



Behind the Name

HISTORICALLY KNOWN ONLY BY HIS CULTURALLY QUAINTE ENGLISH DUB, "JOHN ANTHONY", THE MAN WHO INSPIRED THIS RESTAURANT CONCEPT WAS A CHINESE NATIVE AND TRADING INTERPRETER WHO PLAYED A HUGE ROLE IN GLOBAL TRADE DURING THE QING DYNASTY.

JOHN ANTHONY WAS STATIONED AT THE DOCKS OF LONDON'S FIRST CHINATOWN, LIMEHOUSE. FOR 35 YEARS, HE ACTED AS A CARETAKER FOR CHINESE AND SOUTHEAST ASIAN TRADE SAILORS WHO HAD JOURNEYED FROM THE FAR EAST – HOUSED THEM, FED THEM, AND PROTECTED THEIR RIGHTS FROM BRITISH SOCIAL REFORMERS AND PARLIAMENT, WHO OFTEN TRIED TO INTERVENE IN THEIR TRADING BUSINESS.

JOHN ANTHONY'S CHARISMATIC, CARING PERSONALITY AND LINGUISTIC SKILLS MADE HIM AN IMPRESSIVE AND USEFUL CHARACTER TO MANY, AND HE SOON BECAME KNOWN AS "THE FATHER OF LIMEHOUSE" TO ASIAN SAILORS AND BRITISH MERCHANTS ALIKE.

BECAUSE OF MEN LIKE JOHN ANTHONY, TRADE BETWEEN THE EAST AND WEST WAS ABLE TO FLOURISH, AND THE VOYAGES THROUGH LAND AND SEA ALONG THE SPICE ROUTES HELPED INTRODUCE REGIONAL ASIAN GOODS SUCH AS SPICES AND TEA TO COUNTRIES ALL ACROSS THE GLOBE.

The Cuisine at John Anthony

INSPIRED BY THE VOYAGES THAT HELPED BRING TWO HEMISPHERES TOGETHER, JOHN ANTHONY PAYS TRIBUTE TO A NEW-WORLD CULTURE THAT CELEBRATES DIVERSITY, JUXTAPOSITION AND A MELTING POT OF INFLUENCES. CANTONESE AT HEART WITH CHARCOAL GRILL-ROASTED MEATS AND HANDMADE DIM SUM, THE FOOD AT JOHN ANTHONY ALSO EMBRACES BOLD INFLUENCES FROM REGIONS ALONG THE SPICE ROUTES. EXPECT THE UNEXPECTED WITH PROGRESSIVE COOKING TECHNIQUES, GLOBALLY SOURCED INGREDIENTS AND UNIQUE HARMONIES IN FLAVOUR.

Sustainability in Mind

THROUGH OUR THOUGHTFULLY-BUILT VENUE AND CAREFUL CONSIDERATIONS BY OUR CULINARY AND OPERATIONS TEAM, JOHN ANTHONY HOPES TO SET A NEW STANDARD OF ENVIRONMENTAL CONSCIOUSNESS IN HONG KONG RESTAURANT DESIGN.

WE SOURCE OUR FOOD INGREDIENTS AS ETHICALLY AS POSSIBLE. WE USE FREE-RANGE EGGS, AND GLOBALLY SOURCE MEAT AND SEAFOOD FROM COUNTRIES SUCH AS CANADA, AUSTRALIA AND NEW ZEALAND, THAT HAVE HIGHLY REGULATED MARKETS AND UPHOLD STRICTER POLICIES ON FOOD PRODUCTION AND LABELLING TO PROTECT OUR ENVIRONMENT. WE AVOID SOURCING FROM COUNTRIES THAT LACK TRACEABILITY, OR MARKET UNETHICAL PROTEINS. TO PROTECT ENDANGERED SPECIES OF FISH AND SHELLFISH, WE HAVE REPLACED THEIR USAGE IN VARIOUS TRADITIONAL CHINESE DISHES WITH AQUAPONICALLY-FARMED SEAFOOD ALTERNATIVES THAT PRACTICE SUSTAINABLE FARMING METHODS.

