

海饌
Coast
海鮮牛扒餐廳 *seafood & grill*

Shops C&D, G/F, 9-11 Cleveland Street,
Fashion Walk, Causeway Bay (Food Street)
☎ 2576 8650 📍 coastseafoodgrill

Royal Card Points
Redemption
會員積分兌換




Photos are for Reference Only
相片只供參考

Prices are in Hong Kong Dollars and
Subject to 10% Service Charge
以港幣計算及另加一服務費

Vintage may be changed
depending on availability
酒樽年份可能因存貨而變更

Bring your own wine at \$280 per bottle (75cl) /
spirit at \$380 per bottle
自備餐酒每支 \$280 / 烈酒每支 \$380

 Vegetarian 全素


 Spicy 辣

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...high quality meals and excellent service...



Head Chef Ray Tam & Chef Alex Wong picking through the fresh delivery of the day.

Our Values

Teamwork makes the dream work.

Teamwork is the foundation of the working and service philosophy at Coast. Head Chef Ray Tam and Chef Alex Wong have been leading the Coast team since Coast first opened its doors in June 2015 on Causeway Bay's famed Fashion Walk "Food Street".

"Our goal at Coast is to provide high quality delicious meals and excellent service to customers and we can only accomplish that as a team, everyone plays an important role to the success of our restaurant."

We are proud to lead the industry in service and food quality standards and we look forward to bringing you our best in everything we do. Every time.

Homemade Gin



Finish off your dinner with the finest selection of Homemade Gin

Seafood Tower on Ice

Signature Seafood Platter

Seafood Sampler (Chilled)
精選海鮮凍盤 \$1480

- Siberian Sturgeon Caviar with Blini 西伯利亞鱈子魚醬
- Fresh Oyster 時令生蠔
- Sea Urchin 海膽
- Japanese Scallop Sashimi 日本刺身帶子
- Thai - Style prawns 泰式生蝦
- Boston Lobster 波士頓龍蝦
- team Abalone 凍鮑魚
- Sea Whelk 海螺

Hot Seafood Platter

Hot Seafood Platter 海鮮拼盤 \$395



- Deep Fried Prawns 脆炸海蝦
- Creamy Blue Mussel Pot 忌廉藍青口煲
- Deep Fried Calamari 酥炸魷魚
- Deep Fried Baby Sardines with Spicy Tomato Puree 酥炸BB沙甸魚配香辣番茄茸
- Deep Fried Prawn Cake 迷你炸蝦餅

- | | |
|---------------------|-------|
| Go with Below Sauce | 配以下醬汁 |
| Chili Mayo | 香辣蛋黃醬 |
| Tartar Sauce | 他他醬 |
| Sesame Sauce | 芝麻蛋黃醬 |



Oyster

Jewels of the Sea

AMERICAN PEARL OYSTER

Beautiful, ultra-clean oysters with a crisp Atlantic start and a sweet finish.

The cleanest, purest tasting oyster

"A kiss from the sea..."

SCOTTISH ROCK OYSTER

Scottish Rock oysters start off briny and salty, followed by a nutty and woody taste - Next, a lemon and citrus combination finished with a dull metallic finish.

"Plump and juicy..."

VIKING MAREE SPECIAL OYSTERS - FRANCE

Grown in Normandy in one of the most beautiful villages along the coast of the English Channel.

"The best fleshy oysters. It is firm and slippery at the same time, and leaves an unforgettable taste in the mouth..."

NEW ZEALAND ROCK OYSTER

Rock Oyster (*Saccostrea glomerata*) found in small numbers, delicate and delicious.

"Sweet & Creamy"

GILLARDEAU - FRANCE

Large, firm, claire-finished oysters from France's famed fourth-generation oyster dynasty, which calls itself

"The Rolls-Royce of oysters..."

COFFIN BAY OYSTER - SOUTH AUSTRALIA

The most widely recognised of all Australian oysters.

"The nutrient-rich waters of the region give these oysters an extremely salty, real sea taste."

