



**OPENING HOURS 營業時間**  
 OPEN DAILY 10:30AM-11:30PM  
 早上十時半至晚上十一時半  
 FRI, SAT AND EVES OF PUBLIC HOLIDAYS TILL 1:00AM  
 星期五、六及假期前夕營業至凌晨一時  
**BREAKFAST SERVED 早餐營業時間**  
 SAT, SUN AND PUBLIC HOLIDAYS  
 FROM 8:30AM TO 11:00AM  
 星期六、日及公眾假期由早上八時半至十一時

**MANDARIN SPEAKING AMBASSADORS ARE AVAILABLE TO SERVE YOU**  
 如有需要，我們的普通話大使可以為閣下服務  
**FOR PRIVATE FUNCTIONS OR BANQUETS**  
 私人派對及宴會查詢電話  
**PLEASE CALL 2532 6274**  
**EMAIL: PARTIES@PEAKLOOKOUT.COM.HK**  
**WWW.THEPEAKLOOKOUT.COM.HK**  
**CAKE CHARGE 切餅費 \$100 WINE CORKAGE 開瓶費 \$300**

### BREADS 特色麵包

- Naan 印度純味烤包 \$ 42
- Cheese & Basil Naan 印度香草芝士烤包 \$ 48
- Garlic Naan 印度蒜蓉烤包 \$ 44
- Herbed Garlic Baguette 香草蒜蓉法包 \$ 38  
served with whole garlic
- Mixed Bruschetta 特式雜錦焗法式麵包 \$ 48  
mushroom and parmesan, roast tomato and pesto, grilled pepper and tapenade

ALL NAAN BREADS ARE SERVED WITH RAITA YOGHURT SAUCE 配乳酪醬

### SNACKS & SHARING ITEMS 風味小吃

- Quesadillas (Plain or Chicken), filled with Monterey Jack cheese, tomato salsa, guacamole & sour cream 墨西哥薄餅 (素菜或雞肉餡) \$ 88 / \$ 98
- 🌶️ Spicy Calamari, sweet chili sauce 香辣魷魚圈 \$108
- 🌶️ Thai Shrimp Cakes, with pickled vegetables & chili sauce 泰式蝦餅 \$102
- 🌶️ Traditional Nachos, jack & cheddar cheese, tomato salsa & guacamole 墨西哥粟米片 \$104
- Escargots (1/2 doz.), with garlic herb butter baked on creamy potato mash 牛油焗田螺 (半打) \$ 98
- 🌿 Indian Samosas (Vegetarian or Lamb), 印度咖哩角 (素菜或羊肉餡) with mango chutney & mint sauce \$ 94
- Smoked Salmon on Naan Bread, dill sour cream, pesto & lemon 煙三文魚印度烤包 \$106
- 🌶️ Buffalo Wings, with blue cheese dip 水牛城雞翼 \$ 96
- 🍷 Thai Spring Rolls, with prawn, vegetables & plum sauce 泰式蝦春卷 \$108
- Deep-fried Soft Shell Crab, garlic & sweet chili sauce 脆炸軟殼蟹 \$148

### THE PEAK LOOKOUT COMBO PLATTER 太平山小吃併盤

Starter Combo for two or more \$428  
 Thai spring rolls, calamari, smoked salmon naan, deep-fried soft shell crab, poached shrimp & chicken quesadillas  
 包括泰式春卷、香辣魷魚圈、三文魚烤包、炸軟殼蟹、焗蝦及墨西哥雞肉薄餅

