

Starters

Pickled Fried Onion Rings <i>Sriracha Dipping Mayonnaise</i>	\$125
Loaded Nachos (V) <i>Tortilla Chips, Cheddar Cheese, Shredded Lettuce, Jalapeño Salsa, Guacamole, Sour Cream</i> Loaded on: Pulled Pork \$50 / Confit Pulled Chicken \$50	\$130
Chicken Wings <i>With Ranch Dressing</i>	\$140
Burrata (V) <i>Creamy Cheese, Marinated Cherry Tomato Toasted Garlic Breadcrumbs, Pickled Onions, Basil</i>	\$148
Fried Calamari Ring's, Deviled Tartar Dipping Sauce <i>Parsley & Capers</i>	\$148
Pork Belly <i>Spiced Apple Marinade, Slow Roasted, Pickled Red Cabbage</i>	\$175
Steak Tartare Toast <i>Green Garlic, Watercress, Pecorino Cheese, Caesar Aioli</i>	\$195
Shrimp on Barbie <i>Guacamole, Tomato, Cucumber, Spring Onion Salsa</i>	\$175
Lamb Skewer <i>Hummus, Tahini Sauce, Sweet Paprika, Cucumber Tomato Salsa</i>	\$185
Mussels with Grilled Bread	½ kg 1 kg
<i>White Wine Sauce</i>	\$238 \$470
<i>Spicy Pork Sauce & Garlic Aioli</i>	\$248 \$490

Soups & Salads

French Onion Soup (V)	\$78
Goulash Soup <i>Beef, Paprika, Bell Pepper, Tomato, Potato & Sour Cream</i>	\$88
Caesar Salad <i>Romaine Lettuce, House Made Caesar Dressing, Bacon Egg, Croutons, Parmesan Cheese</i>	\$115
CHOP CHOP Salad (V) <i>Romaine Lettuce, Rocket, Roasted Beets, Red Peppers Goat Cheese, Honey Mustard Dressing</i>	\$125
Marinated Tomato, Roasted Beetroot Salad (V) <i>Whipped Feta Cheese, Orange Zest, Hazelnut Crumbs</i>	\$138
Parma Ham Platter <i>Melon, Arugula, Mozzarella Cheese</i>	\$138
Add on for salad: Pulled Confit Chicken / Sautéed Prawns Minute Steak / Pulled Pork	\$50 each



Steak Selection

Our steak selection is responsibly farmed, wet aged for 28 days

Flat Iron Steak (250g) <i>Lean Cut, Firm Texture, Serve Sliced, Medium Rare</i>	\$320
Hanging Tender, Beef (250g) <i>Firm Texture, Meaty Flavour, Serve Sliced, Medium Rare</i>	\$350
Filet Mignon, Grass Fed Australia (250g) <i>Tender, Soft Bite, Cooked To Your Liking</i>	\$398
Rib Eye, Western Australia Angus M3 (330g) <i>200 days, Grain Fed, Cooked To Your Liking</i>	\$455

Choice of sauce with your steak

*Creamy Peppercorn • Mushroom and Mustard • Shallot and Red Wine •
Mojo Mild Chili, Garlic, Coriander Chilled • Additional Sauce \$35 each*

Sharing Steak

Porterhouse, Australia	\$888
<i>Porterhouse Steak, 100 days grain fed beef, 1kg Best of both beef cuts, filet mignon and sirloin in one cut Serve sliced with your choice of two sauces</i>	

Chophouse Set Dinner HKD488 person

The Chophouse Selection Dinner's Best Pairings for You



Scan QR Code for details or ask our team for this menu.

