

Salad


Husk Signature Mixed Salad Platter with
Roasted Duck Salad / Avocado & Shrimps Salad / Smoked Salmon Salad
本店三种畅销色拉组合大拼盘 (烤鸭色拉, 牛油果虾色拉和烟熏三文鱼色拉) -188

Tuna with Potato, Egg, Tomatoes, Snow Peas & Anchovy Aioli
金枪鱼色拉配小土豆, 鸡蛋, 新鲜番茄, 荷兰豆和银鱼柳蒜味酱汁-88

Shrimps & Kale Salad
with Broccoli, Feta Cheese, Avocado, Orange & Grated Pistachio
鲜虾和羽衣甘蓝色拉配西兰花, 发达芝士, 牛油果, 鲜橙和开心果碎-92

Smoked Salmon Salad
with Arugula, Shaved Cucumber, Baby Carrots, Beetroot & Honey Mustard Dressing
烟熏三文鱼色拉配芝麻菜, 薄黄瓜片, 小胡萝卜, 小红菜头和蜂蜜芥末酱汁-98

Roasted Duck Salad with Confit Duck
Endive, Pistachio, Cranberries, Orange, Fennel & Plum Sauce
烤鸭色拉配油封鸭肉, 菊苣, 蔓越莓干, 香橙, 鲜茴香片和桂花冰梅酱汁-88



Snack

Thai Spicy Fries with BBQ Aioli

泰式香辣脆薯条配烧烤酱-82

Cauliflower & Pumpkin Soup with Fresh Peas, Spring Herbs & Olive Oil

烤花菜南瓜汤配新鲜荷兰豆, 香料香草酱和橄榄油-68

Fries with Truffle, Grated Parmesan & Mustard Mayonnaise

松露芝士薯条配黄芥末蛋黄酱-82

Hummus, Flatbread & Vegetable Sticks

鹰嘴豆泥配脆片和蔬菜条 -78

Jamon with Arugula, Fresh Tomatoes & Croutons

西班牙火腿配芝麻菜, 番茄和香脆面包粒-238

Pan Fried Crab Cake with Capers Aioli & Mixed Cress

香煎蟹肉饼配香料水瓜柳蛋黄酱和小色拉-138



Starter

Husk Very Special

Garlic Fried Bull Frog Legs with Lemon Aioli

本店非常特色之香炸蛙腿配柠檬蛋黄酱-118

Carpaccio of Beef with Grilled Focaccia Roasted Garlic & Goat Cheese Gratin

生薄牛肉片，烤蒜味芝士酪和炭烤紫苏面包-138

Pan Seared Hokkaido Scallops with Jamon, Poached Egg, Cress & Grapefruit Dressing

香煎北海道扇贝配西班牙火腿，水波蛋，混合小生菜以及柚子酱汁-138


BBQ Calamari with Orange, Cucumber, Tomatoes, Capsicum, Feta Cheese,
Black Olive & Red Wine Vinaigrette

碳烤鱿鱼配香橙，黄瓜，甜椒，发达芝士，黑橄榄和自制红酒醋汁-88

Quick Pan Seared Duck Liver

with Arugula Salad, Aged Balsamic & Chocolate Powder

快煎鸭肝配芝麻菜色拉，浓缩黑醋和巧克力粉-168



Sea Urchin & Tiger Shrimps on Toasted Brioche
with Salmon Roe, Avocado Jam, Pimento, Sea Grass, Egg & Citrus Vinaigrette
海胆黑虎虾小吃配现烤黄油面包，三文鱼籽，牛油果酱，烤红甜椒，鸡蛋和柑橘油醋汁~188

Husk Mixed Snacks Platter
Jamon, Smoked Ham, Cold Cut Sausage, Smoked Salmon, Tuna Jam,
Hummus, Crisp Bread, Olives & Pickles
混合小拼盘：西班牙火腿，烟熏火腿，冷切香肠，烟熏三文鱼，洋葱拌金枪鱼
自制鹰嘴豆泥，橄榄和腌泡菜~198

Cheese Fondue with
Jamon, Salami, Smoked Ham, Herb Pork Sausage, Olives, Cocktail Onion,
Mixed Bread, Carrots & Broccoli
芝士小火锅配西班牙火腿，萨拉米，烟熏火腿粒，香肠，橄榄，酸黄瓜
鸡尾洋葱，混合面包粒，小胡萝卜和西兰花~168

Vegetarian Platter 素食者拼盘：
Honey Roasted Pumpkin, Hummus, Grilled Baby Carrots, Pimento
& Semi Dried Tomatoes
蜂蜜烤南瓜，鹰嘴豆泥，烤小胡萝卜，烤甜椒和慢烤小番茄~98