Learn more about our efforts in sustainability



10% SURCHARGE APPLIES



茶 T : *In China today, 96% of farms use chemical pesticides in tea cultivation, which damages healthy soil and harms the ecosystem. We partner with a small pool of farmers in China who cultivate tea through “wild grown” methods – free of pesticides and and chemical fertilisers – to provide the highest quality, eco-friendly tea leaves.*

E :

A :

茗茶 HOUSE

茉莉小龍珠 JASMINE PEARL	<i>Fuding, Fujian</i>	25 PER PERSON
普洱 RIPE PU'ERH (FERMENTED)	<i>Pu'erh, Yunnan</i>	25 PER PERSON

特產 SPECIALTY

白牡丹 WHITE PEONY	<i>Fuding, Fujian</i>	35
東方美人 ORIENTAL BEAUTY (烏龍 OOLONG)	<i>Pinglin, Taiwan</i>	35
正山小種 (無煙熏) LAPSANG SOUCHONG (NON-SMOKED) (紅茶 RED)	<i>Wuyishan, Fujian</i>	35
百瑞香 BAI RUI XIANG (烏龍 OOLONG)	<i>Wuyishan, Fujian</i>	35

凍泡茶 COLD BREW TEA

東方美人 ORIENTAL BEAUTY (烏龍 OOLONG)	<i>Pinglin, Taiwan</i>	45 Bottled
凍頂烏龍 DONG DING OOLONG	<i>Lugu, Taiwan</i>	45 Bottled

10% SURCHARGE APPLIES



J : Inspired by the medicinal origin of the gin & tonic, our bar team has created four distillations,
A : pairing unique gins with handpicked botanicals, fruits and vegetables. Each of these infusions
 has then been paired with a tonic that highlights and complements their flavours.

G :
& : LAVENDER & ELDERFLOWER 85
T : *Tanqueray Gin, Lavender, Fever Tree Elderflower Tonic*

S : TANGERINE & CHRYSANTHEMUM 145
Four Pillars Rare Dry Gin, Tangerine Pu'erh Tea, Chrysanthemum, Goji Berry, Fever Tree Aromatic Tonic

SUNDRIED TOMATO 115
Plymouth Gin, Rosemary, Bay Leaf, Sundried Tomato, Juniper, 1724 Tonic

SENCHA 95
Beefeater Gin, Sencha Tea, Fever Tree Aromatic Tonic

G :
I : PERFECT 165
N : *Nikka Coffee Gin, Mancino Secco, Orange Bitters*

M : DIRTY 185
A : *Four Pillars Navy Strength Gin, Dolin Dry, Orange Bitters, Housemade Olive Brine (paired with a blue cheese and a white anchovy stuffed olive)*

T : GIBSON 195
I : *Uncle Val's Botanical Gin, Mancino Secco, Orange Bitters, House*
N : *Marinated Cocktail Onion*

I :
S :