### APPETIZERS & SALADS 頭盤及沙律

- 🌿 Spinach Salad with Pear & Gorgonzola, raspberry & poppy seed dressing 菠菜沙律配梨及藍芝士 \$128
- 🍷 Classic Caesar Salad 凱撒沙律 \$126
  - with Tikka Chicken 配印度燒雞 \$146
  - with Smoked Salmon 配煙三文魚 \$156
  - with Alaskan Crabmeat 配亞拉斯加蟹肉 \$168
 with romaine lettuce, croutons, bacon, parmesan shavings & caesar dressing
- 🍷 Grilled Tuna Nicoise Salad with romaine lettuce, French beans, tomato, black olives, new potato, hard boiled egg and anchovies 尼哥斯吞拿魚沙律 \$168
- Italian Buffalo Mozzarella and Tomato Salad, basil dressing 番茄水牛芝士沙律 \$136
- 🍷 Warm Goat's Cheese Salad with roasted walnuts, green apple and a walnut oil dressing 暖羊奶芝士沙律 \$142
- Sashimi Salad, with avocado, tomato, crab roe & Japanese vinaigrette dressing 日式刺身沙律 \$156
- 🌿 Vegetable Risotto Balls, Gorgonzola, tomato basil & aioli sauce 香炸芝士什菜意大利飯團 \$108
- Smoked Chicken and Mango Salad 煙雞香芒沙律 \$116
- Grilled Asparagus with quail's eggs, Parmesan and a pink grapefruit Hollandaise 扒露荀配荷蘭汁 \$128
- 🍷 Foie Gras Terrine, with mesclun greens & toast 廚師烹製鵝肝醬 \$178

### THE SEAFOOD PLATTER 海鮮冷併盤

Oysters, mussels, clams, Alaskan crab legs & prawns 鮮蠔·青口·蜆·亞拉斯加蟹爪及鮮蝦

FOR 1-2 PERSONS \$488      FOR 2-3 PERSONS \$798

HALF LOBSTER SUPPLEMENT 加龍蝦半隻 \$190

### SOUPS & SANDWICHES 餐湯及三文治

- 🌿 Cream of Four Mushrooms 雜菌忌廉湯 \$ 98
- 🌿 Cream of Chicken with garlic and rosemary 燒雞忌廉湯 \$ 76
- 🌶️ Tom Yam Goong, the classic Thai seafood soup 冬蔭功湯 \$ 88
- 🍷 Lobster Bisque 龍蝦湯 \$ 92
- 🌶️ Tomato and Ginger Soup, with Indian spices 番茄薑湯 \$ 78
- Croque Madame 法式扒火腿芝士三文治 \$138  
a classic French toasted ham and cheese sandwich topped with a cheese bechamel sauce and a fried egg, served with French fries
- 🍷 The Peak Lookout Club Sandwich, roast chicken, lettuce, house fries, fried bacon, tomato & egg 太平山公司三文治 \$146
- Sautéed Shrimps, Mango & Avacado Salad in Naan Bread Pocket 鮮蝦香芒沙律配印度烤包 \$152
- Toasted Tuna Melt Sandwich served with French Fries 吞拿魚芝士三文治 \$118
- Steak Sandwich, mixed mushrooms, caramelized onion on toasted French bread 薄牛扒法包三文治 \$168

## G A R D E N C H A R C O A L B A R B E Q U E 野火樂園

Norwegian Salmon Filet 炭燒挪威鮮三文魚柳	\$228	USA Baby Back Pork Ribs 炭燒豬仔肋骨	\$246	Spring Chicken 炭燒春雞	\$198
Australian Lamb Chops 炭燒澳洲羊扒	\$288	King Prawns 炭燒香草牛油大蝦	\$276	N.Z. Lamb Rack 炭燒新西蘭羊架 <small>please allow 20 minutes</small>	\$296
Rib Eye Steak 11oz/ 310g 頂級肉眼牛扒	\$328	Sirloin Steak 10oz/ 280g 頂級西冷牛扒	\$318	Fillet Steak 8oz/ 230g 炭燒頂級牛柳	\$328

Our steaks are hand selected USDA Graded Choice from grain-fed Holstein and Holstein Angus breeds.

