

byelow

bar . seafood . bistro



**Homemade Cured Norwegian Salmon,
Capers, Dried Orange** **\$128**

自家醃制挪威三文魚 · 水瓜柳 · 橙片

Pan-fried Foie Gras with Cranberry Sauce **\$138**

香煎鵝肝配金巴利汁

Iberico Ham, Burrata Cheese, Melons **\$178**

西班牙風乾火腿 · 布拉塔水牛芝士 · 蜜瓜



Seasonal Oysters (*minimum for 2 pieces*),
Lime Caviar, Yuzu Dressing

時令生蠔 (兩隻起) · 手指檸檬 · 柚子醋

\$75

Clams with White Wine Sauce

白酒煮大蜆

\$168

Baked Vegetables Ratatouille with Tomato Sauce

焗素菜千層配番茄汁

\$88

Japanese Crab Leg, Sea Urchin, Black Caviars

日本鱈場蟹腳 · 海膽 · 黑魚籽

\$188

Traditional Beef Tartare, Quail Egg Yolk

傳統生牛肉他他 · 鸕鶿蛋黃

\$138

Seafood Tower

Whole Boston Lobster, Oyster, South African Abalone, French Blue Shrimp, Scottish Razor Clam

\$898

海鮮塔 (原隻波士頓龍蝦 · 生蠔 · 南非鮑魚 · 法國藍蝦 · 蘇格蘭聖子)



Pan-fried Foie Gras with Cranberry Sauce

香煎鵝肝配金巴利汁

\$138

SOUP

Daily Soup \$78

是日餐湯

Traditional French Onion Soup \$98

傳統法式洋蔥湯

**Cream of Mushroom Soup with Puff Pastry,
Baked Portobello Mushroom** \$108

酥皮忌廉蘑菇湯 · 焗大啡菇



PASTA & RISOTTO

**Penne in Tomato Sauce, Pork Sausage,
Smoked Eggplant**

番茄醬長通粉 · 豬肉腸 · 煙薰茄子

\$198

Boston Lobster Linguine

波士頓龍蝦扁意粉

\$298

**Truffle Fettuccine in Cream Sauce,
Termite Mushrooms, Porcini, Morels**

黑松露忌廉寬條面 · 雞縱菌 · 牛肝菌 · 羊肚菌

\$218

**Seafood Paella, Whole Boston Lobster, Clams,
Mussels, Shrimps, Squids**

西班牙海鮮飯 · 原只波士頓龍蝦 · 大蜆 ·
青口 · 大蝦 · 魷魚

\$838

**Sea Urchin Linguine, Hokkaido Scallops,
Black Caviars**

海膽扁意粉 · 北海道帶子 · 黑魚籽

\$268



+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



Seafood Paella, Whole Boston Lobster, Clams,
Mussels, Shrimps, Squids

\$838

西班牙海鮮飯 · 原只波士頓龍蝦 · 大蜆 ·
青口 · 大蝦 · 魷魚

Provencal New Zealand Rack of Lamb,
Grilled Vegetables

新西蘭保雲酥羊架 · 烤蔬菜

(half) \$368

(whole) \$668



MAIN

**Pan-fried Chilean Seabass, Fennel,
Champagne Sauce**

香煎智利鱸魚 · 茴香 · 香檳汁

\$338

U.S. Beef Tenderloin (6oz) & Foie Gras

美國牛柳 (6oz) 拼鵝肝

\$398

**Provencal New Zealand Rack of Lamb,
Grilled Vegetables**

新西蘭保雲酥羊架 · 烤蔬菜

(half) \$368

(whole) \$668

**Japanese A4 Beef Sirloin (200g),
Baked Garlic, Asparagus**

A4和牛西冷牛扒 (200g) · 焗蒜 · 蘆筍

\$750

BBQ U.S. Pork Ribs with French Fries

醬燒美國豬肋骨配薯條

(half) \$398

(whole) \$758

**Australian M6 Tomahawk Steak (1.2kg),
Mashed Potatoes, Gravy**

澳洲M6斧頭扒 (1.2kg) · 薯蓉 · 燒汁

\$1780



Australian M6 Tomahawk Steak (1.2kg),
Mashed Potatoes, Gravy

\$1780

澳洲M6斧頭排 (1.2kg) · 薯蓉 · 燒汁

SIDE DISH

Garlic Bread

蒜蓉包

\$58

Mixed Green Salad

雜菜沙律

\$58

French Fries

炸薯條

\$58

Truffle Mashed Potatoes with Gravy

燒汁黑松露薯蓉

\$78

Stir Fried Mushroom with Garlic & Butter

蒜香牛油炒雜菌

\$68

Nachos, Guacamole, Sour Cream, Tomato Salsa, Jalapeno, Mixed Cheese

玉米片 · 牛油果醬 · 酸忌廉 · 番茄莎莎 · 墨西哥辣椒 · 混合芝士

\$88



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Deep-fried Japanese Awa Tail Chicken Wings

香炸日本阿波尾雞翼

\$88



DESSERT

Billow's Tiramisu

Billow's 提拉米蘇

\$108

Apple Crumble, Vanilla Ice Cream

焗蘋果酥 · 雲呢拿雪糕

\$138

Tofu Ice Cream with Black Sesame Mousse

豆腐雪糕 · 黑芝麻慕絲

\$108

Croffle, Truffle Honey, Caramel Banana, Vanilla Ice Cream

酥脆窩夫餅 · 松露蜜糖 · 焦糖香蕉 · 雲呢拿雪糕

\$138

White Peach Mousse, Peach Jelly, Mixed Berries

白桃慕絲 · 桃果凍 · 雜莓

\$128





Tofu Ice Cream with Black Sesame Mousse

\$108

豆腐雪糕 · 黑芝麻慕絲

Cake-cutting fee (per cake)

切餅費(一個蛋糕)

\$80

Corkage fee

開瓶費

\$250