Mixed Oyster Platter



生蠔拼盤 6 Pcs 6隻 | \$355 12 Pcs 12隻 | \$685



Light Bites for Sharing
小食



Sichuan peppercorn Chicken Nachos
Guacamole, Sour Cream and Tomato Salsa
芝士烤椒麻雞絲墨西哥脆片 \$155



Crispy Organics Sweet Corn Fritters
With Cilantro Lime Cream
脆炸有機甜粟米餅配芫荽青檸檬忌廉 \$100



Crispy Deep Fries Spanish Chestnut-fed Pork Belly
with Thai Yum Sauce
脆炸西班牙栗飼豬腩配泰式酸辣汁 \$145



"Pescaito Frito" and Fries
with Mojito Mayo
香脆小魚薯條配薄荷蛋黃醬 \$125



Deep Fried Cauliflower with Blue Cheese Mayo
脆炸椰菜花配藍芝士蛋黃醬 \$95

Light Bites for Sharing
小食



Roast Eggplant with "Impossible" Meat Sauce and Feta Cheese
烤茄子配 "Impossible" 植物素肉醬及發達芝士 \$145

Thai Style Minced "Impossible" Beef with Lemongrass, Basil and Romaine Lettuce Wrap
泰式 "Impossible" Beef 植物肉碎羅馬生菜包 \$145

Sauteed Abalone with Chili Garlic Butter 3pcs
香蒜牛油炒鮑魚配薯蓉 \$150

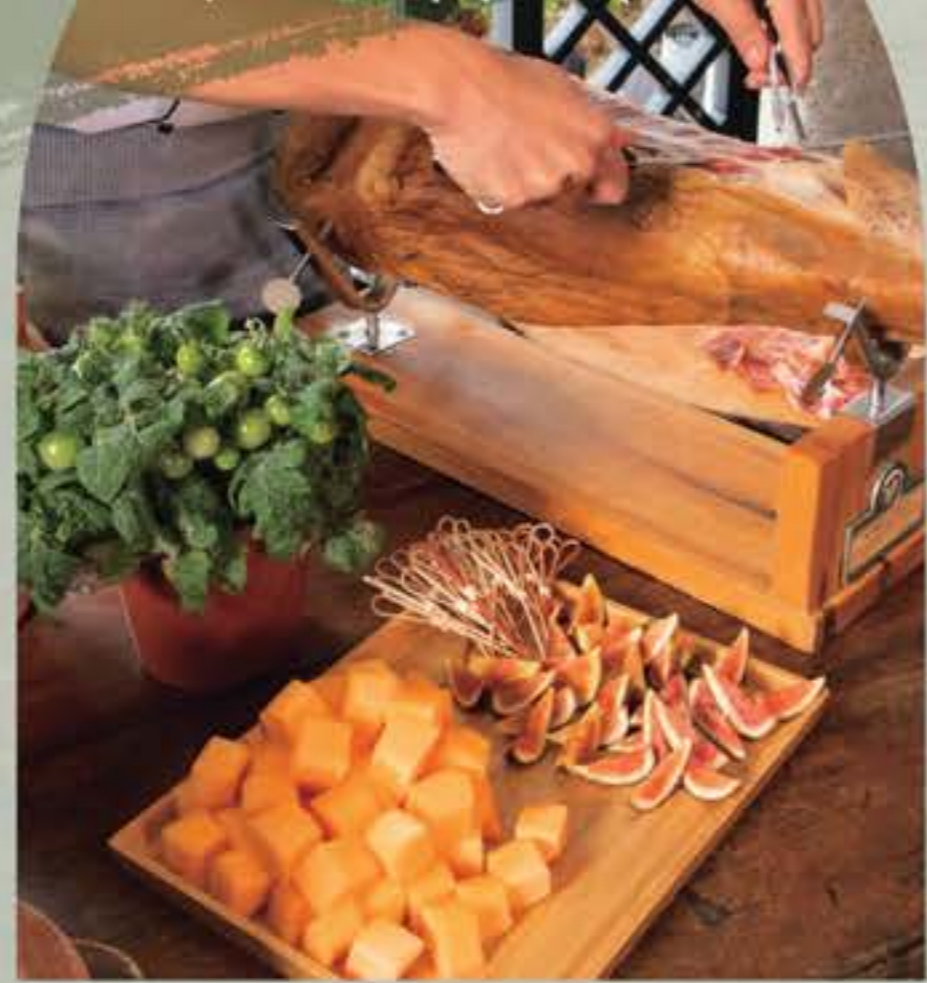
Grilled Cumin Lamb Fillet with Hummus and Naan Bread
茴香烤羊仔柳伴鷹嘴豆泥醬配中東烤餅 \$168



Steamed seasonal Blue Mussels with Butter Basil Cream Sauce
時令藍青口煲配紫蘇牛油忌廉汁
300g \$215 | 600g \$380

Special conditions in which Iberian pigs are raised, is what make Iberian ham so special.

