



## DINNER MENU

The Pawn, 62 Johnston Road, Wan Chai

thepawn.com.hk

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### TO START

<b>BREAD</b> 58 Homemade sourdough rosetta, whipped French butter	<b>TARTARE</b> 218 Spanish Balfegó tuna, caviar, horseradish mayo, avocado purée	<b>ASPARAGUS</b> 178 Sliced green asparagus, orange, grapefruit & almond
<b>PRAWN</b> 198 Crystal blue prawn carpaccio, bell pepper, radish, coriander, garlic & chilli oil	<b>CHICKEN</b> 188 Caesar salad, roasted organic chicken, onsen egg	<b>RICOTTA</b> 148 Ricotta cheese, spinach emulsion, nutmeg
<b>SOUP</b> 128 Seasonal soup of the day	<b>SQUID</b> 198 Hokkaido squid & bacon roll, crab roe, lemon purée	<b>FIG</b> 178 Fig & goat cheese tart, frisée, port wine reduction

### TO CONTINUE

#### MEAT

<b>LAMB</b> 328 Braised New Zealand lamb shoulder, green peas, roasted potatoes
<b>OX</b> 268 Grilled ox tongue, caramelised Roscoff onions, truffled mash potato
<b>IBÉRICO PORK</b> 248 Honey glazed Ibérico pork collar, sautéed endive, carrot & potato mash
<b>CHICKEN (to share)</b> 428 Ash-baked free-range French chicken

#### GRILL

<b>TOMAHAWK (to share)</b> 1kg 1180 Himalayan salt stone grilled tomahawk
<b>STRIPLOIN (to share)</b> 800g 698 Charred prime striploin
<b>TENDERLOIN</b> 398 Beef tenderloin
<b>BURGER</b> 228 Beef burger, smoked bacon, mushroom ragoût, melted cheddar cheese, brioche  +45 for two fried eggs

#### SEAFOOD

<b>SEA BASS</b> 268 Baked curried sea bass, yardlong bean, cherry tomato
<b>MUSSELS</b> 500g 228 / 1kg 388 Steamed mussels, creamy white wine sauce, hand-cut chips
<b>SEAFOOD (to share)</b> 598 Boston lobster, king prawns, cod, clams, mussels bouillabaisse
<b>WHOLE FISH</b> mp Ash-baked catch of the day

#### PASTA & RICE

<b>CARBONARA</b> 188 Linguine, smoked bacon, free-range egg	<b>RISOTTO</b> 218 Squid ink risotto, king prawns, tomato	<b>AUBERGINE</b> 168 Aubergine Parmigiana, tomato, 24-month aged Parmigiano-Reggiano
<b>LOBSTER</b> 298 Boston lobster tagine, lobster bisque, aromatic basmati rice	<b>LINGUINE</b> 218 Cèpe mushrooms, French black truffle, 24-month aged Parmigiano-Reggiano	

### TO GO WITH

<b>HAND-CUT CHIPS</b> 65	<b>BEER BATTERED ONION RINGS</b> 55	<b>MUSHROOM RAGOÛT</b> 65
<b>MASHED POTATO</b> 65 with roasted garlic & herbs	<b>DEEP FRIED CAULIFLOWER</b> 68 with shaved Parmigiano-Reggiano	<b>MOZZARELLINE &amp; CHERRY TOMATO</b> 65
<b>CABBAGE &amp; CARROT SALAD</b> 55 with sesame dressing	<b>BRUSSELS SPROUTS</b> 68 with crispy bacon	<b>BLACK OLIVE HUMMUS</b> 55

**SET LUNCH**  
STARTING AT 138  
Monday to Friday from  
12:00pm to 2:30pm

**BRUNCH**  
STARTING AT 498  
Weekend and Public Holiday  
Al fresco & indoor dining

**BOTANICALS BAR**  
Hand-crafted cocktails using  
only the finest spirits  
DJ's every Friday and Saturday



THE  
PAWN