

LEONIE'S IN HK

FOR THE TABLE

SOURDOUGH Seaweed butter ①	68
FINE GOURMANDISE OYSTERS Yuzu kosho vinaigrette, pomelo ⑤ ⑥	3pcs 198 6pcs 388
CHICKPEA HUMMUS Jalapeño, chilli oil, coriander, grilled flatbread ①	128
SPICY TUNA TACOS (2PCS) Gochujang mayo, calamansi, dill, chives	108
NDUJA ARANCINI (3PCS) Muhammara, parmesan ①	128

SALADS

ASIAN STYLE GRILLED PRAWNS Arugula leaves, green papaya, pickled carrots, avocado, sesame seeds, furikake, edamame, chilli tahini dressing, crispy wonton ⑤	188
BIG PROTEIN Poached chicken, soft boiled egg, broccolini, butternut squash, pickled red cabbage, quinoa, green lentils, pumpkin seeds, flax seeds, orange miso dressing ⑥	198
BABY ARTICHOKE Mixed organic leaves, aged feta, sun dried tomatoes, pine nuts, mint, chervil, house vinaigrette ① ⑥	188

PASTA

PAPPARDELLE Slow cooked lamb ragu, spinach, green olives, garlic pangrattato, parmesan	238
SQUID INK TAGLIATELLE Tiger prawns, XO sauce, confit tomatoes, kaffir lime ⑤	248
CAVATELLI Arugula, confit garlic, calabrese chili, roasted pimentos puree, pine nuts, parmesan ① ②	218

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Tandoori carrots, madras yoghurt, vadouvan butter, granola, curry leaves ① ②	98
Grilled tender stem broccolini, chilli and garlic butter ① ⑥	98
Confit potatoes, caramelised onions, sour cream, chives ① ⑥	98
Green leaf salad, pickled watermelon radishes, soft herbs, house vinaigrette ①	78
House fries, hot sauce ① ⑥	78

TO START

CRISPY SQUID Okra, green chillies, pepper and lime dressing ⑥	158
AGED 2GR WAGYU BEEF TARTARE Capers, gherkin, shallots, chives, hot sauce, organic egg yolk, melba toast	198
MARINATED SAN MARZANO TOMATOES Smoked goat's curd, tamarillo, fennel pollen, pickled wakame, basil ①	188
BURRATA FROM PUGLIA Muscat pumpkin, pickled black walnuts, pumpkin seed gremolata ① ②	188
SALT BAKED GOLDEN BEETROOTS Kyoho grape vinegar, whipped cashew cream, lemongrass oil, red amaranth ① ⑥ ②	158

FROM THE GRILL

All steaks are grilled over binchotan charcoal and brushed with wagyu beef fat. Comes with fries, béarnaise, green peppercorn sauce, and charred broccolini.

**2GR BEEF IS FROM NEW SOUTH WALES IN AUSTRALIA,
JAPANESE BLACK WAGYU PEDIGREE**
PRIME RIB IKG MBS 6-7 MBS GRAINFED (for 2-3 sharing) 1999
ENTRECOTE MBS 6-7 GRAINFED 300g 899 / 500g 1199

JAPANESE A4 KUMAMOTO
STRIPLOIN 425 per 100g (minimum 200g)
RIBEYE 425 per 100g (minimum 200g)

MAINS

BUTTERMILK CHICKEN SCHNITZEL Yuzu mayo, arugula leaves, parmesan, lemon	248
1880 AGED WAGYU BEEF BURGER Brioche bun, raclette, smoked bacon, hot sauce, mustard mayo, pickles, fries and salad	298
IBERICO PORK PRESA Cured pork jowl, Mojo Rojo, grilled padron peppers, confit potatoes ⑥	298
OCEAN TROUT Rainbow chard, steamed clams, fennel marmalade, ikura caviar, vin jaune ⑥ ⑤	298
ROASTED DUCK BREAST Confit duck croquettes, apricot & caper puree, charred scallion, endive, hoisin duck jus	298

ASIAN

MASSAMAN PORK IBERICO PORK CHEEK Baby potatoes, pickled onion, toasted peanuts, soft herbs, chilli oil, steamed pandan rice ② ⑥	248
STEAMED SEABREAM Roasted green eggplant, baby corn, green papaya & mango salad, toasted coconut, kaffir lime oil, Thai laksa broth, pandan rice ⑤ ⑥	258
WOK FRIED RICE Shiitake mushroom, long beans, egg, chilli, shiso leaves ① Add-on: Chicken 38 Prawns 58 Seared salmon 58 Crispy fried egg 18	158

\$20 per person for free-flow still & sparkling water

① VEGETARIAN ② CONTAINS NUTS ⑥ GLUTEN-FREE ⑤ SHELLFISH ④ CONTAINS ALCOHOL