About Bellota



The piglets are fed barley, corn and are allowed to walk through the pasture and oak groves and are fed with natural herbs, acorns, roots. The pigs diet is strictly limited to ensure the Iberico Jamon is of the highest quality. The acorn diet gives the Iberico Jamon its special, rich meaty flavor and aroma.

Pigs are in constant movement in the fresh air and receive abundant nutrition. As a result, the Iberico ham becomes simultaneously more meaty and fatty, approaching in properties to marbled beef.

Stone oak acorns are rich in oleic acid, the same one found in olives. That's why the locals often call black pigs walking olives. In fact, Jamon is the only food that contains more oleic acid than olive oil.

The process of making Jamon is very laborious. First, the legs are cooled, then covered with a layer of Andalusian sea salt for several days, which draws off excess moisture and preserve the meat. They are then washed and hung to dry. Jamon Iberico is the most expensive ham produced from the hind leg of the black Iberian pig that grows in the forests of the western and southern regions of the Iberian Peninsula.

The preparation period for Iberico ham is 24 months, and some farmers would extend this for another year, to get a more sophisticated flavour from the ham.

36 Months Jamon Iberico de Bellota
36個月黑毛豬風乾火腿
50g \$325 | 100g \$595



小食
Tapas



Garlic Olive Oil Cuttlefish
香蒜橄欖油浸墨魚片 \$135



17 Sea Salted Grilled Eel Skewer (2pcs)
海鹽燒白鱈串 \$120



Crispy Fried Calamari
香脆炸魷魚圈 \$115

Iberico Ham Croquettes
西班牙黑毛豬風腿卷 \$130



Shrimp Spicy Chorizo Empanada
西班牙香辣鮮蝦風腿餡角 \$135



沙律 Salad

Seared Abalone Carpaccio
Asparagus French Bean Salad
慢煮鮑魚薄切配蘆筍法邊豆沙律 \$215



Classic Caesar Salad
傳統凱撒沙律 \$115



Chicken Avocado Cobb Salad
(Egg, Tomato, Feta, Quinoa, Cucumber)
烤雞肉牛油果藜麥沙律碗 \$130



