

The Pawn's new menu offer seasonal dishes. The finest quality ingredients are cooked simply using rustic & traditional methods to bring out their flavours.



DINNER MENU

The Pawn, 62 Johnston Road, Wan Chai
thepawn.com.hk

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TO START

BREAD Homemade sourdough rosetta, whipped French butter	58	PRAWN Crystal blue prawn carpaccio, bell pepper, radish, coriander, garlic & chilli oil	198	ASPARAGUS Sliced French asparagus, orange, grapefruit & almond	178
SQUID Hokkaido squid & bacon roll, crab roe, lemon purée	198	FIG Fig & goat cheese tart, frisée, port wine	178	RICOTTA Ricotta cheese, spinach emulsion, nutmeg	148
SASHIMI Hamachi, smoked semi-dried tomato, caviar, shiso emulsion	218	DUCK Endives, pomegranate, quail eggs, air dried duck breast	188	SOUP Seasonal soup of the day	128

TO CONTINUE

AUBERGINE Aubergine Lasagne, tomato, 24-month aged Parmigiano-Reggiano	168	SEA BASS Baked curried sea bass, yardlong bean, tomato	268	LAMB Braised Australian lamb shank, cherry tomato couscous, sautéed bacon, white beans	328
OX Grilled ox tongue, caramelized roscoff onions, truffle mashed potato	268	MUSSELS Steamed mussels, creamy white wine sauce, hand-cut chips	500g 228 / 1kg 388		
SPARE RIBS Barbecued iberico spare ribs, sauerkraut, potato salad	248	SEAFOOD (to share) Boston lobster, king prawns, cod, clams, mussels bouillabaisse	598		

PASTA & RICE

LINGUINE Cèpe mushroom, French black truffle, 24-month aged Parmigiano-Reggiano	218
CARBONARA Linguine, smoked bacon, free-range egg	188
RISOTTO Risotto Milanese, Hokkaido scallops, saffron	218
LOBSTER Boston lobster tagine, lobster bisque, aromatic basmati rice	298

USDA MEAT

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

ASH BAKED SIGNATURES

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

CHICKEN (to share) French free-range chicken	428
WHOLE PIGEON Wild French pigeon	328
WHOLE FISH Catch of the day	MP

TO GO WITH

TWO FRIED EGGS	45	BRUSSELS SPROUTS with crispy bacon	68	ROASTED PUMPKIN WITH THYME	68
HAND-CUT CHIPS	65	POTATO SALAD with whole grain mustard mayo & chives	65	HUMMUS WITH BLACK OLIVES	55
BEER BATTERED ONION RINGS	55	CABBAGE & CARROT SALAD with sesame dressing	55	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 & DJ's
every Friday and Saturday.