

APPETIZERS

- H** Hot Sizzling Lump Crab Cakes 470
hickory smoked chili cheese and lemon butter
- 1/2 Dozen US Imported Barron Point Oysters 680
served on a bed of crushed ice
- Carpaccio of US Beef Tenderloin 650
parmesan shavings, celery salad, romaine lettuce mustard dressing
- H** Pan-fried Duck Liver 650
compote of apple and dates, roasted pine nuts, rocket leaves, Port wine jus
- H** 1/2 Maine Lobster “Belle Vue” 950
warm lobster in the shell, organic greens, needle beans, Thousand Island dressing
- Norwegian Oak Smoked Salmon 350
served with the classic condiments

SOUP & SALADS

- H** Cajun Spiced Crispy Soft Shell Crab & Mussels 380
mango salsa and organic lettuces
- Caesar’s Salad 340
Romaine and Iceberg lettuce in delicate parmesan – anchovies dressing with choice of prawn, chicken or smoked salmon
- Green Garden Salad 340
organic baby greens with light vinaigrette and crispy sprouts
- H** Hamilton’s Signature President Salad 710
organic greens, pan fried duck liver, lobster tail, Hokkaido scallop with a mango dressing
- H** Lobster Bisque with:
- Lobster Chunks 320
 - baked under crisp puff pastry (preparation time 15 mins) 370
- Chicken Consommé 260
double clear chicken broth with vegetable pearls and chicken slivers
- Cream of Mushroom Soup 260
Boletus, Button and Shitake mushrooms in a light cream soup
- Traditional French Onion Soup 250
flavored with brandy and topped with a cheese crouton

H Signature dish

All prices are subject to 10% service charge and applicable government tax.

FROM THE GRILL

All our meat is aged and slow cooked to preserve all natural juices and flavors.
All grill items are served with your choice of potato and sauce.

U.S.A

H Prime sirloin (250g)	1,650
Prime rib eye (250g)	1,750
Prime Tenderloin (200g)	2,100

AUSTRALIA

Wagyu marble 5 sirloin (250g)	1,450
H Wagyu marble 8 rib eye (300g)	2,400
Wagyu marble 5 tenderloin (250g)	1,650
Supreme Wagyu 9 Strip loin (250g)	3,250
T Bone Steak (500g)	1,950

To guide you to have your beef cooked to perfection:

Rare: Luke warm, red center

Medium rare: warm, red center

Medium: hot, pink center

Medium well: losing pink and juicy

POTATOES

Mashed / Boiled / Baked / Home Fries / Baked with Cheese

SAUCES

Café de Paris Butter / Bearnaise / Mushrooms / Black Pepper
BBQ / Choron

SIDE ORDERS

Caramelized baby carrots	135	Rösti potato with bacon	150
Grilled green asparagus	135	Grilled corn	135
Wilted baby spinach	135	Sautéed field mushrooms	135
Assorted vegetables	125	Garlic bread (6 pieces)	110
Mixed tossed salad	110		

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PRIME SEAFOOD SELECTION

- H** Whole Maine Lobster (500g) 1,750
*grilled with lemon butter sauce or 'a la Thermidor "
served with a small side salad and garlic rice*
- Pan-fried Halibut Fillet from the Crystal Waters of Norway 1,300
spinach gnocchi's, root vegetables in white wine cream sauce, trout caviar
- Pan-fried Delicate Snow Fish 900
served on green asparagus, herb butter sauce and soft mashed potatoes
- Pan-fried & Broiled Fillet of Sea Bass 850
creamed baby spinach, parsley potatoes, Meuniere butter with meat jus
- Grilled Scottish Salmon 980
grilled pink on the bone, served with herb butter, baked potato and side salad
- H** Trio of Grilled Fish 1,150
*90 grams each of Scottish Salmon, Snow Fish and Sea Bass fillet
served with creamed spinach, mashed potato and saffron sauce*

HAMILTON'S HOUSE SPECIALITIES

- Tournedos "Rossini" 1,800
*250 grams of Australian beef tenderloin topped with a slice of
French pan-fried duck liver, young leeks and Port wine sauce*
- "Surf & Turf" Supreme 2,300
*1/2 Maine lobster, Australian beef tenderloin, Alaskan king crab leg,
French duck liver served on assorted vegetables and baked potato*
- H** The Ultimate Meat Grill Combination 1,500
*Australian beef tenderloin, "Ambassador" lamb chop, pork fillet medallion
and lean chicken breast, green pepper sauce, vegetables and French fries*

ROASTS & BRAISED MEATS

*All meat is aged, marinated and slow roasted to preserve
all natural juices and flavours.*

- H** Roasted Prime Australian "Ambassador" Lamb Rack 1,400
*in a crispy herb and mustard coat with gratin potatoes
and bacon needle beans*
- Duck Duo 850
*roasted honey glazed duck breast and braised duck leg,
apple and dates compote, baby spinach, caramelized carrots and gnocchi*
- H** Beef Pot Pie 600
*braised Australian boneless rib meat,
root vegetables in red wine sauce covered with puff pastry*
- Herbs & Mustard Coated Roasted Pork Fillet 650
potato gratin, needle beans with bacon and mushroom sauce
- White Wine Braised Whole Baby Lamb Shank 900
sautéed root vegetables, soft mashed parsley potatoes
- Double Chicken Breast 600
*free range chicken breast roasted or
grilled to perfection, served with Cajun fries, assorted vegetables
and mushroom sauce*

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DESSERTS

WARM APPLE STRUDEL <i>Served with cinnamon ice cream and raspberry coulis</i>	210
CREAM BRULEE <i>The classic crede eggs custard topped with berries and mint</i>	200
LEMON PIE <i>Chocolate and nut crusted with soft lemon cream, meringue, chunky strawberry sauce and mango sorbet</i>	220
MILK CHOCOLATE CAKE <i>Flavored with mash banana on roasted hazelnut sauce and almond tuilie</i>	240
HAMILTON'S CHEESE CAKE <i>Deliciously melting Philadelphia cream cheese cake served with forest berries</i>	220
SABAYONE <i>White wine sabayon with fresh seasonal fruits and raspberry sorbet</i>	200



ICE CREAM
120 / scoop (80g)



Belgian Chocolate
Soft Belgian chocolate flakes mixed with rich chocolate ice cream.



Mango Sorbet
Juicy tropical mangoes blended into a smooth puree for this refreshing sorbet.



Green Tea
A highly sought Japanese Matcha green tea enhanced with the richness of the pure, sweet cream.



Raspberry Sorbet
Delicious, ripe raspberries create this tangy yet sweet fruit sorbet.



Macadamia Nut
Macadamia nuts roasted to perfection and artfully blended with our Macadamia ice cream.



Strawberry
Sweet, summer strawberries are introduced to pure cream and other natural ingredients.



Vanilla
The elegant and sophisticated marriage of pure, sweet cream and imported vanilla.