Grilled Beef Salad with
Kale, Lime and Peanut
泰式羽衣甘藍燒牛肉沙律 \$145



Burrata Cheese, Heirloom Tomato,
Pesto and Basil Salad
意大利布拉達芝士
有機雜錦番茄沙律 \$145



必不可少

Essential



Bakery Herbs and Sun-dried Tomato Baguette
每日新鮮烘焙香草番茄乾包 \$80

Soup

Made Fresh In-House Daily

Creamy Oyster Chowder
鮮蠔周打濃湯 \$105



Creamy Mushroom Soup
忌廉蘑菇濃湯 \$95



French Onion Soup
法式洋蔥湯 \$95



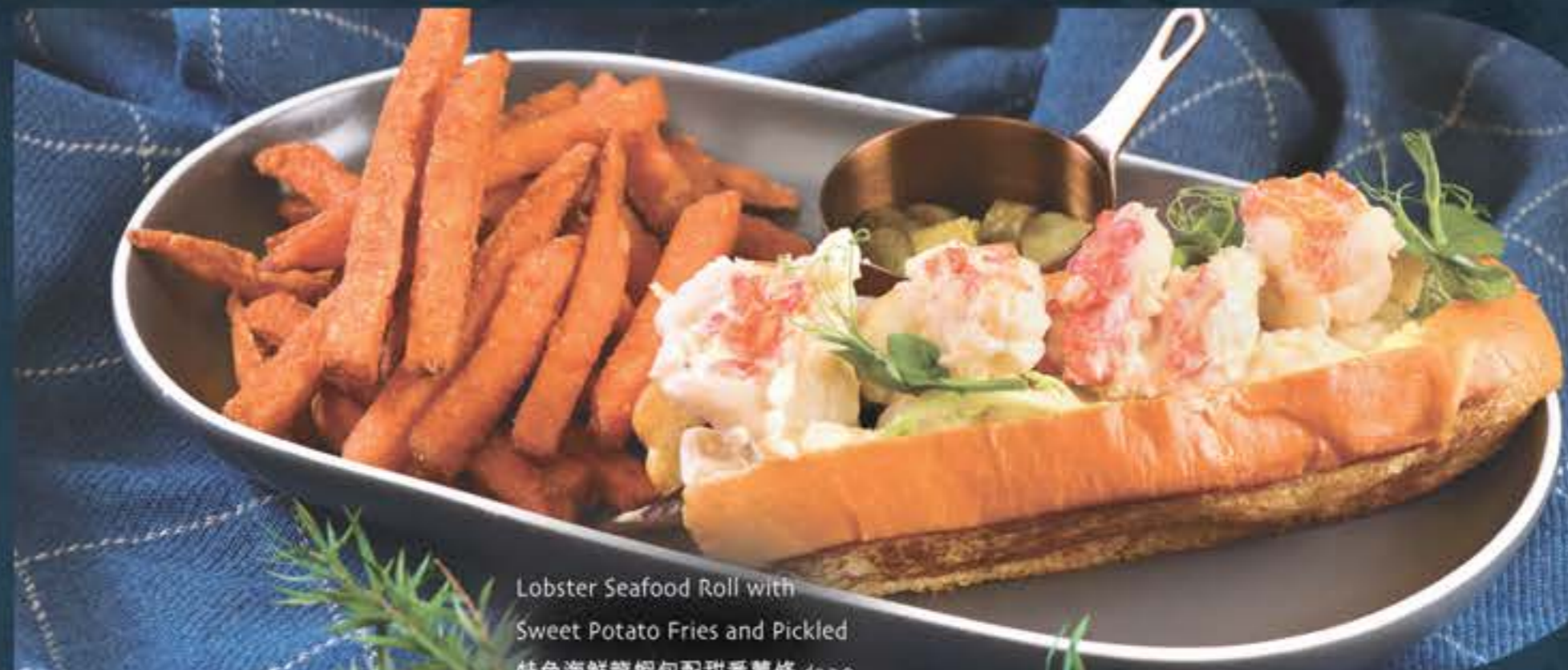
Traditional Ox-Tail Soup
傳統牛尾濃湯 \$105



漢堡 Burger



US Angus Beef Burger with Fried Egg, Cheddar and Sweet Potato Fries
煙肉芝士安格斯牛肉漢堡配甜番薯條 \$195



Lobster Seafood Roll with
Sweet Potato Fries and Pickled
特色海鮮龍蝦包配甜番薯條 \$220



Impossible Beef, Avocado Tacos
Impossible 植物牛肉牛油果墨西哥夾餅 \$130

From The Sea

海鮮



Flaming Garlic & Whisky Jumbo King Prawns (3pcs)
火焰威士忌香蒜烤珍寶虎蝦 (3隻) \$330

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Pan Fried Whole Lemon Sole with
Warm Butter Sauce
香煎原條龍脷魚配牛油汁 \$340



Pepper Wrap Semi Dried Whole
Branzino Fish with Market Vegetables and
Caper, Anchovy & Herb Sauce
紙包一夜干海鱸魚配意式香草橄欖油
\$320

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Dry Aged Beef

牛

Dry aging is the process in which beef is aged in a temperature controlled environment for a specific length of time before it is trimmed and then cut into steaks. The dry aging process is unique in its ability to intensify the natural flavors of the beef, while imparting a tenderness that you cannot replicate with unaged beef.

dry aging is a process that goes back thousands of years. Before the invention of refrigeration, dry aging (whether it was in a chamber, a cellar or a cave) was one of the only methods of keeping meat fresh, other than smoking, brining or pickling. It is a time honoured technique that both enhances the flavour and tenderness of meat.