**PLEASE CHOOSE ONE KIND OF POTATO, ONE SIDE DISH & ONE SAUCE** 請選擇以下其中一款薯仔、配菜及醬汁  
additional items \$28 per serving 額外每款另加\$28

▪ Rosemary Roasted Potatoes 燒薯	▪ Tomato & Red Onion Salad 番茄紅洋蔥沙律	▪ Green Peas with Spinach, Lettuce and Herbs 香草青豆雜菜
▪ Baked Potato 焗薯	▪ Mesclun Salad 雜菜沙律	▪ Buttered French Beans 牛油法國豆
▪ Potato Mash 薯蓉	▪ Saffron Basmati Rice 紅花飯	▪ Wok-fried Vegetables 炒雜菜
▪ French Fries 薯條	▪ Steamed Rice 白飯	▪ Sautéed Mushrooms 炒白菌
▪ Sweet or Spicy BBQ Sauce 甜或辣燒烤汁	▪ Gravy 燒汁	▪ Bearnaise Sauce 蛋黃汁
▪ Black Pepper Sauce 黑椒汁	▪ Madeira Sauce 勿嘜拿酒汁	▪ Hollandaise Sauce 荷蘭汁

## T H E H A M B U R G E R 漢堡包

The Grilled Steak Burger 牛肉漢堡包 \$156

All burgers are made of Australian beef, presented on our healthy homemade buns, with lettuce, tomato, gherkins, sprouts & loaded with French fries  
餡料包括澳洲牛肉漢堡、生菜、番茄、酸瓜、綠芽及另配薯條

**ADDITIONAL ITEMS** 額外餡料

Fried Egg, Bacon, Guacamole, Mushroom, Cheddar cheese or Roasted Bell Pepper Stew ( Each additional selection \$12 )  
漢堡包餡料可加配煎蛋、煙肉、牛油果醬、白菌、車打芝士或燴雜椒 (每款\$12)

## T A N D O O R I O V E N 印度烤爐

Traditional Indian round-top oven made of brick & clay, with very intense heat over 500 °C

▪ Chicken Tikka 印式燒雞 \$186	▪ Tandoori Chicken 印度乳酪烤雞 \$186
▪ Tandoori Lamb Shoulder 印式烤羊肩 \$192	▪ Tandoori Seabass 印度烤海鱸魚 \$236
▪ Tandoori Salmon 印式烤三文魚 \$196	▪ Tandoori King Prawns 印度烤大蝦 \$268

All Tandoori dishes are served with plain naan or garlic naan, raita yoghurt sauce & mint sauce 配印度包或蒜蓉印度包及乳酪汁

## P E A K L O O K O U T E N T R E E S 特色主菜

Ox-tail Stew, spring onion mashed potatoes 紅酒燴牛尾配薯蓉 \$230	Wok-fried Assorted Mushrooms and Fungus \$148 <small>with asparagus, served in taro basket &amp; steamed rice 雀巢炒雜菌配白飯</small>
Roasted Duck Breast, with sauerkraut, asparagus wrapped with bacon and Grand Marnier sauce 香橙汁燒鴨胸 \$220	Roasted Lamb Rump, with sautéed french beans, pumpkin mushroom risotto 燒羊肉配南瓜意大利飯及紅酒薄荷汁 \$218
Teriyaki Salmon, crabmeat and BBQ pork fried rice in lotus leaf 日式扒三文魚配荷葉蟹肉炒飯 \$196	Stuffed Chicken Breast, wrapped in bacon with Camembert cheese, apricots in potato mash 芝士杏肉釀雞柳 \$198

## P A S T A 意粉類

Rigatoni All'arrabbiata 意式香辣蕃茄汁大通粉 \$148 <small>with tomato, parsley, garlic, chilli and extra virgin olive oil</small>	Penne Al Salmone smoked salmon, pistachio-cream and vodka \$186 <small>意式煙三文魚忌廉汁長通粉</small>
Carbonara with bacon, mushroom & egg 白汁煙肉意大利粉 \$152	Spaghetti piccanti con gamberi spaghetti with fresh prawn, dried shrimp and spicy tomato sauce 意大利粉配鮮蝦、蝦乾及辣茄汁 \$186
Spaghetti Bolognese 肉醬意粉 \$156	Risotto ai frutti di mare e zafferano \$198 <small>risotto with seafood and saffron 意式海鮮藏紅花飯</small>
Lasagna Toscana, with egg plant, zucchini, cheese, origan, tomato and béchamel sauce 托斯卡納意式千層麵 \$146	Penne with Prawns, basil, chunky tomato sauce \$198 <small>蕃茄大蝦長通粉</small>

