

# HIK









TROOMS



MAXIMUM  
OCCUPANCY  
503  
PERSONS







## raw/chilled

### **oysters on the half shell\*** (df) (gf)

chef's daily selection, hk mignonette, cocktail sauce  
half dozen 28 | full dozen 54

### **steak tartare\***

sauce gribiche, crispy capers, cured egg yolk, brioche toast points 34

### **shrimp aguachile** (df) (gf)

cilantro vinaigrette, cucumber relish, espelette 26

### **tuna tartare\*** (df) (gf)

ahi tuna, soy chili vinaigrette, pickled fresno, asian pear, taro chips 28

## appetizers

### **truffled oysters rockefeller\***

truffle spinach ragout, fontina, herb crust 24

### **pan-seared scallops\*** (df) (gf)

celery root purée, braised bacon lardons, pickled granny smith apples, chives 32  
vegan option available

### **lobster risotto**

butter-poached lobster tail, truffle, crispy onions, parsley 40  
vegan and vegetarian options available

### **grilled octopus** (gf)

white bean purée, pee wee potatoes, roasted tomatoes, chili oil, chimichurri 32

### **wagyu meatballs**

american wagyu, pork, slow-roasted tomato sauce, polenta croutons,  
parmesan, basil 24

## soup/salads

### **pumpkin soup** (gf) (v)

maple-glazed butternut squash, granny smith apples, toasted pepitas,  
vadouvan crème fraîche 16

### **harvest salad** (gf) (v)

quinoa, kale, butternut squash, honeycrisp apple, cranberries,  
spiced pecans and pepitas, apple citrus vinaigrette 18

### **caesar salad\***

parmesan frico, garlic croutons, lemon zest 18

**(df) dairy free | (gf) gluten free | (v) vegetarian | (v+) vegan**

Please note, a 20% service charge will be added to your check.

\* These items are served raw, contain raw ingredients, or are cooked to order.

Before placing your order please inform your server if a person in your party has a food allergy.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code. Division of Food Safety FDACS.gov

## entrées

### **beef wellington\***

potato purée, glazed root vegetables, red wine demi-glace, served medium rare 74

### **chicken piccata** (gf)

roasted artichokes, lemon-caper sauce, cured meyer lemon 44

### **crispy skin salmon\*** (df) (gf)

coconut green curry, sticky rice, thai apple slaw 44

### **grilled branzino** (df) (gf)

sauce vierge, swiss chard, almond gremolata, roasted cherry tomatoes 60

### **braised short rib** (df)

potato cake, spinach, crispy onions, red wine demi-glace 48

### **8 oz. filet mignon\*** (gf)

garlic compound butter, truffle jus, confit cipollini 68

### **20 oz. prime bone-in ribeye\*** (gf)

roasted garlic, glazed maitake mushrooms, blistered tomatoes, peppercorn sauce 95

### **tofu fried rice** (df) (gf) (v+)

cabbage, kale, pickled mushrooms, spiced cashews, sesame, peanut sauce 26

## enhancements

**lobster tail** (gf) 32

**garlic butter** (gf) (v) 4

**herb butter** (gf) (v) 4

**foie gras\*** (df) (gf) 20

**truffle butter** (gf) (v) 6

**crab oscar** (gf) 28

**seasonal truffles** (df) (gf) (v) 29

## sides

### **baked macaroni & cheese**

smoked gouda sauce, crispy prosciutto, chives 17

### **roasted brussels sprouts** (df)

chili glaze, pickled fresno peppers, cilantro 16

### **truffle potato gratin** (v)

truffle sauce, mozzarella, chives 15

### **potato purée** (gf) (v)

crème fraîche, chives 15

### **wild mushrooms** (gf) (v)

white wine glaze, fried parsley 16

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# dinner prix fixe

115 per person / with wine pairing 180

## first course

choose one

### **pan-seared scallops\*** (df) (gf)

celery root purée, braised bacon lardons, pickled granny smith apples, chives  
*chardonnay, la crema, russian river valley, california, 2022*

