

STARTERS 前菜

1563 Party Platter

(Potato Skins, Deep Fried Hokkaido Chicken Strips, Onion Blossom, Tai O Shrimp Paste Chicken Wings, Nachos with Mango Yogurt Dip)

1563小食拼盤

(炸薯皮, 北海道芝士雞柳, 炸洋蔥花, 大澳雞翼, 粟米餅伴芒果乳酪醬)

\$188



Oyster Platter (6 pcs)

(Sauce: Japanese Salmon Roe, Thai Spicy Cucumber and Mango)

生蠔拼盤 (6隻)

(醬汁: 日式三文魚子, 泰式青瓜芒果茸)

\$208

24 month Aged Iberico Ham ,

Stracciatella Cheese , Indian Naan

24月西班牙火腿 , Stracciatella軟芝士 , 印度薄餅

\$188

Blue Corn Nachos with Beef Chilli,

Cheese and Avocado

辣肉醬芝士牛油果紫粟米片

\$128

Onion Blossom and Deep Fried New Potatoes with Mayonnaise

炸蘇格蘭新薯 · 洋蔥配蛋黃醬

\$68



Tai O Shrimp Paste Chicken Wings with Mango Lime Sauce

大澳蝦醬雞翼配青檸芒果醬

\$108



"Typhoon Shelter Style" French Fries with Lime Cheese Sauce

秘製避風塘薯條配青檸芝士醬

\$68

Cigar Spring Rolls

雪茄春卷

\$68



Tai O Shrimp Paste Chicken Wings with Mango Lime Sauce
大澳蝦醬雞翼配青檸芒果醬



Cigar Spring Rolls
雪茄春卷



Chef Recommendation 廚師推介



Spicy Dish 辛辣



Vegetarian Dish 素食

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STARTERS 前菜



Sichuan Steamed Malaysian Clams
川式蒸原隻黃金貝

\$48/pcs (4 pcs up)
\$48/隻 (4隻起)



Deep Fried Curry Kobe Beef Bun
神戶和牛咖喱炸包

\$78

Fried "Typhoon Shelter Style"
Japanese Oysters, Honey Yuzu Sauce
避風塘瀨戶內海生蠔配蜜糖柚子醬

\$148

Kimchi Braised Pork Belly Oyster Buns
五花肉燒日本蠔包配韓辣醬

\$158

Thai Style Fish Fillet Taco with Fresh Mango
泰式鮮芒果魚柳玉米卷

\$128

U.S. Grain Fed Calf Bone Marrow Escargot
殼飼美國乳牛骨髓釀法式田螺肉

\$258

1563 Styled California Roll
1563 特式加州卷

\$128

Uni Hand Roll
特式海膽手卷

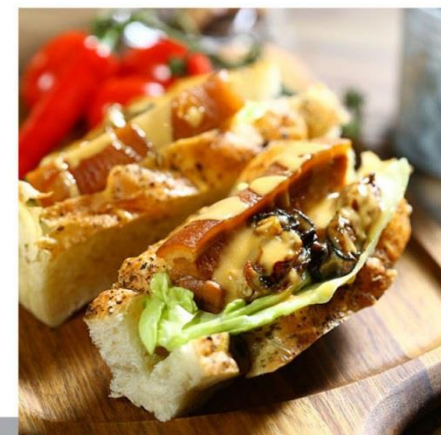
\$68



Deep Fried Curry Kobe Beef Bun
神戶和牛咖喱炸包



Fried "Typhoon Shelter Style"
Japanese Oysters, Honey Yuzu Sauce
避風塘瀨戶內海生蠔配蜜糖柚子醬



Kimchi Braised Pork Belly Oyster Buns
五花肉燒日本蠔包配韓辣醬

GREENS 沙律

Spanish Ham, Melon,
Parmesan Cheese Wild Vegetable Salad
西班牙火腿，蜜瓜，巴馬臣芝士野菜沙律 \$128

Smoked Crab Meat Avocado Salad
煙蟹肉牛油果沙律 \$108

Cherried Duck Breast Salad
with Pine Nuts and Peaches in Balsamic Dressing
櫻桃鴨胸水蜜桃松子沙律配黑醋汁 \$128


 Sashimi and Fresh Fruit Salad with Vinaigrette
Soft Shell Crab Maki
刺身，鮮果沙律 · 香醋汁伴米紙軟殼蟹卷 \$168

A3 Kumamoto Kobe Ribeye
with Parmesan Cheese Warm Salad
熊本A3和牛肉眼伴巴馬臣芝士暖沙律 \$188



Cherried Duck Breast Salad with Pine Nuts and Peaches in Balsamic Dressing
櫻桃鴨胸水蜜桃松子沙律配黑醋汁

MAIN COURSE 主菜

 1563's Best Kept Secret, Braised Live Sea Bass
(local organic sea bass)
私房蔥燉活鱸魚 \$308

 Spicy "Typhoon Shelter Style" Prawns with head
of prawns deep fried in spicy egg whites
鐵鍋避風塘大蝦2食 (蛋白辣味蝦頭) \$198