Main Course

Sea Urchin Risotto with Crab Meat & Diced Salmon
海胆蟹肉意大利海鲜烩饭-268

Char Grilled Whole Mozambique Crawfish with Champagne Orange Salad & Potato Wedges
碳烤整只莫桑比克蟹虾配香槟香橙色拉和薯角 -238

Roasted Salmon with Orange, Asparagus, Butter Lettuce & Honey Mustard Dressing
烤三文鱼配奶油生菜，橙，三文鱼籽和蜂蜜芥末酱汁-188

Mixed Seafood Paella with Caramelized Onion, Garlic & Red Pepper Aioli
传统风味混合海鲜西班牙饭-298

Shellfish Curry Cheese Pie with Clams, Salmon, Mussels, Onions,
Carrot, Celery, Leek & Grated Potatoes
淡咖喱芝士贝肉酥皮派配蛤蜊肉，贻贝肉，洋葱，西芹和碎土豆-188

Auskobe Grainfed 400 Days Beef Tenderloin, MB 5+ Australia
碳烤澳洲 400 天 和牛里脊 花纹 5 级~428/250gm

Mi Wagyu Corn Fed 500 Days Full Blood Sirloin, MS 8 Dry Aged USA
碳烤美国 500 天纯血和牛西冷 花纹 8 级~528/300gm

Auskobe Grainfed 400 Days Rib Eye, MB 5+ Australia
碳烤澳洲 400 天 和牛肋眼牛排 花纹 5 级~768/500gm

Black Grainfed 400 Days Tomahawk Steak, MB6 Australia
碳烤澳洲 400+天和牛战斧牛排 花纹 6 级~1188/Kg

Husk Grilled Meat Platter

Dry Aged Australian Beef Rib eye, Dry Aged USA Beef Sirloin
Teppanyaki Australian Beef Tenderloin
And Yogurt & Spicy Marinated Lamb Tenderloin ~988


本店特选烧烤肉类拼盘

干式熟成澳洲牛眼肉，干式熟成美国牛西冷，黄肉蒜香澳洲熟成牛里脊和香料酸奶羊里脊

Steak Side Dish (choose one):

Wok Mushroom Or Asparagus, Rosemary Potatoes Or Champagne Salad

烤肉均可选择一种配菜：香料蘑菇或芦笋 或者迷迭香薯角 或者香槟汁色拉



Grilled Marinated Lamb Tenderloin with Potatoes,
Snow Peas, Fresh Mint, Demi & Aged Balsamic
碳烤香料酸奶羊里脊配土豆，荷兰豆和薄荷-188

Husk Roasted Chicken with Sausage & Bean Stuffing,
Gravy, Pesto, Chili Tomato & Pumpkin Paste
烤鸡配香肠豆子填馅，浓肉汁和辣番茄南瓜泥
(Half 半只 188 Whole 一整只 268)

Red Wine Braised Lamb Shank with Mash Potato
红酒慢炖澳洲羊腿肉配土豆泥-188

Roasted Duck Pizza / Ham & Truffle Mushroom Pizza
本店特色烤鸭披萨 / 烟熏火腿披萨配蘑菇松露酱 - 188

Seal (Sea + Air + Land)

Whole Crawfish, 200gm Australian Sirloin, Mussels Roasted Half Chicken & Fries (for 2 person) ~ 588

整只鳌虾，烤 200 克澳洲西冷，青口贝，烤半鸡和薯条(两人分享)

Upgrade to King Size Seal with Extra Shrimps, Seared Salmon
BBQ Calamari (for 4 people) ~ Extra 198

升级为超大海陆拼盘 (四人分享) 另加黑虎虾，烤三文鱼和烧烤鱿鱼 (只要另加 198 元)

Dessert

Husk Very Special Fig & Burnt Butter (25-30 Minutes)

本店驰名焦黄油烤无花果 (需要 25-30 分钟) ~ 88

Dark Chocolate Caramel Pudding with Chocolate Ice Cream

烤黑巧克力焦糖布丁配巧克力冰淇淋 ~ 82

Mango Pudding, Baby Rice Ball & Vanilla Ice Cream

酒酿芒果布丁配桂花酱小圆子和香草冰淇淋 ~ 78

Meringue with Mixed Fruit & Passion Fruit Dressing

蛋白饼配混合新鲜水果和百香果酱 ~ 78

Baked Black Berry & Apple Crumble with Vanilla Ice Cream

烤黑莓苹果奶酥配香草冰激凌 ~ 68

Lime Marinated Strawberry with Brandy Custard

青柠腌草莓塔配白兰地蛋奶酱 ~ 72

Husk Dessert Platter

Baby Fig & Burnt Butter, Chocolate Date Cake, Meringue, Strawberry Custard & Berry Crumble

本店精选甜品拼盘配 迷你焦糖烤无花果, 巧克力枣子蛋糕, 蛋白饼配水果&热情果酱

蓝莓蛋奶塔和蓝莓奶酥 ~ 168