### **harvest salad** (gf) (v)

quinoa, kale, butternut squash, honeycrisp apple, cranberries,  
spiced pecans and pepitas, apple citrus vinaigrette  
*domaine laroche, burgundy, france, 2022*

## second course

### **beef wellington\***

potato purée, glazed root vegetables, red wine demi-glace  
served medium rare

*bordeaux, les cadrans de lassegue, saint-emilion grand cru, france, 2021*

**add lobster tail** 32

**add foie gras\*** 20

**add crab oscar** 28

**add seasonal truffle** 29

## dessert course

### **sticky toffee pudding** (v)

english toffee sauce, ice cream

*madeira, rare wine co., 'charleston sercial special reserve', portugal, nv*

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sparkling

- california sparkling** roederer estate, brut, mendocino, ca, nv 20
- prosecco rosé** ca'furlan, 'cuvée mariana,' veneto, ita, nv 17
- moscato d'asti** vietti, piemonte, ita 2023 17
- imperial brut** moet & chandon, champagne, france nv 32
- yellow label brut** veuve clicquot, champagne, france 39
- rose brut** veuve clicquot, champagne, france 42

white

- chablis** domaine laroche , burgundy, fra 2022 22
- chardonnay** la crema, russian river valley, ca 2022 20
- sauvignon blanc** cloudy bay, marlborough, new zealand 2023 25
- pinot grigio** jermann, ita 2023 17
- albariño** granbazan, 'etiqueta verde,' rias baixas, esp 2023 18

red

- cabernet sauvignon** faust, napa valley, ca 2022 35
- tempranillo** ontañon, reserva, rioja, esp 2015 20
- saint-emilion grand cru** 'les cadrans de lassegue ,' bordeaux, fra 2021 28
- cabernet sauvignon** daou, paso robles, ca 2022 19
- malbec** terrazas reserva, mendoza, argentina 2023 18
- pinot noir** sokol blosser , 'redland cuvee,' willamette valley, or 2022 22

rosé

- rosé blend** wolffer estate , 'summer in a bottle,' long island, ny 2023 18
- whispering angel** chateau d'esclanc, provence, france 2024 17

cocktails

- notes from gordon** new amsterdam gin, green tea, lemongrass, peach, lemon, message from gordon 19
- hades** bacardi spiced rum, aperol, amaro nonino, grapefruit, peychauds bitters, lemon 19
- toasted coconut julep** rittenhouse rye, toasted coconut syrup, mint 19
- fig sour** ford's london dry gin, fig, lemon, egg white 17
- pear & ginger sgroppino** grey goose poire vodka, pear purée, ginger liqueur, lime, prosecco 19
- cocoa old fashioned** elijah craig bourbon, cacao, chocolate malt bitters, orange zest 22
- spiced cider margarita** lunazul blanco tequila, spiced triple sec, agave apple cider 19  
(upgrade to patron reposado tequila for 4)
- hell yeah!!** 400 conejos, ginger, pineapple, sage, agave 19
- smoke on the water** rittenhouse rye, aperol, averna amaro, sweet vermouth, smoked with cherry wood 24
- marshmallow & raspberry** marshmallow infused ford's gin, raspberry cordial, lo-fi dry vermouth, egg white 20

mocktails

- lychee cooler** lychee, grapefruit, elderflower, lime juice 16
- hibiscus sour** hibiscus tea, lemon, simple syrup 16
- hot melon** caliwater watermelon, jalapeño, lime, watermelon juice 11
- desert mule** caliwater wild prickly pear, lime, ginger 11

beers

- bud light** st. louis, missouri 8
- m.i.a. brewery tripel belgian white ale** miami, florida 11
- kona brewing co. hanakei ipa** kailua-kona, hawaii 9
- corona extra\*** mexico 9
- fuller's london pride\*** united kingdom 10
- negra modelo\*** mexico 10
- pacifico\*** mexico 10
- stella artois\*** belgium 9.5