In essence, dry aging is when you take a piece of meat and put it into a controlled open-air environment to go through a flavour transformation. By exposing the meat to air, moisture is pulled out and the natural enzymes in the beef break the muscles down slowly over time, making it more tender. When the surface of the beef dries, it creates a crust over the muscle, but what's inside stays moist and red.

The meat is also subjected to other environmental impacts during the aging process various molds and yeasts that land on it all of which play a role in the final flavour profile of the beef. The longer you age it, the stronger it gets.



Grilled US Angus

Tomahawk Steak (500g)

烤美國安格斯斧頭扒(50安士) \$1480

製作約40分鐘 Production Time approx. 40 mins

所有折扣及推廣優惠不適用於惠顧此項目 (KPG會員卡除外)

All discount or promotion offers are not applicable to this item. (Except KPG Royal Card)

From the land



Grilled Angus Rib Eye Steak (14oz)
烤安格斯肉眼扒(14安士) \$450



Roast Suckling Pig with Caramel Pineapple
西班牙烤乳豬配焦糖菠蘿 \$350
製作約40分鐘 Production Time approx. 40 mins
每天數量有限 Available While Stock Last
需要預訂 Reserve In Advance

Grilled Argentine Thin Skirt Steak
with Burrata cheese and Chimichurri Sauce
烤阿根廷牛薄裙肉配布拉達芝士
及阿根廷青醬 \$340



Grilled Australia Rack of Lamb
with Roast Garlic (3pcs)
烤澳洲羊架配燒蒜 (三件) \$380



Mustard French Yellow Chicken
Stew with Pita Bread
法芥醬忌廉燴黃油春雞配烤中東包
\$320



From the land

Slow Roast Three yellow
Chicken with Chicken liver Rice
慢燒原隻三黃雞配特色雞肝飯 \$520



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Side 配菜
A little something on the side

