

# THE CHINNERY

## ROAST LUNCH MENU OF THE DAY

### MONDAY

ROASTED DINGLEY DELL ORGANIC PORK BELLY

*Apple compote and marjoram sauce*

\$398

### TUESDAY

SLOW COOKED WELSH ORGANIC LAMB SHOULDER

*Eggplant and garlic purée*

\$368

### WEDNESDAY

BEEF WELLINGTON

*Green beans and Madeira sauce*

\$508

### THURSDAY

ORGANIC ROAST CHICKEN

*Natural jus, braised leeks and wild mushroom sauce*

\$428

### FRIDAY

ROASTED RIB EYE OF HEREFORD ANGUS BEEF

*Red wine sauce and roast potatoes*

\$508

(A choice of tea or coffee is included)

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

# THE CHINNERY

## SNACKS \$138

- LAMB SAMOSA *Crispy, mint yoghurt*  
 CHICKEN WINGS *Sweet chili dip*  
 SQUID *Fried and honey glazed, mustard mayonnaise*  
 ONION RINGS *Deep fried, home-made tomato chutney*  
 PORK PIE *Home-made, Branston pickled and toasted sourdough*  
 COD *Goujons, home-made tartar sauce*

## STARTERS

- SALMON & COD *Fish cake, mustard grain sauce and gem salad* \$238  
 CRAB *Potted, English crab with Melba toast and avocado* \$238  
 BONE MARROW *Baked with truffle, beef short rib and sherry vinegar, sourdough toast* \$238  
 TARTARE *Egg, capers, gherkin, parsley and wholemeal toast with Beef* \$268 *or Salmon* \$248  
 COCKTAIL *Prawn, Marie Rose sauce and baby lettuce* \$258  
 CAULIFLOWER *Soup, scallop and onion garlic cream* \$188  
 OYSTER KILPATRICK *Bacon, onion and spinach* \$188  
 OYSTERS *Please see daily list*

## MAINS, CURRIES AND CLASSICS

- LANCASHIRE HOT POT *Traditional lamb stew, slow braised and topped with sliced potato* \$328  
 SHEPHERD'S PIE *Classic lamb pie with creamed potato and cheddar cheese topping* \$308  
 SEA BASS *Pan fried with roasted fennel, red wine and smoked bacon sauce* \$378  
 PORK *Slow cooked organic belly with apple cider, creamed potato and pork crispy* \$318  
 DOVER SOLE *Grilled on bone, lemon butter sauce and new potatoes* \$548  
 BEEF TENDERLOIN *Classic beef fillet, fried bone marrow and brandy sauce* \$488  
 FISH & CHIPS *Cod fried in Boddingtons batter, home-made tartar sauce and potato chips* \$318  
 SEAFOOD PIE *White wine sauce with creamed potato and parsley croutons, foam* \$308  
 MADRAS *Cod, mustard seed, coconut and curry leaves* \$308  
 VEGETABLE MASALA *Mixed vegetables cooked in onion and tomato sauce and spices* \$288  
 TIKKA *Chicken pieces cooked with tomato, butter, yoghurt and aromatic spices, basmati rice* \$308  
 ROGAN JOSH *Lamb shoulder, braised with basmati rice and spices* \$308  
 TANDOORI *Sizzling organic chicken leg with yoghurt, spices and pickles* \$298

## SIDES \$88

- BUTTERED SPINACH, CREAMED POTATO, HAND-CUT CHIPS, SAUTEED MUSHROOMS  
 NAAN *Garlic, Butter or Plain*

## DESSERTS AND CHEESE \$118

- LEMON TART *Baked, sugar glazed served with vanilla ice cream*  
 CHOCOLATE CAKE *Warm, coffee ice cream*  
 TIPSY CAKE *Roasted pineapple, vanilla ice cream*  
 B&B *Vanilla, butter, raisins and cream*  
 BRITISH CHEESE *Selection, crackers and fruit bread*

# Drinks Selection

## CHAMPAGNE

	Glass 150ml	Bottle 750ml
“R” de Ruinart, Brut NV	\$208	\$980
Fleury, “Fleur de l'Europe” Brut NV	\$218	\$1,080
Ruinart “Blanc de Blancs”, Brut NV	\$228	\$1,180
Billecart Salmon, Brut Rosé NV	\$288	\$1,280
Krug ‘Grande Cuvée’	\$498	\$2,500

## ROSÉ WINE

	Glass 150ml	Bottle 750ml
<b>France</b> Languedoc, Lou Maset Domaine d’ Aupilhac <i>Languedoc-Roussillon, 2013</i>	\$105	\$525

