

Colonial-inspired DESSERTS

BANOFFEE PIE 2.0 Burnt banana, toffee sauce, and chocolate dust	\$95
CREAMY CARROT CAKE Chocolate soil, crème anglaise, and pistachio	\$90
NUTELLA BROWNIE WITH SEA SALT ICE-CREAM As they say, simple is best. One spoonful and it feels like we have everything in the world	\$90
VICTORIAN KAYA PANDAN CAKE Fluffy cake with creamy mascarpone filling... and we know you'd love a coconut macaron on the side	\$90
YUZU CHEESECAKE A summertime favourite served with mixed berries and vanilla ice-cream	\$90

Pandan Latte

Procaffeinating(n.)
The tendency to not start anything until you've had a cup of coffee, or tea.

PANDAN LATTE\$68

MON-FRI | 12-2:30PM

Tiffin Box *for lunch*

Reminiscent of classic Colonial delights... we have layers and layers of heartwarming surprises for you.

Follow us

THEENVOYHK

THE ENVOY ROOM 309 ORI-GIN QUINARY *VEA* COCKTAILS ON TAP DRAFT LAND

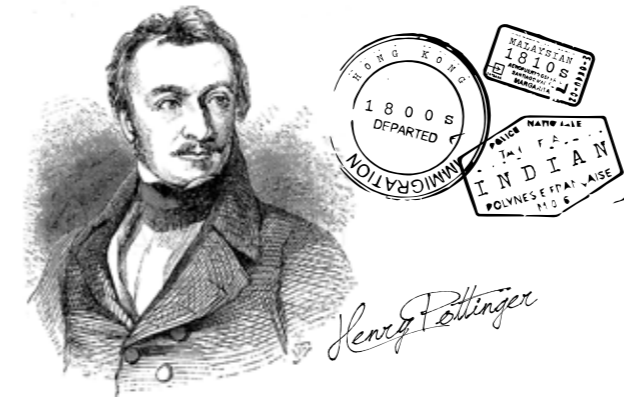
BRITISH
with
A COLONIAL FLAIR



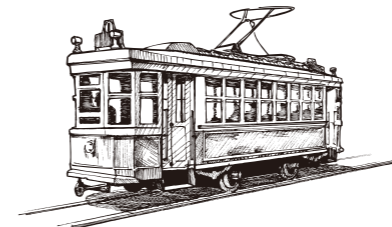
THE ENVOY

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3/F THE POTTINGER HONG KONG, 74 QUEEN'S ROAD CENTRAL



BRITISH CLASSICS



BANGERS & SCOTCH EGG \$165

A wholesome dish served over creamy mashed potatoes

BEEF & GUINNESS PIE \$170

A classic, served with chips and black pudding on the side (optional)

CAJUN CHIP & DIP \$90

TRUFFLE CHIP & DIP \$90

Pick your chips and we will load them with a very hearty cheese sauce

SPICED PULLED PORK MINI BURGER \$125

Slow-cooked pulled pork taken an extra mile with a tangy, robust chipotle mayonnaise



Colonial-Inspired Small Plates

inspired by Sir Henry Pottinger's journey around the British colonies during the 1800s – as we have been told from various sources. Get ready to embark on a bold palate-awakening adventure.

INDIAN

PANI PURI

DIY! This is an all-age favourite street snack where you scoop delicious fillings into light and crispy puffed balls, then immediately pop them into your mouth – Here's a shortcut to foodie heaven – it's true!



LEMONGRASS CHICKEN & AROMATIC BROTH \$135

SMOKED SALMON WITH AVOCADO & SALMON ROE \$135

TRADITIONAL: POTATOES & CHICKPEAS \$135

(served with traditional condiments of green chili chutney, tamarind sauce, and spiced yoghurt)

BUTTER CHICKEN LOLLIPOPS

Prepared in lollipop style with a butter chicken sauce

\$150

"NINE VEGETABLES" RAGOUT

Rich and tantalizing which leaves you coming back for more

\$95

subject to 10% service charge



HONG KONG

Chinese

CUCUMBER & “WOOD EAR” MUSHROOM MIX \$95
Black fungus, cucumber, chili and lime sesame dressing

MANDARIN PEKING DUCK ROLLS \$170
A basket of fragrant duck rolls wrapped with cucumber, spring onion and carrot served alongside a sweet tamarind plum sauce

MARBLED HERBAL TEA DEVEILED EGGS \$80
Vinegar, mustard, paprika, ginger powder, crispy parma ham, mayonnaise

SPICED TUNA WONTON CUPS \$115
Chopped tuna in sesame dressing, topped with fresh coriander



BIG PLATES

for sharing

CATCH OF THE DAY \$225
(Please check with our server for further details)

OLD FASHIONED FISH & CHIPS \$225
Flaky cod, chips, and green pea mash, served with tartar sauce

PAN-ROASTED PORK CHOP \$245
Pumpkin purée, mashed potatoes, kale, red wine cranberry jus

SLOW-COOKED HERB CRUSTED LAMB RACK \$275
Cajun purple potato purée and lamb jus

STEAK & FRIES \$295
USDA 8oz sirloin and chips, served with herbed butter and beef jus



FURTHER *THE* EXPLORATION

AUNTIE’S NETTED SPRING ROLLS \$95
Southeast Asian moms are known for their hospitality, and Sir H. Pottinger could never forget having these golden crispy treats with addictive aromas

CRACKLIN’ PORK BELLY \$160
Sweet-and-sour does the magic – with apple chutney and balsamic to brighten the dish

SEARED HOKKAIDO SCALLOPS \$135
Sashimi-grade scallops with crispy bacon, and creamy sea urchin sauce

SECRET ALLEY’S SPICED “CHAR SIU” BAO \$145
Sir H. Pottinger’s slow-cooked pork bun, topped with sweet and sour pineapple relish, and hot sauce

WARM OCTOPUS SALAD \$125
Fresh-from-the-sea and lightly torched octopus, served with potatoes, cherry tomatoes, baby radish, and house dressing



MALAYSIAN

BEEF RENDANG & PARATHA \$160
A home staple served with crispy whitebait, peanuts, and cucumber tzatziki dip

“CUCUR BADA” FRITTERS \$95
Bite-sized, heavenly street food with sweet potatoes, spicy coconut and prawn fillings (Vegetarian option available)

SPICY SAMBAL POPCORN SHRIMPS \$125
Made to crisp-perfect, even “perfecter” when dunked into our fragrant, spicy sambal sauce