10% SURCHARGE APPLIES



S	THE SEAFARER	95
P	<i>Beefeater Gin, Seaweed Distillate, Mancino Secco, Naked Campari, Beeswax, Amer Nouvelle, Aerated White Chocolate</i>	
E		
C	PURSUIT OF MEI	105
I	<i>Diplomatico Exclusive Rum, Myers Dark Rum, Black Well Rum, Px Sherry, Champagne Vinegar, Bee Pollen Syrup</i>	
A		
L	STARBOARD TACK	115
T	<i>Jose Cuervo Tradicional Silver Tequila, Alipus San Andreas Mezcal, Green Chartreuse, Pistachio, Egg White, Lime</i>	
Y		
	MR. WU'S BUBBLE TEA	115
C	<i>Wild Turkey Bourbon, Homemade Cornflakes Milk, Lady Grey Tea, Boba Pearls, Honey</i>	
O		
C	WORMWOOD & WILDE	95
K	<i>Pandan Infused Beefeater Gin, Spent Lime Husk & Kaffir Cordial, Absinthe, Orange Bitters</i>	
T		
A	PRINCESS PUFFER	125
I	<i>Cocoa Butter-Washed Linen Aquavit, Mancino Secco, Laphroaig, Cointreau, Grapefruit Bitters</i>	
L		
S	SIR GIMLETTE	125
	<i>Four Pillars Navy Strength Gin, Dehydrated Lime Cordial, Bay Leaf, Saffron</i>	
	PENNYFIELDS	95
	<i>Ketel One Vodka, St Germain, Recycled Pineapple, Kaffir, Lemongrass, Cucumber, Lemon</i>	
	BROKEN BLOSSOMS	125
	<i>Gosling's Rum, H by Hine Cognac, Five Flower Tea, Honeycomb, Lime, Pink Peppercorn, Grapefruit Bitters</i>	
	FOR ESTHER	95
	<i>Beefeater Pink Gin, Strawberry, Pink Peppercorn, 1724 Tonic</i>	



10% SURCHARGE APPLIES



前 菜 及 小 食	S	白醬油拌芝麻青瓜	85
	M	CUCUMBER, SESAME, DILL, WHITE SOY	
	A	海苔脆秋葵	85
	L	SEAWEED OKRA	
	L	蟹肉海膽春卷	145
		UNI AND CRAB ROLL, PUMPKIN, SESAME, CHILI	
		慢煮鹵水鵝片	180
		SLOW-COOKED & BRINED, SLICED GOOSE BREAST	
		風乾臘鴨	130
		AIR-DRIED DUCK, GINGER, YELLOW MOUNTAIN HONEY	
	獅子頭	110	
	MINI LION'S HEAD		
	辣牛筋煙燻流心蛋	125	
	BEEF TENDON, SOFT SMOKED TEA EGG		
	麻辣口水雞凍	110	
	COLD FREE-RANGE CHICKEN, SZECHUAN PEPPERCORNS, CHILI SAUCE		
	軟殼蟹沙律	135	
	HOT SOFT-SHELL CRAB SALAD, YOUNG SPROUTS, GREEN ONION & CARMEL SAUCE		
	乾燒脆鱈	265	
	CRISPY EEL, YELLOW MOUNTAIN HONEY		
	川北帶子	135	
	SZECHUAN PAN-SEARED AUSTRALIAN SCALLOPS, CUCUMBER SALAD		

10% SURCHARGE APPLIES



冷盤	C : 涼拌松露豆腐 O : HOMEMADE TOFU, BLACK TRUFFLE L :	115
	D : 柚子油甘魚 : HAMACHI, HOT OIL, WHITE SOY	135
	低溫泡椒蜆子 RAZOR CLAMS, WHITE VINEGAR PICKLED PEPPERCORNS	160
	涼拌長腳蟹 ALASKAN CRAB MEAT, ENOKI MUSHROOMS, SZECHUAN PEPPERCORNS	220
	慢煮口水和牛面頰 SLOW-COOKED AUSTRALIAN WAGYU BEEF CHEEK, WATERMELON, CHILI SAUCE	135
	蒙古手撈羊 SHREDDED AUSTRALIAN LAMB SHANK SALAD, PURPLE ONION, CARROT KIMCHI, DILL	155
	黑蒜白肉 SZECHUAN IBERICO PORK ROLLS, BLACK GARLIC	75
	花雕魚籽滷水燻蛋 SMOKED CAGE-FREE DUCK EGGS, MANCHURIAN ROE, HWA TIAO	95

