

chilled seafood

oysters on the half shell*

chef's daily selection, hk mignonette, gin cocktail sauce

half dozen 27⁹⁵

full dozen 54⁹⁵

shrimp aguachile

cilantro vinaigrette, cucumber-watermelon relish, chili oil 26⁹⁵

hk grand shellfish tower

lobster, king crab, gulf shrimp, mussels, chef's daily

selection of oysters, littleneck clams 160⁹⁵

appetizers

seared scallop*

english pea purée, pickled fennel, bacon lardons, finished with

chicken jus 32⁹⁵

lobster risotto*

butter poached lobster tail, saffron risotto, roasted cherry tomato 35⁹⁵

tuna tartare*

soy chili vinaigrette, asian pear, fresno peppers, masago arare,

taro chips 28⁹⁵

wagyu meatballs

american wagyu, pork, slow roasted tomato sauce, polenta croutons,

parmesan cheese, basil 23⁹⁵

bone marrow

short rib marmalade, cress, caper, cornichon, baguette 32⁹⁵

salad / soup

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic

vinaigrette 23⁹⁵

quinoa salad

honeycrisp apples, dried currants & cranberries, candied pecans,

ricotta salata 20⁹⁵

caesar salad

parmesan cheese frico, garlic croutons, lemon zest 19⁹⁵

w/ grilled chicken 29⁹⁵

w/ chilled shrimp 29⁹⁵

spring asparagus soup

whipped truffle crème fraîche, meyer lemon, micro arugula 16⁹⁵

please inquire with your server regarding additional vegan and vegetarian options

*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.

entrées

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace 73⁹⁵

braised short rib

yukon potato cake, bloomsdale spinach, crispy fried onion rings, beef jus 51⁹⁵

airline chicken breast

parsnip purée, roasted root vegetables, crispy sage, apple chicken jus 42⁹⁵

crispy skin salmon*

sticky rice, green coconut curry, thai apple slaw, basil, cilantro 44⁹⁵

filet mignon*

8 ounces, béarnaise sauce 66⁹⁵

prime new york

14 ounces new york steak, hedgehog & maitake mushroom hash, roasted shallots 70⁹⁵

grilled australian lamb*

sautéed spinach, romesco, harissa lamb jus 84⁹⁵

steak toppers

butter, poached lobster 35

oscar, lump crab, asparagus & béarnaise 40

shaved black truffle 30

bone marrow crust 15

two scallops 24

mâitre d' butter, garlic & herbs 12

blue cheese 12

truffle butter 12

sides 15⁹⁵ each

baked macaroni & cheese

smoked gouda, crispy prosciutto

roasted cauliflower

lemon butter, parmesan cheese, pickled fresno peppers, fried caper

roasted asparagus

truffle butter, truffle aioli, micro parmesan

crispy brussels sprouts

chili glaze, garnished with pickled fresno peppers

potato purée

crème fraîche, chives

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a service charge of 21% will be added to party s of 6 or more.

HK signature prix fixe menus

three courses 110⁹⁵ per person / with wine pairing 155⁹⁵

first

seared scallop*

english pea purée, pickled fennel, bacon lardons, finished with chicken jus

chardonnay, grgich hills, napa valley, 2019

or

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette

pouilly-fuiseé, joseph drouhin, mâconnais, france, 2022

main

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace
add lobster tail at market price*

cabernet sauvignon, clos du val, napa valley, 2016

or

crispy skin salmon*

sticky rice, green coconut curry, thai apple slaw, basil, cilantro

dessert

sticky toffee pudding

ice cream

paradiso dessert wine, robert renzoni winery

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