Cream Spinach Stuffed Portobello (2pc)
焗忌廉菠菜釀燒烤菇 \$110



Sweet Potato Fries
炸番薯條 \$80



French Fries
炸薯條 \$65



Grilled zucchini with Romesco sauce
烤意大利青瓜伴紅椒杏仁汁 \$95



Sautéed Garlic Garlic Shoot and Asparagus
香蒜炒蒜苗蒜芯 \$95



Sautéed Wild Mushroom
輕炒野菌 \$80



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Pasta Rice Side

意粉
及飯



63°C Onsen Egg Pancetta Carbonara Fettuccine
溫泉蛋卡邦尼闊條麵 \$220



X.O Sauce Clam Vongole Linguine Crispy Garlic . jalapeno
X.O醬橄欖油鮮蜆扁意粉 \$240 🌶️



Lobster Macaroni and Cheese
龍蝦芝士通心粉 \$260

Pasta Rice Side

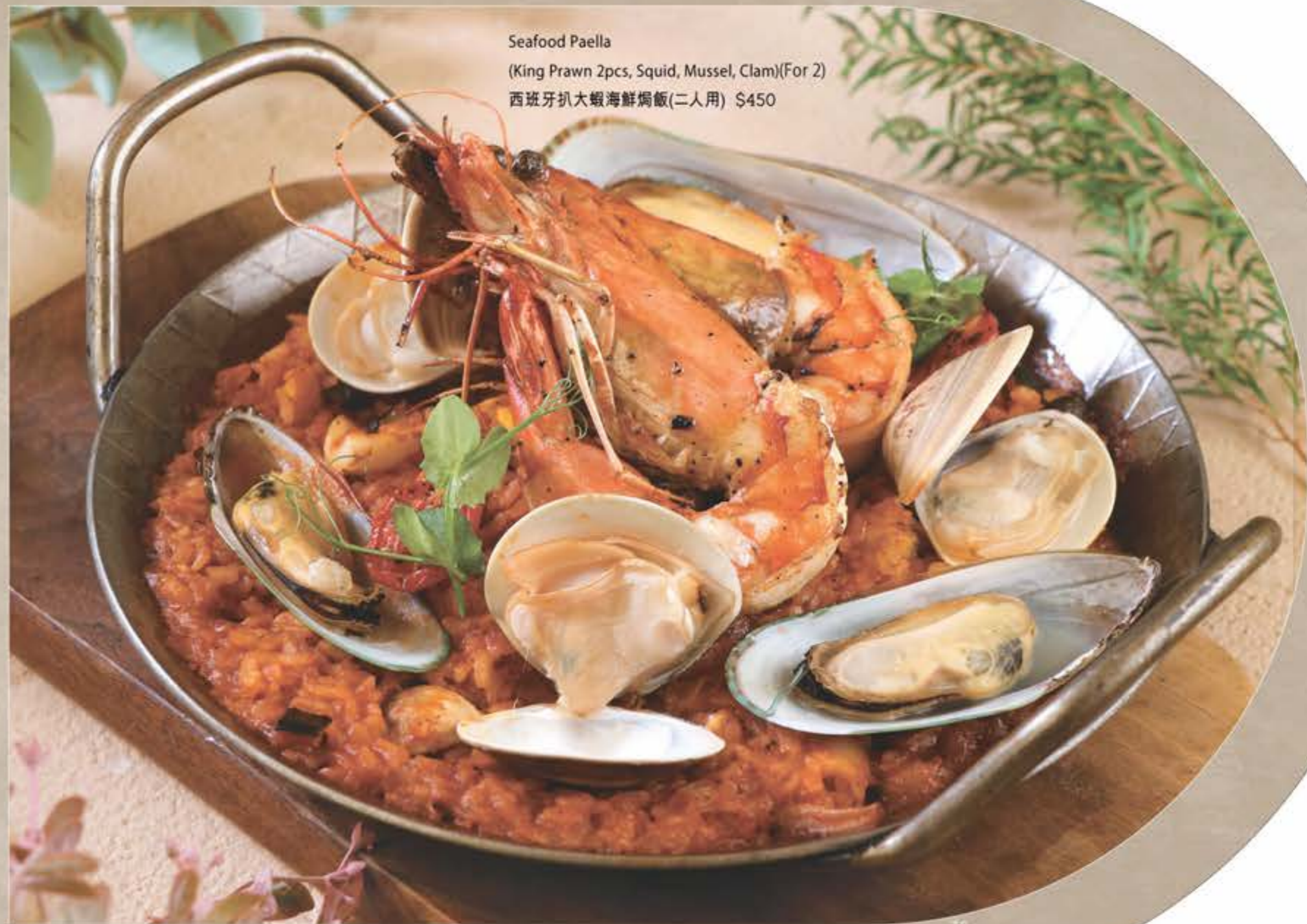
意粉及飯



Asparagus & Spaghetti Aglio e Olio
青蘆筍香蒜橄欖油意大利粉 \$198



Seafood Paella
(King Prawn 2pcs, Squid, Mussel, Clam)(For 2)
西班牙扒大蝦海鮮焗飯(二人用) \$450



Desserts

甜品



Pistachio Cream Roll with Yuzu Ice Cream \$105
香濃開心果卷配柚子雪糕

Fresh Daily Selection Ice-Cream \$65
每日精選雪糕



Tiramisu Foam Croffle \$95
意大利芝士餅泡沫配牛角窩夫




Basque Cheese Cake with
OKINAWA SEA SALT Ice Cream \$105
西班牙巴斯克芝士蛋糕配沖繩海鹽雪糕

Salt Caramel Mille Feuille \$95
焦糖海鹽法式千層酥



Port Wine Poached Pear
with Almond Crumble \$95
砵酒燴啤梨伴杏仁金寶

A white plate featuring a small white ramekin filled with a bright orange sauce, garnished with a fresh mint leaf. Beside it are two dark chocolate tuiles, one standing upright and one lying flat. The plate is decorated with a few small red and black berries. The background is a soft-focus floral arrangement with pink and white flowers.

Chocolate Tuile and
Whiskey Cream Brûlée \$105
威士忌焦糖嫩蛋配
朱古力忌廉脆筒

A dark green oval platter filled with a variety of cheeses, including wedges of yellow cheese, crumbles of blue cheese, and dark cheese. It is accompanied by a small metal cup of dark sauce, several round crackers, and some fresh vegetables like orange slices and arugula. Walnuts are scattered at the bottom of the platter.

French Cheese
Selection \$180
法式芝士拼盤