10% SURCHARGE APPLIES



燒味	B B Q :	莊館燒鵝(例)/(半隻)/(全隻)	220 (QUARTER)
		JOHN ANTHONY GOOSE, DARK ROASTED PURPLE PLUM SAUCE &	390 (HALF)
		HOME PICKLED CUCUMBER	790 (WHOLE)
		黑豚肉叉燒	255
		IBERICO PORK PRESA CHAR SIU	(PER 120G)
		澳洲和牛叉燒	280
		AUSTRALIAN WAGYU BEEF CHAR SIU, SHREDDED	(PER 120G)
		SCALLION SAUCE	
		草飼安格斯牛肋骨叉燒	480
		AUSTRALIAN GRASS-FED, BLACK ANGUS BEEF SHORT RIB	(PER 380G)
		CHAR SIU (SERVED ON THE BONE)	
		慢煮新西蘭羊肩	225
		CHINESE SLOW-COOKED "CLAY OVEN" NEW ZEALAND	
		LAMB SHOULDER (227G)	
		辣烤豬肋排	265
		SPICY IBERICO PORK RIBS (450G)	

10% SURCHARGE APPLIES



湯	<i>S</i>	昆布椰皇燉鮑魚	190
	<i>O</i>	DOUBLE-BOILED ABALONE, KOMBU, CONPOY, KOPYOR COCONUT	
	<i>U</i>		
	<i>P</i>	陳皮花膠桂魚羹	150
		BRAISED FISH MAW, CHINESE PERCH, TANGERINE PEEL	
		千絲松茸羹	120
		MATSUTAKE MUSHROOM, WINTER MELON	
		阿拉斯加蟹肉酸辣湯	125
		ALASKAN CRAB MEAT, HOT & SOUR	

10% SURCHARGE APPLIES



鮑 魚 及 海 味	A:	鐵板大鮑魚	780
	B:	ABALONE TEPPANYAKI, ABALONE WHISKY GRAVY (SUSTAINABLY FARMED SOUTH AFRICAN ABALONE)	
	A:		
	L:		
	O:	松露扣33頭皇冠吉品鮑魚	680
	N:	WHOLE-BRAISED ABALONE, HOKKAIDO SCALLOPS, TRUFFLE (SUSTAINABLY FARMED SOUTH AFRICAN ABALONE)	
	E:		
	—		
	D:	花樣年華	480
	R:	BRAISED FISH MAW, POMELO PEEL, CRAB ROE, LOBSTER JUS	
I:			
E:	火燒遼參	280	
D:	BRAISED JAPANESE SEA CUCUMBER (WHOLE), PLUMA IBERICO PORK, CHILI		
—			
S:	脆皮花膠	220	
E:	CRISPY-FRIED FISH MAW, SALT, PEPPER		
A:			
F:			
O:			
O:			
D:			
.			

10% SURCHARGE APPLIES



主 菜 - A 肉	M	富貴鹽焗雞 (一日前預訂)	880
	E	JOHN ANTHONY'S SIGNATURE SALT-BAKED, FREE-RANGE WHOLE CHICKEN (PREORDER 24 HOURS IN ADVANCE)	
	A		
	T	滿缸紅	220
		NORTHERN RED-STAINED SPICY NEW ZEALAND LAMB RACK, JOHN ANTHONY CHILI POWDER	
		和牛肉麻婆豆腐	155
		GRASS-FED AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN MA PO TOFU	
		川式和牛肋燜蘿蔔	210
		SZECHUAN-POACHED AUSTRALIAN WAGYU SHORT RIB, TURNIP, PEPPER BROTH	
		茴香和牛柳	220
	STIR-FRIED AUSTRALIAN WAGYU BEEF TENDERLOIN, FENNEL, GREEN CHILI PEPPER		
	盞鬼陳皮咕嚕肉	180	
	SWEET & SOUR IBERICO PORK, PICKLED GINGER, DRIED TANGERINE PEEL		
	茶燻脆皮雞(半隻)/(全隻)	\$220 (HALF)	
	TEA SMOKED CRISPY FREE-RANGE YELLOW CHICKEN		
		\$395 (WHOLE)	