# wines by the glass

## sparkling

california sparkling roederer estate, brut mendocino, ca, nv	20
prosecco rose ca'furlan, 'cuvee mariana,' veneto, ita, nv	17
moscato d'asti vietti, piemonte, ita 2023	17
imperial brut moet & chandon, champagne, france, nv	32
yellow label brut veuve clicquot, champagne, france, nv	39
rose brut veuve clicquot, champagne, france	42

## white

chablis domaine laroche burgundy, fra, 2022	22
chardonnay la crema, russian river valley, ca, 2022	20
sauvignon blanc cloudy bay, marlborough, new zealand, 2023	25
pinot grigio jermann, venezia giulia, ita, 2023	17
albariño granbazan, 'etiqueta verde', rias baixes, esp, 2023	18

## rosé

rosé blend, wolffer estate, 'summer in a bottle', long island, ny 2023	17
whispering angel, chateau d'esclanc, provence, france, 2024	17

## red

pinot noir sokol blosser, 'redland cuvee,' willamette valley, or, 2022	22
tempranillo ontañon, reserva, rioja, esp, 2015	20
saint-emilion grand cru 'les cadrans de lassegue' bordeaux, fra, 2022	26
cabernet sauvignon daou, paso robles, ca 2022	19
cabernet sauvignon faust, napa valley, ca, 2022	35
malbec terrazas reserva, mendoza, argentina, 2023	18

## coravin selections

champagne grand cru guy larmandier, 'cramant,' champagne, fra, nv	42   175
chardonnay kistler, 'les noisetiers,' sonoma coast, ca, 2023	44   175
chablis premier cru jm brocard, 'vaulorent,' burgundy, fra, 2022	34   125
barolo gd vajra, 'ravera,' piedmont, ita, 2019	52   185
chateauneuf-du-pape chateau de beaucastel, rhone, fra, 2021	54   195
ribera del duero vega sicilia, valbuena 5 <sup>o</sup> , ribera del duero, esp, 2019	96   450
nuits-saint-george premier cru chauvenet, burgundy, fra, 2018	50   190

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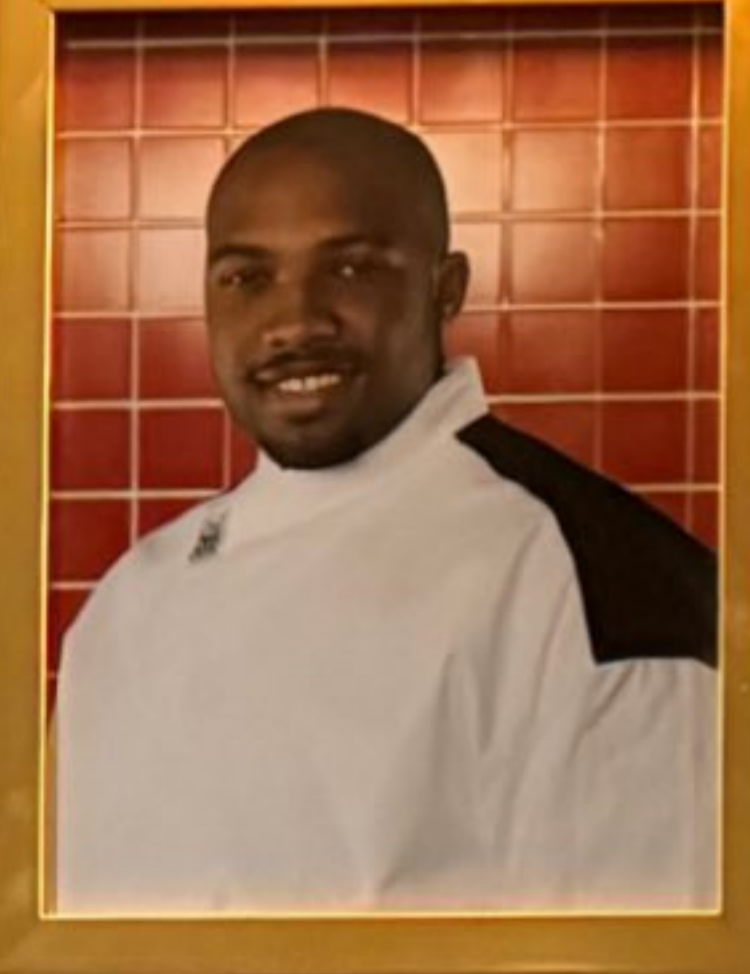




