Gelato

Fresh & Dried Wampee Swirl $98
黃皮二重奏

Black Sugar Mochi $88
mochi, raw black sugar crumbs
黑糖麻糬 配 麻糬粒粒、沖繩黑糖

Hazelnut Crunch $88
feuilletine crunch, candied hazelnuts
榛子脆脆 配 法式薄脆、焦糖榛子

Real Mint Chocolate Chip $88
soft chocolate cookie
薄荷碎碎朱古力 配 朱古力軟曲奇

Pistachio Pistachio $88
roasted pistachio
香濃開心果 配 烤開心果粒

Salted Duck Egg Milk Jam $88
chopped salted duck egg,
puffed black quinoa
鹹蛋黃奶醬 配 鹹蛋黃、黑藜麥粒

Strawberry Cream Swirl $88
semi-dried strawberries,
freeze-dried strawberries
半乾士多啤梨、凍乾士多啤梨

Forever Young Coconut $88
young coconut meat, toasted coconut
椰香綿綿 配 鮮椰子肉、烤椰子脆片

Triple Chocolate $88
chewy brownie, crunchy cocoa nibs
特濃朱古力 配 布朗尼、朱古力脆脆

Lemon Meringue $88
torched meringue
意式檸檬蛋白霜 燒蛋白霜

Coffee

	Hot / Cold 熱/ 凍
Espresso 意式濃縮咖啡	$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 $80
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/

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

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

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 $258
smoked pickled quail egg
USDA美國牛柳他他
配 煙燻醃鵪鶉蛋

Bluefin Tuna Tartare $278
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

Medora's Caesar Salad $158
double-smoked bacon, pickled anchovy
招牌凱撒沙律
配 雙重煙燻煙肉及油漬鯷魚

18 Vegetables Salad $158
roots & greens
十八蔬菜雜錦沙律

Poached Shrimp Salad $178
Marie Rose sauce, bacon, gem lettuce
慢煮鮮蝦 配 瑪麗玫瑰醬、煙肉及小羅馬生菜

Sweet Shrimp Crudo $228
marinated scallop, shiso vinaigrette
生甜蝦 伴 醃漬帶子配紫蘇油醋

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



Soup

French Onion Soup $158
beef tendon, Gruyère cheese
法式洋蔥湯 配 牛筋及格魯耶爾芝士

Chipotle Tomato Soup $168
Chorizo, avocado, crispy tortillas
煙燻辣椒番茄湯 配
西班牙辣香腸、牛油果及粟米脆條

Baby Oyster Chowder $168
sourdough bread bowl
周打蠔仔湯 配 酸種麵包

Seafood

Crispy Langoustine Rolls *(2 pieces)* $308
tartar sauce, tater tots
酥脆挪威海螯蝦卷(兩件)
配 炸薯粒及自家製塔塔醬

Clams & Sausage Pot $448
mixed clams, fennel pork sausage, ratte potato
鮮蜆意式茴香豬肉腸煲
配 法國馬鈴薯

Grilled King Prawn $688
garlic escargot butter, mashed potato
烤虎蝦
配 蒜香法式蝸牛牛油及薯蓉

Whole Grilled Threadfin $498
clams, cherry tomato
炙烤原條馬友 配蜆及車厘茄



Pasta



Pork Knuckle Orecchiette $208
chorizo, crispy pork rind
豬手燴貓耳朵麵
配 西班牙辣肉腸及豬皮脆脆

Spicy Scallop Spaghetti $238
Thai basil, Chardonnay vinegar
香煎帶子辣意粉
配 九層塔及白酒醋

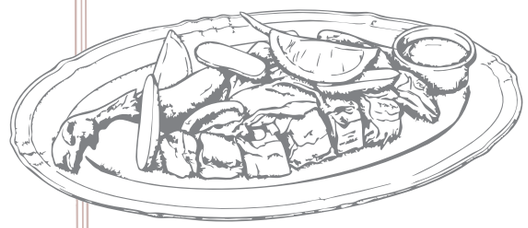
Mediterranean Red Prawn Linguine $338
prawn head sauce, tomato confit
地中海紅蝦寬扁意粉
配 紅蝦高湯及油封車厘茄

Beef Shortrib Ragu Tagliatelle $208
scallion oil, beef jus
牛肋骨肉醬意大利闊扁麵
配 蔥油及牛肉原汁

Mala Chili Chitarra $188
pork neck, leek
麻辣豬頸肉結他弦麵

Fresh Chitarra $168
tomato, basil
新鮮手工意大利結他弦麵
配 蕃茄及羅勒

Meat



Wagyu Beef Burger $258
fruit tomato, Cheddar cheese, French fries
和牛漢堡 配 蕃茄、芝士及薯條

Crispy Suckling Pig $398
coleslaw, pommery ranch
西班牙慢烤脆皮乳豬 配 椰菜絲沙律及田園沙律醬

Barbeque Chicken $518
*(half, for sharing) *40mins waiting time*
fermented habanero chili sauce
招牌燒烤雞 配 發酵燈籠鬼椒醬 (半隻｜需40分鐘烤煮時間)

Mayura Rump Cap Steak *(250g)* $528
green peppercorn sauce,
flame-grilled kale with hazelnut butter
朱古力飼養澳洲和牛臀肉邊蓋扒 (250克)
配 青胡椒醬及烤羽衣甘藍配榛子牛油

Australia M5 Bone in Striploin *(600g, for sharing)* $1148
green peppercorn sauce,
flame-grilled kale with hazelnut butter
澳洲和牛M5帶骨西冷扒 (600克｜分享用)
配 青胡椒醬及烤羽衣甘藍配榛子牛油



Side

Tater Tots $98
boiled egg tartar sauce
炸薯粒 配 自家製烚蛋塔塔醬

Truffle Fries $98
Parmesan
黑松露薯條 配 巴馬臣芝士

Creamy Mashed Potato $98
奶香薯蓉

Flame Grilled Kale $98
hazelnut butter
烤羽衣甘藍 配 榛子牛油



Dessert

Cheesecake Mousse $108
macerated berries
芝士慕絲 配 糖漬野莓

Barely Baked Chocolate Tart $108
crème fraiche
半熟朱古力撻 配 法式酸奶油

Hot Honey Crispy Cauliflower $98
double-smoked bacon
脆香辣蜜糖椰菜花 配 雙重煙燻煙肉

Grilled Broccolini $98
crispy garlic, pecorino
烤西蘭花苗
配 脆炸黃金蒜及羊奶芝士

Cherry Tomato Eggplant Salad
coriander chili vinaigrette
車厘茄茄子沙律 配 芫荽辣椒醋汁

Banoffee Trifle $108
chewy toffee, roasted peanut
香蕉拖肥杯 配 烤花生

Coffee Caramel Tart $108
hazelnut praline
咖啡焦糖撻 配 榛子果仁糖

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