10% SURCHARGE APPLIES



主 菜 - S H 海 鮮	F	避風塘龍躉球	380
	I	FRIED FARMED GIANT GAROUPA, GOLDEN GARLIC, DRIED CHILIES (CANTONESE STYLE)	
	S		
	H	火燒桂花魚	360
		POACHED CHINESE PERCH FILET, SZECHUAN PEPPER BROTH	
		鹹香筍殼魚	380
		STIR-FRIED GOBY, SALTED FISH, PEPPERCORN OIL, DRIED FISH, CHILI	
		黑蒜鱈魚	265
		STEAMED NORTHERN BLACK COD, BLACK GARLIC	
	慢煮薑蔥咸檸三文魚	185	
	SLOW-COOKED CANADIAN SALMON, PRESERVED LEMON, GINGER, SCALLION		
	暴風蟹	210	
	DEEP-FRIED SOFT-SHELL CRAB, BAMBOO CHARCOAL POWDER, GOLDEN GARLIC		
	蔥蒜燒虎蝦	225	
	GRILLED PRAWNS WITH SOUTHERN SPICES		
	宮保蝦球	235	
	STIR-FRIED TIGER PRAWNS, KUNG PAO STYLE		
	翠衣白玉	160	
	STEAMED AUSTRALIAN SCALLOP, EGG WHITE, SPINACH SAUCE		

10% SURCHARGE APPLIES



蔬 菜	V	百合雲耳炒蘆筍	135
	E	SAUTÉED GREEN ASPARAGUS, LILY BULBS, BLACK CLOUD MUSHROOM	
	G		
	E	麻辣金菇	145
	T	SZECHUAN ENOKITAKE MUSHROOM CLAY POT	
	A		
	B	魚湯花膠津白	240
	L	FISH MAW, NAPA CABBAGE, FISH BROTH	
	E		
		金不換咸魚牛肉茄子煲	155
		EGGPLANT CLAY POT, MINCED BEEF, SALTED FISH, BASIL, CHILI	
		鵝鬆欖菜法邊豆	165
		STIR-FRIED FRENCH BEANS, MINCED GOOSE, PICKLED OLIVE	
		乾燒蓮藕	135
		STIR-FRIED DRIED LOTUS ROOTS, MINCED PORK	
		啫啫蝦醬羅馬生菜	145
		ROMAINE LETTUCE CLAY POT, MINCED PORK, SHRIMP PASTE, CHILI	
		烤野菜	125
		CHARCOAL GRILLED ASSORTED VEGETABLES	

10% SURCHARGE APPLIES



飯 及 麵 類	R :	牛肉擔擔麵	95
	I :	DAN DAN BEEF NOODLE, CHILI OIL	
	C :		
	E :	羔蟹糯米飯	385
	— :	WHOLE CRAB, STICKY RICE, PRAWN, CONPOY	
	N :		
	O :	香鵝糙麥炒飯	165
	O :	GOOSE FRIED RICE, WILD ANCIENT GRAINS	
	D :		
	L :	棉花泡飯	255
E :	SCALLOP, EGG WHITE, CRISPY RICE FISH SOUP		
S :			
		乾炒和牛河	185
		STIR FRIED FLAT RICE NOODLE, AUSTRALIAN WAGYU BEEF	
		雪菜泡椒燒鵝龍鳳米	165
		STEWED VERMICELLI & RICE NOODLE, MINCED GOOSE, PRESERVED VEGETABLE, PICKLED CHILI	
		松香翠炒飯	145
		TRUFFLED RICE, EGG WHITE, SPINACH, PINE NUTS	

