

## PASTA AND RISOTTO

 SEARED SCALLOPS LINGUINE 煎煎帶子、煙肉、半乾蕃茄、意大利麵條 ..... \$175 <i>crispy bacon, semi-dried tomatoes, kale, chili and confit garlic</i>
CHILLI SQUID AND PRAWN ANGEL HAIR 鮮魷魚、蝦、雜菇、辣油、天使麵 ..... \$145 <i>coriander and crispy garlic with mixed mushrooms and chilli oil</i>
LAMB RAGU PAPADELLE 燴羊肉、自製麵條 ..... \$145 <i>slow cooked wine and herb braised lamb with tomatoes, bacon and herbs, home made pasta</i>
BRAISED DUCK RISOTTO 燒鴨、野菌、菠菜、巴馬芝士意大利飯 ..... \$150 <i>forest mushrooms, spinach and parmesan</i>
<b>V</b> WILD MUSHROOM RISOTTO 野菌意大利飯、青瓜、青豆、芝士 ..... \$120 <i>zucchini, peas, parmesan</i>
POTATO GNOCCHI 薯蓉芝士糰子配蕃茄汁、香脆焗肉、芝士 ..... \$115 <i>cream and provencal sauces, crisped prosciutto, parmesan</i>
SPAGHETTI with a choice of the following
<b>V</b> NAPOLITANA 鮮蕃茄汁意大利粉 ..... \$95
BOLOGNESE 肉醬意大利粉 ..... \$100
CARBONARA 煙肉芝士意大利粉 ..... \$100

## DESSERTS

 STICKY DATE PUDDING 香濃棗布甸、香草雪糕 ..... \$65 <i>butterscotch sauce, anglaise, vanilla ice cream</i>
WHITE CHOCOLATE & HAZELNUT CHEESE CAKE 白朱古力、榛子芝士餅 ..... \$65
CRÈME BRÛLÉ 焦糖燉蛋 ..... \$65 <i>seasonal berries</i>
LEMON TART 檸檬挞、野莓雪葩 ..... \$65 <i>baked with candy peel, raspberry coulis, sorbet</i>
CHOCOLATE MUD CAKE 濃朱古力餅、迷你啤梨、香草糖漿 ..... \$65 <i>clotted cream, poached baby pears, spiced chilled syrup</i>
CAKE CUTTING CHARGE 切餅費 ..... \$150



www.ninetysevengroup.com

The ninetysevengroup is operated and managed by the Epicurean Group.

# Post<sup>9</sup> Post<sup>7</sup>

## ALL DAY ALL NIGHT MENU





SIGNATURE DISH



VEGETARIAN DISH

**POST BITES**

**CRAB AND AVOCADO COCKTAIL** 蟹肉、牛油果、柚子..... \$88  
pomelo, blanched almonds, spicy marie rose sauce and crisp lettuce

**SMOKED SALMON** 煙三文魚、羊芝士、鬆脆餅..... \$80  
on a toasted crumpet with fresh goat's cheese and pesto

**CHICKEN WINGS** 6 PIECES / 12 PIECES..... \$60 / \$90  
Post's original or spicy hot 香蜜雞翼 / 香辣雞翼

**CRISPY GOUJONS OF COD** 炸鱈魚柳、他他汁..... \$95  
tartar sauce and lime

**SPICE-DUSTED CRISPY CALAMARI** 炸鮮魷魚、甜酸醬..... \$75  
chilli dipping sauce

**POST MEZZE** (enough for two) 什錦醬、香草飽..... \$138  
babaganoush, hummus, tzatsiki, pickled vegetables, carrot cumin and garlic purée, olives and pita bread

**FRIES, WEDGES OR FAT CHIPS** 炸薯條、薯角、肥薯條..... \$60  
a choice of the the following: tomato sauce 蕃茄醬 / mayonnaise 沙律醬 / sour cream and chives 酸忌廉瑞士蔥

**NACHOS AGAIN** SMALL/LARGE 墨西哥玉米脆配牛油果醬、芝士、酸忌廉、蕃茄沙沙..... \$60 / \$90  
refried beans, guacamole, mozzarella, salsa and sour cream

**EGGS**

**OMELETTE** served with fat chips and green salad 奄列、薯條、田園沙律

- **BACON, HAM, CHEESE** 燻肉、火腿、芝士..... \$90

- **SPINACH, MUSHROOMS, CHEESE** 菠菜、蘑菇、芝士..... \$90

- **SMOKED SALMON, SOUR CREAM** 煙三文魚、酸忌廉..... \$95

- **CRAB AND AVOCADO** 蟹肉、牛油果..... \$95

**EGGS BENEDICT** 水煮蛋、火腿、菠菜、法式多士、荷蘭汁..... \$95  
2 poached eggs, ham, spinach and hollandaise on toasted french bread

**EGGS MARIAN** 水煮蛋、煙三文魚、菠菜、法式多士、荷蘭汁..... \$95  
2 poached eggs, smoked salmon, spinach, hollandaise on toasted french bread