## A S I A N D I S H E S 亞洲風情

Hainan Chicken, a delicious meal of poached chicken, broth, ginger dipping & rice cooked in chicken broth 海南雞飯 \$156	Singapore Fried Noodles, with BBQ pork, prawns, capsicum, onion, bean sprout, chive & chili 星洲炒米 \$158
Sautéed Lobster, with ginger, spring onion & steamed rice 薑蔥炒龍蝦配白飯 \$390	Pad Thai, wok-fried vermicelli with shrimp and egg 泰式炒金邊粉 \$166
Thai Roasted Eggplant, with black mushrooms & steamed rice 泰式烤茄子配白飯 \$142	Thai Pineapple Fried Rice, spring onions, shrimps, scallops & shaved dried pork 泰式菠蘿炒飯 \$172
Nasi Goreng, Indonesian fried rice, shrimp, fried egg, prawn cracker & chicken satay 印尼炒飯 \$168	Stir-fried Mixed Vegetables, with shrimp paste & steamed rice 蝦羔炒什菜配白飯 \$146
	The Classic Thai Seafood Soup with Vermicelli 海鮮冬蔭公湯米粉 \$148

## P O P U L A R C U R R I E S 馳名咖喱

Rogan Josh Tender Lamb, tomatoes, Indian herbs, spicy gravy & saffron rice 印式香草蕃茄燒羊肉配紅花飯 \$176	Murgh Vindaloo, chicken, fiery chillies, herbs & spices & saffron rice 秘製印度咖喱雞配紅花飯 \$166
Curry of Seasonal Vegetables, Gandhi style with mild spices & saffron rice 咖喱雜菜配紅花飯 \$152	Thai Red Curry, with roast duck, cherry tomatoes & pineapple & steamed rice 泰式紅咖喱燴鴨配白飯 \$178
Masala Prawn Curry, vegetables & saffron rice 印度馬沙拉蝦咖喱配紅花飯 \$198	Thai Green Curry (Chicken, Pork or Beef), with coconut milk & steamed rice 泰式青咖喱 (雞、豬或牛) 配白飯 \$174



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早上十時半至晚上十一時半

FRI, SAT AND EVES OF PUBLIC HOLIDAYS TILL 1:00AM  
星期五、六及假期前夕營業至凌晨一時

**BREAKFAST SERVED 早餐營業時間**

SAT, SUN AND PUBLIC HOLIDAYS FROM 8:30AM TO 11:00AM  
星期六、日及公眾假期由早上八時半至十一時

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WINE CORKAGE 開瓶費 \$300

**FROM OUR SHELLFISH & CRUSTACEAN BAR**

OYSTERS, CLAMS, LOBSTERS, CRABS, PRAWNS AND MUCH MUCH MORE!  
Jet Fresh, imported from all around the World 新鮮空運生蠔、蜆、龍蝦、蟹、蝦

SEAFOOD IS SOURCED INTERNATIONALLY AND WE DO NOT SERVE SEAFOOD FROM LOCAL WATERS  
本餐廳的海鮮供應來源為外國入口，並不來自本港水域

OYSTERS & CLAMS 生蠔及蜆	Country 產地	per pc 每隻	6pc 半打
Bretagne Meaty and crunchy texture	France 法國	\$ 32	\$169
Isigny Fairly salty, sweet and firm	France 法國	\$ 32	\$169
Fine de Claire Sweet and crunchy	France 法國	\$ 36	\$190
Normandy Mild and salty	France 法國	\$ 34	\$188
Irish Rock Salty, sweet and with a crunchy texture	Ireland 愛爾蘭	\$ 39	\$194
Pacific Plump and mild	Washington State, USA 美國華盛頓州	\$ 39	\$194
Penn Cove Mild, salty and sweet with a full body	Washington State, USA 美國華盛頓州	\$ 39	\$194
Kumamoto Small, very rich and salty	California, USA 美國加州	\$ 36	\$190
Cherrystone Clam Meaty, rich	U.S.A 美國	\$ 52	\$308
Topneck Clam Small, crispy	U.S.A 美國	\$ 44	\$260

