

# billow

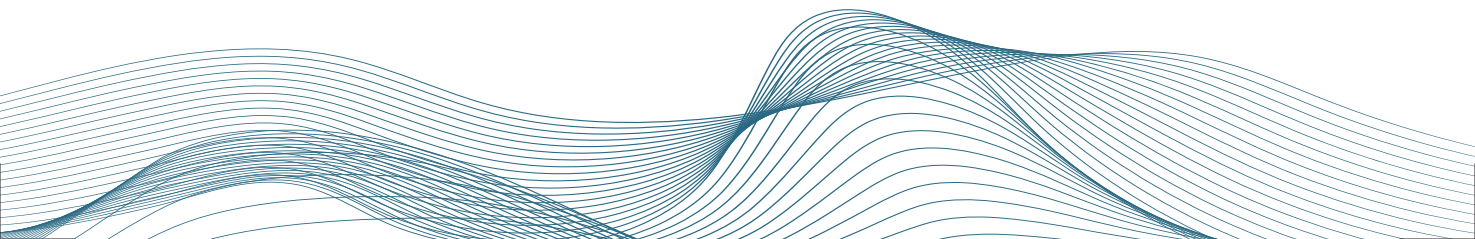
bar . seafood . bistro

## SALAD & STARTER

Seafood Tower ( Seasonal Japanese Oyster, South African Abalone, Japanese Octopus Tartare, Japanese King Crab Leg, Shrimp ) 海鮮塔 (時令日本生蠔，南非鮮鮑，日本八爪魚他他，日本鱈場蟹腳，海蝦)	\$698
Seasonal Japanese oysters (minimum for 2 pieces) · Lime Caviar · Yuzu Dressing 時令日本生蠔 (2隻起) · 手指檸檬 · 柚子醋	\$ seasonal price \$ 時價
Razor Clam Ceviche · Orange · Tomato Salsa 蘇格蘭蜆子 · 香橙 · 蕃茄莎莎	\$168
Homemade Cured Norwegian Salmon · Capers · Orange · Yuzu Dressing 自家醃製挪威三文魚 · 水瓜柳 · 鮮橙 · 日式柚子汁	\$150
Grilled Bluefin Tuna Cubes · Baby Potatoes · French Beans 烤藍鰭吞拿魚粒 · 新薯 · 法邊豆	\$168
Clams with White Wine Sauce 白酒煮大蜆	\$168
Burrata Salad · Grilled Peach · Parma Ham 布拉塔水牛芝士沙律 · 燒水蜜桃 · 巴馬火腿	\$158
Soft Shell Crab Meat Salad with Hot and Sour Dressing 酸辣軟殼蟹蟹肉沙律	\$168
Traditional Beef Tartare · Quail Egg Yolk 傳統生牛肉他他 · 鸕鶿蛋黃	\$158
Pan-fried Foie Gras with Pear Purée Balsamic · Micro Cress 香煎法國鴨肝 · 香梨蓉 · 水芹苗	\$150

+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.



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## SOUP

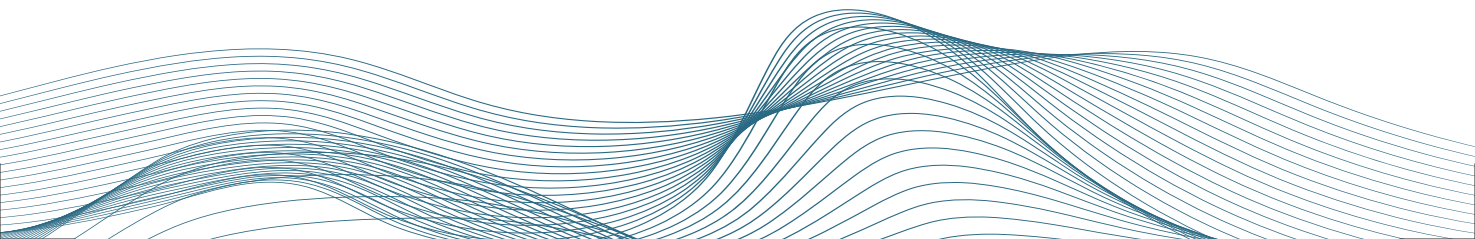
Prawn Bouillabaisse · Smoked Paprika French Bread 地中海馬賽蝦湯 · 鮮烘煙燻紅椒粉法包	\$108
Clam Chowder 周打蜆湯	\$108
Daily Soup 是日餐湯	\$88