**SCRAMBLED EGGS ON TOAST** 煙三文魚、牛油果炒蛋、法式多士..... \$95  
norwegian smoked salmon with avocado and roquette on toasted french bread

1/2 AND 1/2 水煮蛋、火腿、煙三文魚、菠菜、法式多士、荷蘭汁..... \$100  
half Eggs Benedict, half Eggs Marian

**POST GRILL UP** 扒腸仔、蕃茄、煎雙蛋、炒蘑菇、燻肉、焗豆、炸肥薯條、多士..... \$115  
sausage, tomatoes, fried eggs, mushrooms, bacon, baked beans, fat chips, toast

**SALADS**

**CAESAR SALAD** 凱撒沙律..... \$115  
croutons, bacon, parmesan, anchovies and poached egg

**CALIFORNIA SALAD** 加州沙律..... \$105  
avocado, watermelon, orange, tomato, artichoke and chive rosemary dressing on mesclun

**BUTTERNUT SALAD** 南瓜果仁沙律..... \$108  
toasted pumpkin seeds, grilled haloumi, sesame, pine nuts, sweet citrus dressing and baby spinach

**CHORIZO AND PRAWN SALAD** 西班牙腸、蝦、菠菜沙律..... \$135  
chilli, red onion, spinach with crispy garlic

**BREADED FETA CHEESE SALAD** 炸羊芝士沙律..... \$120  
kalamata olive, sun dried tomato, slow cooked garlic and mesclun

**SANDWICHES AND BURGERS**

**POST 97 OPEN CLUB** 扒雞胸肉、燻肉、蕃茄、生菜、水煮蛋、多士、炸肥薯條..... \$115  
grilled chicken breast, bacon, tomato, lettuce and poached egg with mustard mayo, fat chips

**CHICKEN AND AVOCADO** 雞肉、牛油果、半乾蕃茄、菠菜三文治、炸肥薯條..... \$115  
chicken with ranch mayo, avocado, semi-dried tomatoes and baby spinach, fat chips

**BEEF BURGER** 安格斯牛肉芝士漢堡飽..... \$125  
red onion, tomato, lettuce and swiss cheese in a toasted sesame bun served with fat chips and pickles

**AMERICAN** 美式漢堡飽..... \$188  
double patty, bacon, jack cheese, crispy onion rings, dill pickles, tomato, lettuce

**MEXICAN** 墨西哥漢堡飽..... \$138  
guacamole, tex mex chilli, jalapeno, jack cheese, sour cream, refried beans, red onion, tomato, lettuce

**AUSTRALIAN** 澳大利亞漢堡飽..... \$150  
fried egg, beetroot, pineapple, lettuce, tomato, red onion

**EACH ADDITIONAL TOPPING** 額外餡料每款\$10..... \$10  
fried egg 煎蛋 / portobello mushroom 蘑菇 / onion rings 洋葱圈 / avocado 牛油果 / bacon 燻肉

**MEAT AND FISH**

**BANGERS & MASH** 豬肉腸、香蒜薯蓉、洋葱濃汁..... \$145  
pork sausage on garlic mash with roast onion gravy

**LAMB SHANK** 燴羊膝、松露薯、蕃茄沙沙..... \$150  
slow braised & served on truffled potato with tomato salsa

**RIB-EYE STEAK** 肉眼、菠菜沙律、炸薯條..... \$238  
with fries, spinach salad, fresh horseradish and herb butter

**MIXED GRILL** 雞扒、忌廉菠菜、炸肥薯條..... \$158  
sausage, bacon, rib steak, calf's liver, chicken breast, grilled tomato, creamed spinach and fat chips

**GRILLED CALF'S LIVER** 扒牛仔肝、薯蓉、洋葱汁..... \$135  
with bacon, mash and onion gravy

**BAKED CHICKEN BREAST** 焗雞胸釀肉腸、薯蓉、法邊豆..... \$150  
with sausage stuffing served with mash potatoes and french beans

**FISH AND CHIPS** 炸魚薯條..... \$125  
fillet garoupa in beer batter with french fries and salad

**SALMON PAVE** 扒三文魚、芝士醬、香草汁..... \$145  
garden vegetable with grilled asparagus, gratin potato, home dried tomatoes and lemon thyme veloute

**ORANGE ROUGHY** 香煎金鱸魚、香草薯仔、半蕃茄乾、香樟牛油汁..... \$160  
pan-fried orange roughy fillet, soft herbs potatoes, asparagus, oven-dried tomato and lime beurre blanc

**SIDES**

- **FRIES** 炸薯條..... \$35

- **SUMMER SALAD** 夏日沙律..... \$45

- **PANACHÉ VEGETABLES** 什菜..... \$45

- **GREEN SALAD** 青沙律..... \$45

WE APPRECIATE NOT EVERYONE IS THE SAME, SO IF YOU HAVE ANY CULINARY REQUESTS,  
PLEASE DO NOT HESITATE TO ASK.