

Gelato



Condensed Milk & Azuki Swirl 🥛🥜 red bean paste, mochi 紅豆煉奶 配 紅豆蓉、麻糬粒粒	\$98
Black Sugar Mochi 🥛 mochi, raw black sugar crumbs 黑糖麻糬 配 麻糬粒粒、沖繩黑糖	\$88
Hazelnut Crunch 🥜🥜 feuilletine crunch, candied hazelnuts 榛子脆脆 配 法式薄脆、焦糖榛子	\$88
Real Mint Chocolate Chip 🍫 soft chocolate cookie 薄荷碎碎朱古力 配 朱古力軟曲奇	\$88
Pistachio Pistachio 🥜🥜 roasted pistachio 香濃開心果 配 烤開心果粒	\$88
Salted Caramel 🥛 potato stick 海鹽焦糖 配 迷你薯條	\$88
Salted Duck Egg Milk Jam 🥛 chopped salted duck egg, puffed black quinoa 鹹蛋黃奶醬 配 鹹蛋黃、黑藜麥粒	\$88
Roasted Sweet Potato 🥛🥜 chestnut cream, shaved chestnut 香烤甜薯 配 栗子忌廉、即磨栗子碎碎	\$88
Forever Young Coconut 🥛 young coconut meat, toasted coconut 椰香綿綿 配 鮮椰子肉、烤椰子脆片	\$88
Triple Chocolate 🍫 特濃朱古力 配 布朗尼、朱古力脆脆	\$88
Lemon Meringue 🥛 torched meringue 意式檸檬蛋白霜 燒蛋白霜	\$88



Coffee

Espresso 意式濃縮咖啡	Hot / Cold 熱 / 凍	\$50
Double Espresso 雙份意式濃縮		\$50
Americano 美式咖啡		\$50 / 55
Cappuccino 泡沫咖啡		\$60 / 65
Latte 鮮奶咖啡		\$60 / 65
Mocha 朱古力咖啡		\$60 / 65
Classic Affogato 雪糕咖啡 Choice of - Double Vanilla/ Triple Chocolate/ Hazelnut Crunch/ Forever Young Coconut/ 自選：雙重雲呢拿/ 特濃朱古力 榛子脆脆/ 椰香綿綿/		\$80

All coffee is made from % Arabica's coffee beans
以上咖啡全採用 % Arabica 的咖啡豆
% ARABICA

Tea

Organic English Breakfast 有機英式早餐茶	\$65
Victorian Earl Grey 維多利亞伯爵茶	\$65
Organic Camomile 有機洋甘菊茶	\$65
Organic Peppermint 有機薄荷茶	\$65
Blossom Honeybush 花香蜜蜂花茶	\$65

Medora means "mother's gift," and just like the best gifts, our menu is packed with warmth and pure comfort. We've taken your favourite classic flavours and tossed them together with vibrant European and American influences to create something entirely fresh and delicious.

This is a place to be for good vibes, big smiles,
and gathering your absolute favourite people.



Appetiser

USDA Prime Tenderloin Beef Tartare smoked pickled quail egg USDA美國牛柳他他 配 煙燻醃鵝鶉蛋	\$258
Bluefin Tuna Tartare espelette mayonnaise, seaweed rice cracker 藍鰭吞拿魚他他 配 巴斯克辣椒蛋黃醬及紫菜米紙	\$278

Fresh Shrimp Cocktail 🦞 orange scented cocktail sauce 雞尾酒鮮蝦 配 橙香雞尾酒醬	\$218
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Medora's Caesar Salad double-smoked bacon, pickled anchovy 招牌凱撒沙律 配 雙重煙燻煙肉及油漬鯷魚	\$158
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Cherry Tomato Eggplant Salad coriander chili vinaigrette 車厘茄茄子沙律 配 芫荽辣油醋汁	\$138
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18 Vegetables Salad 🥬 roots & greens 十八蔬菜雜錦沙律	\$158
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Grilled Cheese 🥛 Mortadella, Burrata +\$188 for 8g Oscietra caviar 烤芝士三文治 配 摩塔德拉火腿 +\$188 加8克奧西特拉鱈魚子	\$168
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10% service charge applies 另收加一服務費

