



SMALL PLATES

CHICKEN LIVER PATE <i>Polish chicken liver pate served with sourdough bread</i>	98
PULLED PORK SLIDERS <i>Slow cooked pork butt , red cabbage coleslaw , candied maple bacon</i>	98
BUFFALO CHICKEN WINGS <i>6 pieces chicken wings, spicy sauce , parsley</i>	118
THAI CRAB CAKES <i>Crab meat , Thai basil , tartar sauce</i>	138
BONE MARROW <i>Served with roasted garlic and sourdough bread</i>	188
 WAGYU STEAK TARTARE <i>120g Wagyu M4/5 beef tartare served with Japanese egg yolk , smoked Viking salt</i>	238

SIGNATURE BURGER

ALL SERVED WITH CRUNCHY FRIES AND "MIZERIA" CUCUMBER SALAD

CRAB BURGER <i>Crab burger patty , double pepper jack cheese , tartar sauce</i>	168
 PULLED PORK BURGER <i>Pulled Pork , red cabbage coleslaw , nachos tortilla, pepper jack cheese</i>	168
BUTCHER BURGER <i>140g Beef Patty , pepper jack cheese , iceberg lettuce , tomato , red onion</i>	178

SIDES

<i>. Creamy Spinach</i>	<i>. Mashed Potato</i>	
<i>. Hash Browns 4pcs</i>	<i>. Sauerkraut Cabbage</i>	
<i>. Trio of Sautéed Mushrooms</i>	<i>. Truffle Potatoes</i>	58
<i>. Grilled Sweet Corn</i>	<i>. Red Cabbage Coleslaw</i>	
<i>. Mizeria (cucumber salad)</i>	<i>. Fried Young Cabbage</i>	
<i>. Broccoli</i>	<i>. Onion Rings</i>	
<i>. Polish Pickle</i>	<i>. Roasted Potatoes</i>	
Fries		58
Cheese Poutine <i>Fries with mixed cheddar & Mozzarella cheese , gravy</i>		88
Mozzarella Sticks <i>Served with marinara sauce</i>		98

SALADS

PARMESAN CHICKEN CAESAR <i>Romaine lettuce , poached egg , parmesan chicken , house cured bacon , anchovies sauce</i>	168
PEACH & BURRATA (V) <i>Peach & tomato salad served with 125g Burrata , balsamic reduction</i>	168
 SMOKED DUCK FENNEL ORANGE <i>Fennel , orange , citrus dressing , pistachio , shallots</i>	168
COBB SALAD <i>Tomatoes , egg , avocado , onion , mixed leaves , roast potatoes , asparagus</i>	168

ADD TO SALAD PARMESAN CHICKEN +45
SMOKED SALMON +45

PIGGY SECTION

US BABY BACK BARBECUE RIBS <i>½ rack of ribs , homemade bbq sauce , baked beans , coleslaw , pickles & grilled sourdough</i>	238
CRISPY PORK BELLY <i>With broccoli , mashed potato , steak Diane sauce</i>	238
PORCHETTA <i>stuffed with rosemary , thyme , garlic , lemon zest & bread crumbs , paired with apple sauce & mashed potato</i>	238
CANADIAN PORK CHOP <i>spiced carrot purée , apple chutney , kale</i>	268
PIG PLATTER <i>pulled pork , grilled sausage , ¼ ribs , toasted sourdough , pickles , baked beans & coleslaw</i>	268

PASTA

MAC N CHEESE (V) <small>ADD TRUFFLE +18</small> <i>homemade cheese sauce , parmesan</i>	158
MUSHROOM PAPPARDELLE (V) <i>mixed mushrooms , cream sauce , parmesan cheese</i>	158
 PIGGY CARBONARA <i>crispy bacon , garlic , parmesan , creamy sauce</i>	168
SPAGHETTI BOLOGNESE <i>minced beef , tomato sauce , parmesan cheese</i>	168
 BURRATA PESTO LINGUINI <i>Fresh pesto , 125g Burrata</i>	188
 TYPHOON CRAB TRUFFLE PASTA <i>crispy garlic , fried chili , basil</i>	198

STEAKS







selection

ALL SERVED WITH FRIES AND YOUR CHOICE OF
CHIMICHURRI SAUCE , STEAK DIANE SAUCE , BEARNAISE SAUCE

300G HANGER TENDER STEAK	320
300G BLACK ANGUS M3+ SIRLOIN	358
300G BLACK ANGUS M3+ RIB EYE	388
300G GRASS FED RIB EYE	350
 400G WAGYU M4/5 RUMP	360
300G WAGYU PICANHA M6/7	388
700G-800G BONE IN RIB EYE	680

Add your delicious Bone Marrow to your steak +98

MAINS

LAMB MERGUEZ BANGERS & MASH <i>3 lamb merguez sausages , double cream mashed potato , hunter sauce</i>	198
 CHICKEN SCHNITZEL <i>pan-fried chicken breast , tomato salsa , chips</i>	218
MAPLE GLAZED SALMON <i>jalapeno dressing , creamed spinach , crispy garlic</i>	228
 CHICKEN PARMIGIANA <i>chicken schnitzel , mozzarella cheese , tomato sauce and tomato pasta</i>	238
 BEEF CHEEK <i>slow-cooked Argentinian beef cheek with double-cream mashed potato</i>	238
ROASTED AUSTRALIAN BARRAMUNDI <i>Roasted cherry tomato with garlic & white wine sauce , garlic mashed potato , crispy capers</i>	248
1/2 SPATCHCOCK <i>marinated in BBQ seasoning , served with grilled corn and house made coleslaw</i>	238
 LAMB WELLINGTON <i>eggplant , creamy leeks , roasted potatoes , rosemary sauce</i>	368

RISOTTO

WILD MUSHROOM RISOTTO (V) <i>Truffle sautéed wild mushrooms in white wine , parsley , cream & padrone cheese.</i>	148
CRAB RISOTTO <i>With spinach and peas.</i>	188

CHEESE PLATER

CHEESE PLATER (TO SHARE)	268
<i>50g Port and brandy cheddar , 30g Camembert 40g parmesan , 60g Scamorza , 40g Gorgonzola Toasted baguette discs , Snowdonia chutney Walnuts , Apple</i>	
<i>Tawny port glass +78</i>	

COLD CUTS

THE PIG OUT PLATTER (TO SHARE)	298
<i>speck ham , mortadella , salami milano , salami pepperoni , prosciutto ham , kabanosy , parmigiano reggiano cheese 24 months , olives , housemade dill pickles , sourdough bread</i>	

DESSERT

CHOCOLATE LAVA CAKE <i>vanilla ice cream</i>	98
CRÈME CARAMEL <i>flan , caramel pudding</i>	68
 INGLOURIOUS BASTERDS APPLE STRUDEL <i>(10 MINUTES TO PREPARE) crisp sheets of phyllo dough surrounded by tender slices of apple topped with whipped cream</i>	98
 STRAWBERRY PIEROGIES <i>fresh strawberries , brown sugar/whipped cream</i>	98

All the prices are in Hong Kong dollars
10% service charge applies

HK\$

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Ope Rice



SIGNATURE DISH

Thank you!



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