

Rustic & traditional cooking, The Pawn new menu offers seasonal dishes with the best quality ingredients cooked simply to bring all the flavours.



DINNER MENU

The Pawn, 62 Johnston Road, Wan Chai

thepawn.com.hk

[f thepawnhongkong](#) [@thepawnhk](#)

TO START

BREAD 58 Homemade sourdough rosetta, whipped French butter	PRAWN 198 Crystal blue prawn carpaccio, bell pepper, radish, coriander, garlic & chilli oil	ASPARAGUS 178 French sliced asparagus, orange, grapefruit & almond salad
OCTOPUS 198 Stewed Spanish octopus, ripened tomato, white wine	VEGETABLE 178 Roasted root vegetables, crispy quinoa, goat cheese salad	RICOTTA 148 Ricotta cheese, fresh figs & Italian arugula
SASHIMI 218 Hamachi, smoked semi-dried tomato, caviar, shiso emulsion	DUCK 188 Endives, pomegranate, quail eggs, air dried duck breast	SOUP 128 Seasonal Soup of the Day

TO CONTINUE

ZUCCHINI 168 Zucchini fritters, lemon sour cream, 24-month aged Parmigiano-Reggiano	SPARE RIBS 248 Barbecued iberico spare ribs, sauerkraut, potato salad	MUSSELS 500g 228 / 1kg 388 Steamed mussels, creamy white wine sauce, hand-cut chips
LAMB 328 Braised Australian lamb shank, cherry tomato couscous, sautéed bacon & white bean	COD 268 Baked miso cod, clams, trout roe, dashi broth	SEAFOOD (sharing) 598 Boston lobster, king prawns, cod, clams, mussels bouillabaisse

PASTA & RICE

LINGUINE 168 Baby spinach & pine nut pesto linguine
CARBONARA 188 Linguine carbonara, smoked bacon, free-range egg
RISOTTO 218 Cèpe mushroom & French black truffle risotto, 24-month aged Parmigiano-Reggiano
LOBSTER 288 Boston lobster tagine, lobster bisque & aromatic basmati rice

USDA MEAT

TOMAHAWK (sharing) 1kg 1180 Himalayan salt stone USDA grilled tomahawk
RIBEYE (sharing) 800g 698 Charred prime USDA ribeye
TENDERLOIN 398 USDA beef tenderloin
BURGER 228 USDA beef burger, smoked bacon, mushroom ragout, melted cheddar cheese on brioche

ASH BAKED SIGNATURES

Ash baked is a primitive cooking method using rock salt & charcoal heat to keep the juiciness of the meat & adds a unique smoky flavour

CHICKEN (sharing) 428 Ash baked French free-range chicken
WHOLE PIGEON 328 Ash baked French wild pigeon
WHOLE FISH MP Ash baked Catch of the Day

TO GO WITH

2 FRIED EGGS 45	BRUSSELS SPROUTS 68 with crispy bacon	ROASTED PUMPKIN, THYME 68
HAND-CUT CHIPS 65	POTATO SALAD 65 Whole grain mustard mayo & chives potato salad	BLACK OLIVE HUMMUS 55
BEER BATTERED ONION RINGS 55	CABBAGE & CARROT SALAD 55 with sesame dressing	MUSHROOM RAGOUT 65
MOZZARELLINE & CHERRY TOMATO 65		

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 and DJ's
every Friday and Saturday.