More Main

TCH Steak Sandwich <i>Horseradish Cream, Lettuce, Tomato, Sautéed Onion, Mushroom, French Fries</i>	\$148
Wagyu Cheeseburger <i>Brioche Bun, Chophouse Burger Sauce, Monterey Jack Cheese Served with French Fries, Tomato Ketchup Add on: Egg \$10 / Mushroom \$15 / Bacon \$20</i>	\$178
Fish & Chips <i>Tartare, Mushy Peas, Lemon</i>	\$225
Grilled French Spring Chicken <i>Ratatouille, Chimichurri, Chicken Gravy</i>	\$238
Baked Cod Fish <i>Mash, Watercress Salad, Hazelnut Crusted, Grilled Lemon</i>	\$238
Pork Chop <i>Mongolian Glaze, Hoisin Sauce, Black Bean, Chili Sauce, Red Cabbage</i>	\$328
Australian Lamb Chops <i>Vegetable Ratatouille, Red Wine Sauce</i>	\$358

On The Side

Sautéed Spinach & Mushrooms (V)	\$65
Creamy Spinach (V)	\$68
Creamy Mashed Potato	\$65
French Fries (V)	\$65
Sweet Potato Fries (V)	\$68
Tater Tots (V)	\$68
Truffle, Cheese French Fries (V)	\$80
3 Cheese Mac N' Cheese (V)	\$68

Pizza & Pasta

Margarita Pizza (V) <i>Tomato, Basil, Buffalo Mozzarella, Parmesan Cheese, Burrata Cheese</i>	\$188
Kilpatrick Pizza <i>Smoked Bacon, Onions, Parmesan, Mozzarella, Chili, Tomato Sauce</i>	\$188
Smoky Barbecue Chicken Pizza <i>Pecorino Cheese, Mozzarella, Monterey Jack, Red Pepper Balsamic Onion, Chili Flakes</i>	\$198
Spaghetti Carbonara <i>Smoky Bacon, Organic Egg Yolk, Parmesan, Pecorino Cheese</i>	\$180
Spaghetti Bolognese <i>Ground Beef Ragu and Parmesan Cheese</i>	\$185
Squid Ink Pasta <i>Creamy Reduction of Mussel Broth, Garlic, Onions and Chopped</i>	\$215

Desserts

Crème Brûlée	\$75
Chophouse Chocolate Fudge Cake	\$85
Bailey's Cheesecake	\$85
Ice Cream Selection	\$90
Tiramisu	\$90
Apple Crumble (Approx. 30 mins to prepare) <i>Vanilla Ice Cream</i>	\$98

*Cakeage \$150 per pound

*All prices are in HK\$ and subject to 10% service charge.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Please inform your server prior to ordering should you have any dietary restrictions.

*We will always endeavor to cater to your needs but cannot be held responsible for traces of allergens.

(V)Vegetarian Dish

Signature Dish

前菜

自家醃制炸洋葱圈 <i>是拉差、蛋黃醬</i>	\$125
墨西哥玉米片 (V) <i>玉米片、車打芝士、生菜絲、墨西哥辣醬、蕃茄沙沙、牛油果醬、酸忌廉</i> 追加: 手撕豬肉 \$50 / 手撕雞肉 \$50	\$130
香辣雞翼 <i>乳酪香草醬</i>	\$140
布袋芝士沙律 (V) <i>軟芝士、醃櫻桃蕃茄、焗蒜蓉包粒、醃洋葱、羅勒</i>	\$148
炸魷魚圈, 香辣青檸他他醬 <i>意大利蕃茜、酸豆</i>	\$148
慢煮豬腩 <i>慢烤伴香料蘋果醬、醃紅椰菜</i>	\$175
生拌牛肉他他配多士 <i>蒜、西洋菜、羊奶芝士、凱撒蛋黃醬</i>	\$195
香烤串燒蝦 <i>牛油果醬、青瓜莎莎</i>	\$175
羊肉串 <i>鷹嘴豆蓉、芝麻醬、甜辣粉</i>	\$185
青口拌麵包 <i>白酒汁</i> <i>意大利香草辣腸汁伴蒜香蛋黃醬</i>	$\frac{1}{2}$ 公斤 \$238 1 公斤 \$470 \$248 \$490

湯和沙律

法式洋葱湯 (V)	\$78
匈牙利牛肉湯 <i>牛肉、甜椒粉、甜椒、蕃茄、薯肉及酸忌廉</i>	\$88
凱撒沙律 <i>羅文生菜、自家製凱撒沙律醬、香脆煙肉、蛋、麵包粒及巴馬臣芝士</i>	\$115
CHOP CHOP 沙律 (V) <i>羅文生菜、芝麻菜、紅菜頭、紅甜椒、牛油果、羊奶芝士及蜜糖芥末汁</i>	\$125
烤紅菜頭沙律 (V) <i>羊奶芝士、紅花甜橙皮、榛子仁</i>	\$138
意大利火腿拼盤 <i>蜜瓜、芝麻菜、水牛芝士</i>	\$138
沙律追加 (每款 \$50): 手撕雞肉 / 香煎蝦 / 薄切牛扒 / 手撕豬肉	