MICHAEL WRAY  
Season 1 Winner



HEATHER WEST  
Season 2 Winner



ROCK HARPER  
Season 3 Winner



CHRISTINA MACHAMER  
Season 4 Winner



DANNY VELTRI  
Season 5 Winner



DAVE LEVY  
Season 6 Winner



HOLLY VALDEZ  
Season 7 Winner



NONA SIVLEY  
Season 8 Winner



PAUL SHEDDMANN  
Season 9 Winner



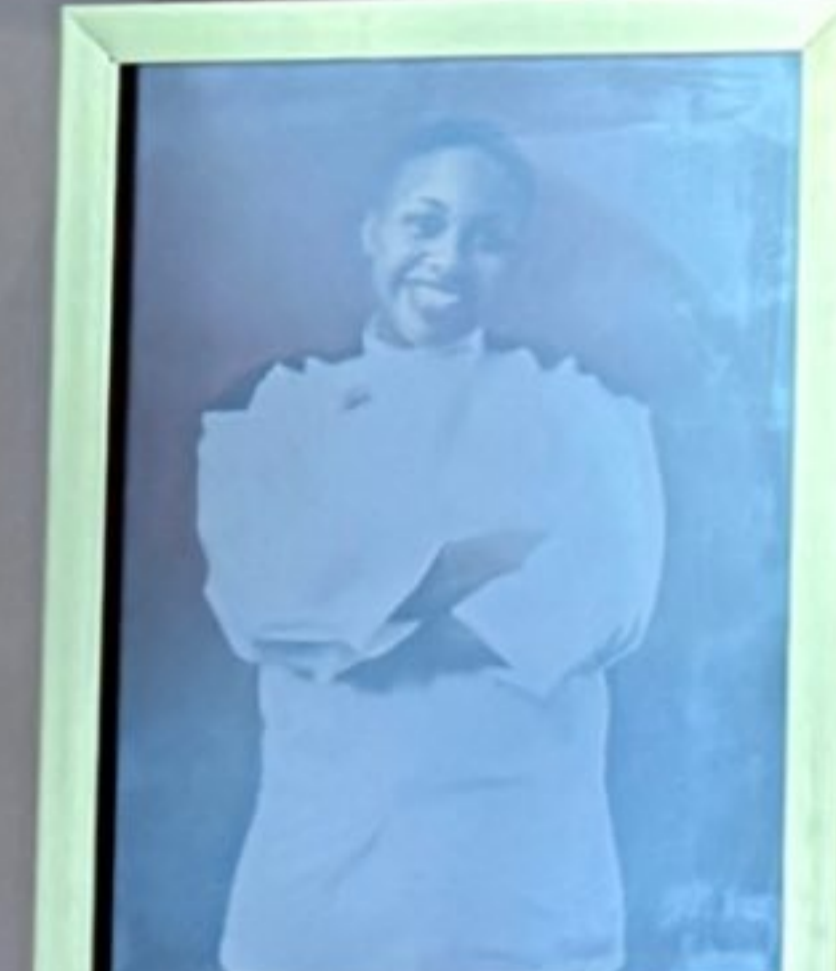
CHRISTINA WILSON  
Season 10 Winner



JANEL WITT  
Season 11 Winner



SCOTT COMMINGS  