## PASTA & RISOTTO

Seafood Paella · Whole Boston Lobster ( for Share ) 西班牙海鮮飯 · 原隻波士頓龍蝦	\$838
Pesto Linguini · Roasted Japanese Pumpkin 羅勒草醬燒日本南瓜扁意粉	\$210
Casarecce with Truffle Cream Sauce · Termite Mushrooms · Porcini · Morels 黑松露紐紋粉 · 雞縱菌 · 牛肝菌 · 羊肚菌	\$238
Grilled King Prawn Linguini · Lobster Sauce 燒大虎蝦 · 龍蝦汁扁意粉	\$250
Risotto with Sea-urchin · Hokkaido Scallop · Salmon Roe 海膽燴意大利飯 · 火炙北海道帆立貝 · 三文魚籽	\$268

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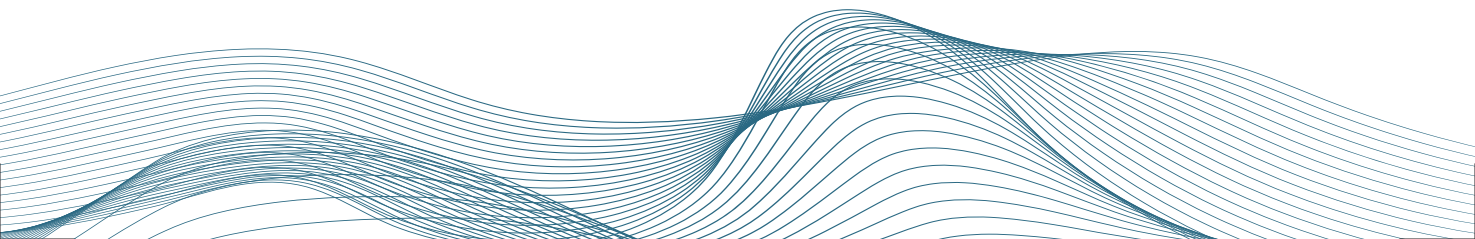
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## MAIN COURSE

Australian 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	\$1780
Italian Porchetta ( 1.8kg ) · Pickle Cabbage · Yuzu Dressing 意式香草豬肉卷 ( 1.8kg ) · 酸椰菜 · 日本柚子醬	\$738 ( half ) \$1280 ( whole )
Moroccan Chicken Tagine ( 1.2kg ) · Chestnut · Black Olives · Chickpea 摩洛哥燉雞 ( 1.2kg ) · 栗子 · 黑水欖 · 鷹嘴豆	\$688
Paper-wrapped Areolate Grouper · Clams · White Shrimps · Calamari 紙包焗星斑 · 蜆 · 白蝦 · 魷魚圈	\$388
Grilled Black Cod · Hon-shimeji · Bonito Soup 燒黑鱈魚 · 松本茸 · 鰹魚湯	\$338
Japanese A4 Wagyu Ribeye ( 200g ) · Grilled Garlic · Asparagus A4日本和牛肉眼 ( 200g ) · 烤蒜 · 蘆筍	\$780
Filet Mignon ( 180g ) · Pan-seared Foie Gras · Mashed Potatoes · Grilled Asparagus 免翁牛柳 ( 180g ) · 封煎鴨肝 · 薯蓉 · 烤蘆筍	\$320
New Zealand Rack of Lamb · Fondant Potatoes 紐西蘭羊架 · 方旦馬鈴薯	\$298

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## SIDE DISH

Truffle Fries 黑松露薯條	\$78
U.S. Asparagus · 63°C Poached Egg · Parmassan cheese 扒美國蘆筍 · 63°C 溫泉蛋 · 巴馬臣芝士	\$128
Stir-fried Mixed Mushrooms 炒雜菌	\$88
Charcoal Garlic Bread 竹炭蒜蓉包	\$68

## DESSERT

Croffle · Truffle Honey · Caramel Banana · Vanilla Ice Cream 酥脆窩夫 · 松露蜂蜜 · 焦糖香蕉 · 雲呢拿雪糕	\$148
66% Chocolate Mousse · Caramel Hazelnut 66% 朱古力慕絲 · 焦糖榛子粒	\$128
Lemon Tart · Pesto · Meringue · Mixed Berries 檸檬撻 · 羅勒草醬 · 蛋白酥 · 雜莓	\$108
Billow's Tiramisu Billow's 提拉米蘇	\$118
Basil Mousse · Plum Wine Jelly · Yuzu Sorbet 羅勒慕絲 · 梅酒啫喱 · 柚子雪葩	\$128
Mixed Berry Napoleon · Vanilla Custard Cream · Lychee Mixed Berries Rose Sorbet 雜莓拿破崙 · 雲呢拿吉士忌廉 · 荔枝雜莓玫瑰雪葩	\$138

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