10% SURCHARGE APPLIES



點	D	只於午市供應 - LUNCH ONLY	
心	I		
	M	蒸品 <i>STEAMED</i>	
	S	佛跳牆湯餃	135
	U	DOUBLE-BOILED "BUDDHA OVER THE WALL" SOUP DUMPLINGS	<i>PER PERSON</i>
	M	墨汁小籠包	65
		BLACK SQUID INK SEAFOOD SOUP DUMPLINGS	
		辣汁小籠包	55
		SPICY PORK SOUP DUMPLINGS	
		羊肉大包	85
		SPICY PULLED LAMB & VEGETABLE "SUPERSIZE" BUN	
		雜菜紅菜頭餃子	35
		VEGGIE & BEETROOT DUMPLINGS	
		黑松露燒賣	45
		BLACK TRUFFLE VEGETARIAN SIU MAI	
		雞肉燒賣	55
		FREE-RANGE CHICKEN SIU MAI, SHRIMP	
		韭菜蝦餃	65
		TIGER PRAWN HAR GAO, CHINESE CHIVES	
		辣雲吞	65
		CANTONESE CHILI WONTONS	

10% SURCHARGE APPLIES



點心 **D**: 只於午市供應 - LUNCH ONLY

I: 烘品 *BAKED*

S: 菠蘿叉燒包 65

U: BBQ PINEAPPLE & PORK PUFFED BUNS

M: 牛腩酥 135
WAGYU BEEF BRISKET PUFF

腸粉 *CHEUNG FUN (STEAMED RICE ROLL)*

軟殼脆蟹腸粉 115
STEAMED RICE ROLL, SOFT-SHELL CRAB, SQUID INK

脆皮鮮蝦腸粉 110
STEAMED RICE ROLL, CRISPY PRAWN

田園腸粉 75
STEAMED GREENS & MUSHROOM RICE ROLL

10% SURCHARGE APPLIES



點	D	只於午市供應 - LUNCH ONLY	
心	I	煎品 <i>FRIED</i>	
	M		
	S	韭菜煎餅	55
	U	PAN-FRIED CRISPY PORK, CHICKEN AND PRAWN PANCAKE,	
	M	CHINESE CHIVE	
		泡菜蘿蔔糕	45
		PAN-FRIED SCARLET TURNIP & KIMCHI CAKE	
		香草羊肉煎餃	55
		PAN-FRIED MINCED LAMB DUMPLINGS, CUMIN	
		魚香茄子豬肉煎包	55
		PAN-FRIED PORK AND EGGPLANT BUN, CHILI	
		羅漢齋春卷	45
		FRIED VEGETARIAN SPRING ROLL	

10% SURCHARGE APPLIES



點心甜品

D	只於午市供應 – LUNCH ONLY		
I	豆蔻葡撻		55
M	CARDAMOM PORTUGUESE EGG TART		
S			
U	流心甜蛋包		45
M	SWEET RUNNY EGG BAO		
	炸香蕉包		65
D	FRIED BANANA BAO		
E			
S	流心綠茶紅豆小籠包		85
S	MOLTEN MATCHA, RED BEAN SOUP DUMPLINGS		
E			
R			
T			

C : *Our coffee beans are 100% fair trade, organic Sumatra beans, grown and processed by a co-op*
O : *consisting of 90% female farmers, which was created to support opportunities for women in*
F : *developing and emerging economies.*

F	ESPRESSO	30	CAPPUCCINO	40
E				
E	AMERICANO	35	LATTE	40
	FLAT WHITE	35		

10% SURCHARGE APPLIES



甜品	D :	只限晚餐供應 – DINNER ONLY	
	E :	冰糖葫蘆	85
	S :	SOUR PLUM MOUSSE, RED WINE GLAZE, COOKIES CRUMBLE	
	S :		
	E :	貴妃糖水	50
	R :	SNOW PEAR SOUP, RED DATE, LOTUS SEEDS	
	T :	薑汁焦糖燉蛋	45
		CARAMEL GINGER CRÈME BRÛLÉE, DRIED TANGERINE DUST	
		椰皇凍	65
		KOPYOR JELLY & COCONUT MILK PUDDING	
		西瓜糕	45
		WATERMELON JELLY	

10% SURCHARGE APPLIES