Season 12 Winner



LA TASHA MCCUTCHEM  
Season 13 Winner



MEGHAN GILL  
Season 14 Winner



ARIELLE MALONE  
Season 15 Winner



KIMBERLY ANN RYAN  
Season 16 Winner



MICHELLE TRIBBLE  
Season 17 Winner



ARIELLE CAPUTO  
Season 18 Winner



KOBI SUTTON  
Season 19 Winner



TRENTON CARLEY  
Season 20 Winner



ALEX BELL  
Season 21 Winner



RYAN O'SULLIVAN  
Season 22 Winner



GORDON RAMSAY  
HK



GORDON RAMSAY  
HK

RESTR

















1929

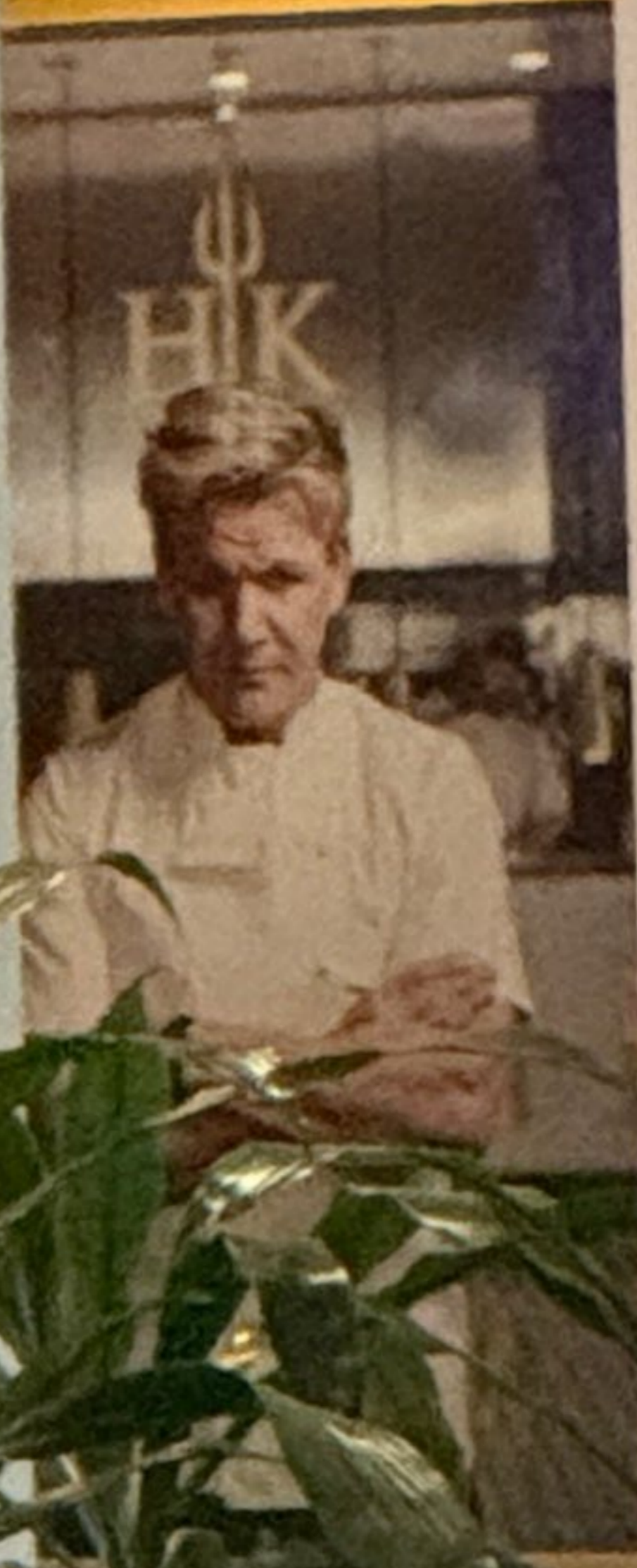
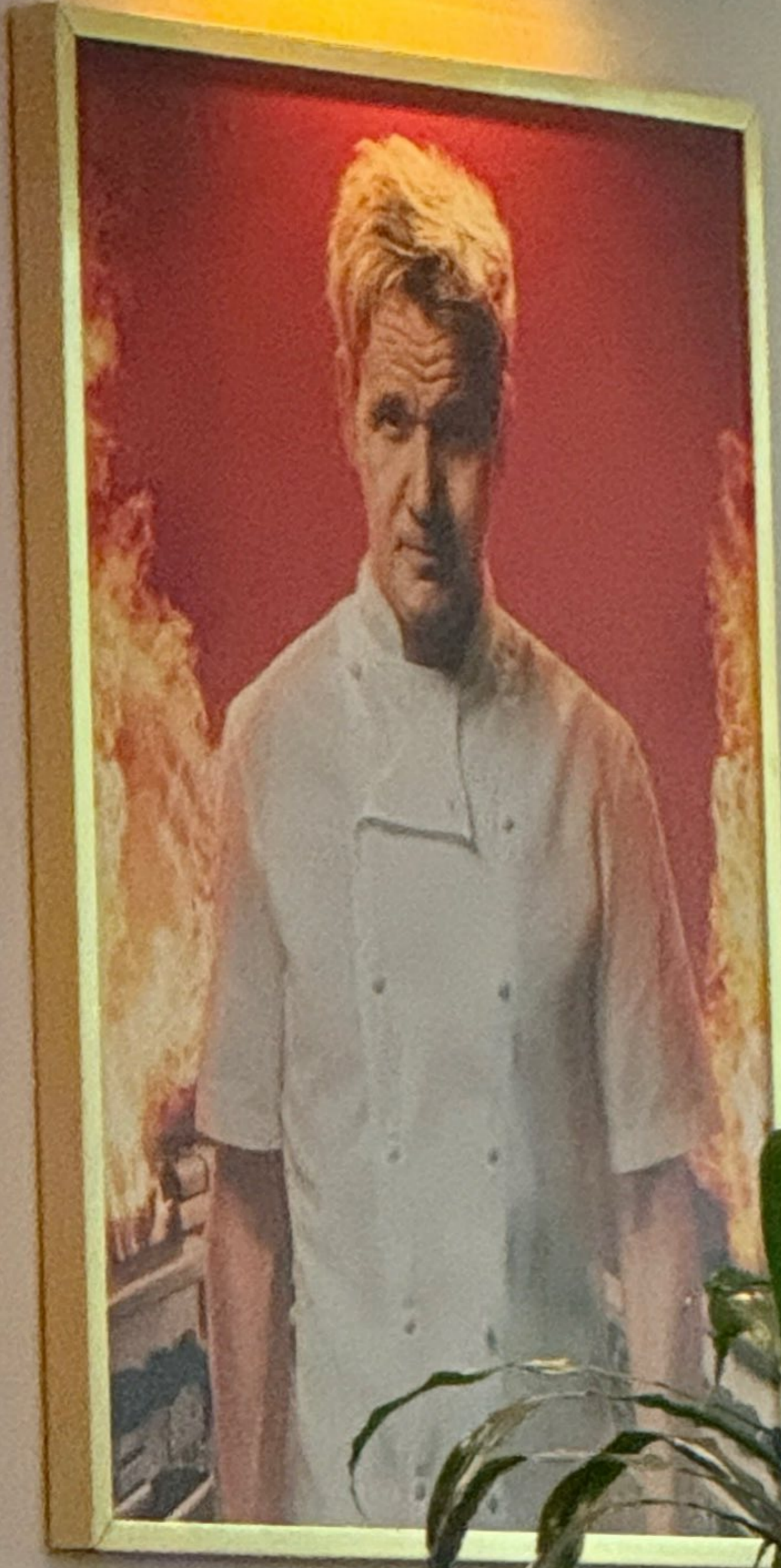
ANFORA



2025



EXIT

















# VALET PARKING

VALET PARKING SERVICE WILL END  
ONE HOUR AFTER RESTAURANT CLOSES

**NO CASH ACCEPTED**

<b>Lunch Rate</b>	<b>\$13</b> until 5pm
<b>Dinner Rate</b>	<b>\$28</b> until Close

**Additional \$5 for every hour  
over 3 hours**



**TOWNE**<sup>®</sup>  
PARK

GORDON RAMSAY

HELL'S KITCHEN