OYSTER SHOOTERS 開胃鮮蠔特飲	per pc 每隻	1/2 doz 半打
Oyster shooter (non-alcoholic) 惹味鮮蠔杯 topped with our special sauce	\$38	\$208
Oyster shooter (alcoholic) 伏特加鮮蠔杯 topped with cocktail sauce & peppered vodka	\$46	\$268

**HOT SEAFOOD SPECIALITIES 特色熟食海鮮**

Grilled Whole Boston Lobster 蒜香牛油烤原隻波士頓龍蝦 with garlic butter, mesclun salad	\$390
Oysters Kilpatrick 煙肉洋蔥焗蠔 topped with bacon, onion and the Peak Lookout special sauce	\$198
Oysters Rockefeller 芝士莧菜焗蠔 Created in New Orleans in 1890 named after John .D.Rockefeller	\$208
Baked Oysters in French Cream and Parmesan simply delicious 法國忌廉芝士焗蠔	\$196

**COLD SEAFOOD SPECIALITIES 特色冷凍海鮮**

Fresh Tiger Prawns 新鮮老虎蝦 served with Mary rose sauce	1/2 doz 半打 \$158
The Peak Alaskan Crab and Avocado Cocktail 太平山亞拉斯加蟹肉牛油果略嗌	\$142

PLEASE ENJOY THIS WINE WITH YOUR OYSTERS & SEAFOOD  
TAHUNA SAUVIGNON BLANC, MARLBOROUGH 2007, NEW ZEALAND  
Bottle 每枝 \$240 Glass 每杯 \$48

**SEAFOOD PLATTERS 海鮮冷併盤**

Iced shellfish platter with oysters, crab legs,  
clams, fresh prawns  
鮮蠔、蟹腳、蜆、鮮蝦

FOR 1-2 PERSONS \$488  
FOR 2-3 PERSONS \$798

Assorted sushi, sashimi, smoked salmon,  
prawns in cocktail sauce and black mussels  
壽司、刺身、煙三文魚、鮮蝦略嗌、青口

FOR 1-2 PERSONS \$468  
FOR 2-3 PERSONS \$628

HALF BOSTON LOBSTER SUPPLEMENT 加波士頓龍蝦半隻 \$190

**JAPANESE SPECIALITIES 日式美食**

**MAKI & TEMAKI 特式卷及手卷**

MAKI ROLL - SUSHI RICE ROLL CUT INTO PIECES & EATEN WITH CHOPSTICKS  
TEMAKI ROLL - LARGE CONE SHAPE SUSHI RICE ROLL, USUALLY EATEN BY HAND

	MAKI	TEMAKI
ピークロックアウト卷 Peak Lookout Roll 太平山卷 avocado, soft shell crab, cucumber, crab roe	\$128	\$76
スパイシー鉄火卷 Spicy Tuna Roll 辣吞拿魚卷 with hot sauce	\$ 98	\$ 64
カリフォルニア卷 California Roll 加州卷 Crabmeat, crab roe, cucumber and avocado	\$ 86	\$ 58
サーモン卷 Salmon Roll 三文魚親子卷 Fresh salmon fillet, salmon roe	\$ 82	\$ 54

**SASHIMI & SUSHI 刺身及壽司**

	SASHIMI (5PCS)	SUSHI (2PCS)
まぐろ Lean Tuna 吞拿魚背	\$138	\$ 78
はまち Yellow Tail 油甘魚	\$106	\$ 52
鮭 Salmon 三文魚	\$ 82	\$ 42
帆立貝 Scallops (生) 帶子	\$ 86	\$ 48
たこ Octopus 八爪魚	\$ 82	\$ 46
かに子 Crab Roe 蟹子	\$ 68	\$ 36
かに Crab Stick 蟹柳		\$ 28

刺身盛り合わせとろ含む5種 \$328  
Assorted Sashimi Platter (5 kinds) 雜錦刺身併盤

◆ Sake - The perfect pairing beverage with Japanese Sashimi 日本清酒

• Daiginjo Hakoiri 超特選國盛大吟釀 (180ml) \$280

• Honjozou Namachozoushu 上選國盛本釀造貯藏酒 (180ml) \$160