燒烤精選

我們選用 28 天熟成牛扒	
美國牛肩膀 (250 克) <i>薄切、四成熟</i>	\$320
和牛封門柳 (250 克) <i>薄切、濃郁牛扒味道、四成熟</i>	\$350
澳洲草飼牛柳 (250 克) <i>牛排軟嫩、自選喜歡的生熟程度</i>	\$398
澳洲安格斯肉眼扒(330 克) <i>200 日穀飼</i>	\$455
選擇您最喜歡的牛扒醬汁 <i>胡椒忌廉汁 • 蘑菇芥末 • 紅酒汁 • 墨西哥辣椒香草醬</i> 額外醬汁每款另加 \$35	
澳洲 T 骨牛扒 <i>100 日穀飼1 公斤</i> <i>牛柳和西冷</i> <i>自選醬汁兩款</i>	\$888

<特選四道菜晚餐> 港幣 488 (每位)

Chophouse 精選晚餐的為您提供美食的最佳配搭

掃描二維碼了解詳情或向我們的團隊索取此菜單



更多主菜

薄牛扒三文治 <i>辣根忌廉、生菜、蕃茄、炒蘑菇洋葱、薯條</i>	\$148
和牛牛肉漢堡 <i>Chophouse 漢堡醬、蒙積芝士、伴薯條及茄汁</i> 追加: 蛋 \$10 / 蘑菇 \$15 / 煙肉 \$20	\$178
炸魚薯條 <i>他他醬、芥末青豆、檸檬</i>	\$225
烤法國春雞 <i>普羅旺斯燴雜菜、阿根廷青醬、烤雞汁</i>	\$238
焗鱈魚 <i>薯蓉、西洋菜沙律、榛子仁、扒檸檬</i>	\$238
黑毛豬扒 <i>海鮮醬、蒜香黑豆醬、紅椰菜</i>	\$328
澳洲羊架 <i>普羅旺斯燴雜菜、紅酒汁</i>	\$358

配菜

炒菠菜及蘑菇 (V)	\$65
忌廉菠菜 (V)	\$68
忌廉薯蓉	\$65
炸薯條 (V)	\$65
炸番薯條 (V)	\$68
炸薯寶 (V)	\$68
松露芝士薯條 (V)	\$80
芝士焗通粉 (V)	\$68

烤薄餅和意大利粉

蕃茄羅勒薄餅 (V) <i>蕃茄、羅勒、水牛芝士、巴馬臣芝士、布袋芝士</i>	\$188
煙肉洋葱薄餅 <i>煙肉、洋葱、巴馬臣芝士、水牛芝士、辣椒、蕃茄醬</i>	\$188
BBQ 雞肉薄餅 <i>羊奶芝士、水牛芝士、蒙積芝士、紅甜椒、黑醋洋葱及辣椒乾</i>	\$198
卡邦尼意粉 <i>煙肉、蛋黃、巴馬臣芝士、羊奶芝士</i>	\$180
肉醬意粉 <i>牛肉醬及巴馬臣芝士</i>	\$185
墨魚汁意粉 <i>洋葱、蒜蓉、濃郁青口汁</i>	\$215

甜品

焦糖燉蛋	\$75
軟心朱古力蛋糕	\$85
百利甜酒芝士餅	\$85
精選雪糕	\$90
意大利芝士餅	\$90
蘋果金寶 (需時製作 30 分鐘) <i>雲呢拿雪糕</i>	\$98

*切餅費每磅港幣\$150

*所有價格均以港幣計算, 並需加收 10% 服務

*食用生的或未煮熟的肉類、家禽、海鮮、貝類或雞蛋可能會增加您患食源性疾病的風險

*如果您有任何飲食限制, 請在訂購前通知您的服務員

*我們將努力滿足您的需求, 但不對過敏原的痕跡負責

(V) 素菜

招牌菜