🌿 Vegetarian 素食 🥛 Dairy 含乳製品 🥜 Nuts 含堅果 🦞 Shellfish 含甲殼類海鮮

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Soup

French Onion Soup 🍷
beef tendon, Gruyère cheese
法式洋蔥湯 配 牛筋及格魯耶爾芝士

\$158

Truffle Mushroom Soup 🌿 🍷
Parmesan cream
松露蘑菇湯 配 巴馬臣芝士忌廉

\$168

Baby Oyster Chowder 🍷 🌿
sourdough bread bowl
周打蠔仔湯 配 酸種麵包

\$168

Seafood

Crispy Langoustine Rolls 🍷
(2 pieces) tartar sauce
酥脆挪威海螯蝦卷
配 自家製塔塔醬 (兩件)

\$308

Clams & Sausage Pot 🍷
mixed clams, fennel pork sausage,
ratte potato
鮮蜆意式茴香豬肉腸煲
配 法國馬鈴薯

\$448

Grilled Boston Lobster 🍷 🌿
garlic escargot butter, mashed potato
烤波士頓龍蝦
配 蒜香法式蝸牛牛油及薯蓉

\$688

Roasted Whole Sole 🍷
(for 4 people sharing)
razor clams, cherry tomato
烤原條金邊方腩魚
配 蠔子及車厘茄 (四人用)

\$1288



Pasta



Pork Knuckle Orecchiette 🍷
chorizo, crispy pork rind
豬手燴貓耳朵麵 配 西班牙辣肉腸
及豬皮脆脆

\$208

Spicy Scallop Spaghetti 🍷
Thai basil, Chardonnay vinegar
香煎帶子辣意粉 配 九層塔及白酒醋

\$238

Mediterranean Red Prawn Linguine 🍷
prawn head sauce, tomato confit
地中海紅蝦寬扁意粉 配 紅蝦高湯
及油封車厘茄

\$338

Beef Shortrib Ragu Tagliatelle
scallion oil, beef jus
牛肋骨肉醬意大利闊扁麵 配
蔥油及牛肉原汁

\$208

Ham & Cheese Tagliolini
Cheddar & Mozzarella gratin
火腿芝士意大利幼麵 配 烤車打芝
士及水牛芝士

\$208

Fresh Chitarra 🌿
tomato, basil
新鮮手工意大利結他弦麵 配 蕃茄及羅勒

\$168

Meat



Wagyu Beef Burger 🍷
fruit tomato, Cheddar cheese, French fries
和牛漢堡 配 蕃茄、芝士及薯條

\$258

Crispy Suckling Pig
coleslaw, pommery ranch
脆皮乳豬 配 椰菜絲沙律及田園沙律醬

\$398

Barbeque Chicken
(half, for sharing) *40mins waiting time
fermented habanero chili sauce
招牌烤雞 配 發酵燈籠鬼椒醬 (半隻 | 需40分鐘烤煮時間)

\$518

Mayura Rump Cap Steak (250g)
green peppercorn sauce, gem's lettuce salad
朱古力飼養澳洲和牛臀肉邊蓋扒
配 青胡椒醬及羅馬生菜沙律 (250克)

\$528

Australia M5 Bone in Striploin (600g, for sharing)
green peppercorn sauce, gem's lettuce salad
澳洲和牛M5帶骨西冷扒
配 青胡椒醬及羅馬生菜沙律 (600克 | 分享用)

\$1148



Side

Tater Tots 🌿
boiled egg tartar sauce
炸薯粒 配 自家製烔蛋塔塔醬

\$98

Creamy Mashed Potato 🌿 🍷
奶香薯蓉

\$98

Grilled Broccolini 🌿
crispy garlic, pecorino
烤西蘭花苗
配 脆炸黃金蒜及羊奶芝士

\$98

Truffle Fries 🌿 🍷
Parmesan
黑松露薯條 配 巴馬臣芝士

\$98

Hot Honey Crispy Cauliflower 🌿
double-smoked bacon
脆香辣蜜糖椰菜花 配
雙重煙燻肉

\$98

Flame Grilled Kale 🌿 🍷 🌿
hazelnut butter
烤羽衣甘藍 配 榛子牛油

\$98

Berries and Cream 🌿 🍷
mochi sundae
雜莓忌廉杯 配 糯米糍新地

\$108

Barely Baked Chocolate Tart 🌿 🍷 🌿
crème fraiche
半熟朱古力撻 配 法式酸奶油

\$108

Banoffee Trifle 🌿 🍷 🌿
chewy toffee, roasted peanut
香蕉拖肥杯 配 烤花生

\$108

Coffee Caramel Tart 🌿 🍷 🌿
hazelnut praline
咖啡焦糖撻 配 榛子果仁糖

\$108

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