## WHITE WINE

	Glass 150ml	Bottle 750ml
<b>Italy</b> Pinot Grigio, Schiopetto <i>Venezia Giulia, 2014</i>	\$105	\$525
<b>South Australia</b> Chardonnay, The Lane Vineyard <i>Adelaide Hills, 2015</i>	\$115	\$575

<b>France</b> Gewurztraminer, Domaine Barmes-Buecher <i>Alsace, 2012</i>	\$125	\$625
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<b>New Zealand</b> Sauvignon Blanc, Hunter’s Wines <i>Marlborough, 2016</i>	\$135	\$675
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<b>France</b> Chablis, Domaine des Malandes <i>Burgundy, 2015</i>	\$145	\$725
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## RED WINE

	Glass 150ml	Bottle 750ml
<b>Italy</b> Langhe Rosso, G. D. Vajra <i>Piedmont, 2013</i>	\$105	\$525

<b>Western Australia</b> Shiraz, Ad Hoc, Middle of Everywhere <i>Frankland River, 2015</i>	\$115	\$575
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<b>Argentina</b> Malbec, Achaval Ferrer <i>Mendoza, 2014</i>	\$125	\$625
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<b>New Zealand</b> Pinot Noir, Sanctuary <i>Marlborough, 2015</i>	\$135	\$675
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<b>France</b> Marquis de Mons <i>Margaux, Bordeaux, 2010</i>	\$145	\$725
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## DESSERT WINE

	Glass 125ml	Bottle
<b>Hungary</b> Tokaji Aszu <i>5 Puttonyos Disznoko, 2006</i>	\$198	\$1,200

<b>France</b> Montlouis, Moelleux Domaine Francois Chidaine <i>Loire Valley, 2010</i>	\$220	\$990
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*Our sommelier's selection of wines are also available in our master wine list. Vintage and availability are subject to change.*

## CLASSIC COCKTAILS

Bloody Mary \$128  
*Vodka, spicy tomato juice*

Dry Martini \$128  
*Dry gin, Vermouth, olive*

Mai Tai \$128  
*Rum, Cointreau, Orgeat, lime*

Margarita \$128  
*Tequila, Cointreau, lemon, lime, salt*

Manhattan \$128  
*Bourbon, Sweet Vermouth, bitters*

Mint Julep \$128  
*Bourbon, mint, bitters, sugar*

Mojito \$128  
*Rum, mint, lime, sugar*

Rob Roy \$128  
*Scotch, Sweet Vermouth, bitters*

Rusty Nail \$128  
*Whisky, Drambuie*

Side Car \$128  
*Cognac, Cointreau, lemon*

Vodka Martini \$128  
*Vodka, Vermouth, olive*

## BOTTLE BEER

Dragon’s Back, Asahi, Sapporo  
Boddingtons Draft Can, Budweiser  
Tsing Tao, Carlsberg, Heineken

Corona, Fuller’s Honey Dew  
Hoegaarden, San Miguel PP  
Kronenbourg 1664  
\$78

## DRAUGHT BEER

	1/2 pint (300ml)	1pint (650ml)
Carlsberg	\$75	\$95
Guinness	\$78	\$98

## GIN

Tanqueray, Bombay Sapphire  
\$135

Hendrick’s \$165

## VODKA

Absolut, Belvedere, Ketel One  
\$135

Grey Goose \$155

## SCOTCH WHISKY

J & B Rare, Famous Grouse  
Dewers White, Chivas Regal  
\$120

Johnny Walker Black \$130

Johnny Walker Blue \$310

## IRISH WHISKEY

Jameson \$120

Bushmill's Black Bush \$125

## RUM

Havana Club \$120  
*3 years*

Myer’s \$120

Bundaberg \$138

Havana Club \$138  
*7 years*

## JUICE

Apple, Cranberry, Grapefruit  
Honeydew Melon, Mango  
Orange, Pineapple, Watermelon  
Carrot, Tomato  
\$82

## SOFT DRINK

Coca Cola, Coke Zero  
\$70

Fever Tree Soda Water  
Tonic Water, Ginger Ale  
Ginger Beer, Lemonade  
\$85

Fresh Lime Soda, Fruit Punch  
Lemon-Lime and Bitters, Silver Gunner  
\$98

## MINERAL WATER

Evian, Perrier \$65  
*330ml*

Acqua Panna, San Pellegrino \$65  
*500ml*

Acqua Panna, Evian, Perrier  
San Pellegrino \$98  
*750ml*

## TEA

English Breakfast, Earl Grey  
Chamomile, Moroccan Mint  
Po Li, Sencha, Jasmine  
\$88

## COFFEE

Espresso, Decaf Espresso \$78  
Cappuccino, Double Espresso, Latte  
Coffee, Decaf Coffee  
\$88