Slow Cooked Salmon in Mineral Water with Leeks
and Mushroom Cream Sauce
礦泉水慢煮三文魚配大蔥蘑菇忌廉汁 \$168

 Spicy "Typhoon Shelter Style" Clams
避風塘香茅炒大蜆 \$128

Baked Dungeness Crab or Maine Lobster in
Young Coconut
原隻椰青焗美國太子蟹或波士頓龍蝦 \$380

 1563 Live House Seasonal Sashimi Set
1563 刺身盛合 \$398

Braised Chicken with Hokkaido Milk
and Purple Yam
3.6牛奶紫薯燴雞 \$168

 House Sichuan Spicy Chicken
特別的四川辣子雞 \$128

Korean Grilled Short Ribs · Grilled Cheese and
Sunny Side Up Egg Sandwich
烤韓式牛肋肉，烤芝士，太陽蛋三文治 \$188



Braised Chicken with Hokkaido Milk
and Purple Yam
3.6牛奶紫薯燴雞



Slow Cooked Salmon in Mineral Water
with Leeks and Mushroom Cream Sauce
礦泉水慢煮三文魚配大蔥蘑菇忌廉汁



Korean Grilled Short Ribs · Grilled Cheese
and Sunny Side Up Egg Sandwich
烤韓式牛肋肉，烤芝士，太陽蛋三文治



1563 Live House Seasonal Sashimi Set
1563 刺身盛合

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MAIN COURSE 主菜



BBQ Beef Rib Glazed with Ale Sauce (for two)
酒鬼醬慢烤牛肋骨 (二人份量)

\$358

Grilled Lamb Rack with Mint Peas
and Pickled Caramelized Onions
烤紐西蘭羊架配薄荷豆茸，焦糖洋蔥

\$238

Croc'n' Kobe Beef Burger
with Malaysian Nyonya Mustard Sauce
鱷魚肉和牛漢堡配娘惹芥末醬

\$138



U.S. Angus T-bone Steak 24oz (for two)
美國極黑安格斯牛T骨扒24安士 (二人份量)

\$438

All Day Full English Breakfast
全日英式早餐

\$108



Croc'n' Kobe Beef Burger with Malaysian Nyonya Mustard Sauce
鱷魚肉和牛漢堡配娘惹芥末醬



All Day Full English Breakfast
全日英式早餐



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PIZZA 薄餅



Pizza Margherita with Thai Basil

羅勒香草水牛芝士薄餅

\$108

Pizza Okinawa with Caramel Pineapple, Mango,
Ham, Mushroom, Mozzarella Cheese

焦糖菠蘿芒果火腿野菌水牛芝士薄餅

\$158



Tandoori Chicken, Pineapple, Eggplant,
with Mango Yogurt

燒雞菠蘿茄子印度薄餅配芒果乳酪

\$168



Sichuan Chicken, Onsen Egg,
Mozzarella Cheese with Nyonya sauce
辣子雞，溫泉蛋，水牛芝士配娘惹醬薄餅

\$138



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Spicy Dish 辛辣



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CARBS 粉/麵

 Japanese Chilled Spaghetti with Tuna, Salmon Roe and Avocado
自家日式吞拿魚，鮭魚子，牛油果冷意粉 \$128

Spaghetti with Parma Ham, Tomato and Rocket in Pesto Sauce
巴馬火腿，番茄，火箭菜，羅勒青醬義大利粉 \$138

Spaghetti Bolognese with Onsen Egg
日式溫泉蛋肉醬意粉 \$108

 Spaghetti with Uni Cream Sauce
海膽意粉 \$188

 Skewer Kobe Beef with Fried Hor Fun
和牛串串秘炒幼河粉 \$138

Crab Meat and Sliced Duck with Flat Noodles in Soup and Onsen Egg
鮮蟹肉櫻桃鴨肉溫泉蛋湯河 \$108

Singaporean Noodles with Prawns
特濃大蝦獅城炒米 \$128



Spaghetti Bolognese with Onsen Egg
日式溫泉蛋肉醬意粉



Skewer Kobe Beef with Fried Hor Fun
和牛串串秘炒幼河粉



Crab Meat and Sliced Duck with Flat Noodles in Soup and Onsen Egg
鮮蟹肉櫻桃鴨肉溫泉蛋湯河

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ROBATAYAKI 爐端燒

(1 skewer per order / 每客一串)

Salt Grilled Sanma with Leeks

秋刀魚卷大蔥

\$55

Whole Squid

燒原隻魷魚

\$55

A3 Wagyu Beef with Yuzu Cheese Sauce

A3和牛串。芝士柚子醬

\$35

Lamb Rack (2pcs)

燒羊架

\$45

Eel with Cheese

鰻魚芝士燒

\$55

Chicken Skin and Prawn

雞皮大蝦

\$39

Spanish Pork Belly with Nyonya Mustard Sauce

西班牙五花腩。娘惹芥末醬

\$29

Chicken Wings (salt based or sauce based)

鹽燒雞翼/ 汁燒雞翼

\$29

Chicken Wing Stuffed with Japanese Cod Roe

手羽燒明太子雞翼

\$35



Lamb Rack (2pcs)
燒羊架



Robatayaki
爐端燒



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