Parsley, butter, thyme
 Mashed Potato 薯蓉 85
Butter, cream
 Wok Fried Vegetables 炒菜 75
Seasonal vegetables
 Broccolini 西蘭花苗 80
Garlic, olive oil

TEA & DRINK 茶及其他

Lemon Tea (Hot/Iced) 45
English Breakfast Earl Grey Chamomile Peppermint Jasmine Long Jing Tie Guan Yin Pu'er 45
Chocolate (Hot/Iced) 50

MAIN 主菜

Hokkaido Umaiton Pork Loin 日本北海道豚肉眼扒 280 gms 398
Potatoes, seasonal vegetables, balsamic cream
Gressingham Duck Leg Confit 法式油封鴨脾 428
Butter beans, star anise, duck sauce
Braised Veal Osso Buco 紅酒燴牛仔膝 398
Potato puree, vegetables, red wine jus
Roasted Whole Boston Lobster 香燒原隻波士頓龍蝦 498
Mixed leaves, zucchini, lemon, clarified butter
Roasted Alaska Wild Black Cod Fillet 398
香燒阿拉斯加野生銀雪魚柳
Ratatouille, garlic, herbs and buttered breadcrumbs
Seafood Stew 燴海鮮 388
Tiger prawn, seabass, blue mussels, clams, squid, sourdough toast
Roasted Spatchcock Spring Chicken 香燒春雞 298
Wild mushrooms, herbs, cream sauce
BBQ Baby Spare Rib 燒烤汁豬排骨 650 gms 378
BBQ sauce, roasted fresh corn, French fries

DESSERT 甜品

Classic Tiramisu 經典意大利芝士餅 92
Lady fingers, mascarpone, marsala, espresso, kahlua
Bread Pudding 麵包提子乾布甸 88
Raisins, vanilla sauce
Crème Bruleé 法式焦糖燉蛋 88
Vanilla beans, berries
Vanilla Panna Cotta 意大利雲呢拿奶凍 88
Berries, crumble blueberries sauce
Gulab Jamun 印度玫瑰果 88
Sugar syrup, pistachio, vanilla ice cream
Hazelnut & Chocolate Mousse Cake 榛子朱古力慕絲蛋糕 98
Ice Cream Scoop 自選口味雪糕(一球) 64
Chocolate, strawberry, vanilla

COFFEE 咖啡

Espresso 35
Coffee Americano 40
Double Espresso 45
Flat White Cappuccino Latte Mocha 50

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