



### *Behind the Name*

HISTORICALLY KNOWN ONLY BY HIS CULTURALLY QUAIN T 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 PARILIAMENT, 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.

10% SURCHARGE APPLIES



### *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. THESE COUNTRIES 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*



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 <i>PER PERSON</i>
普洱 RIPE PU'ERH (FERMENTED)	<i>Pu'erh, Yunnan</i>	25 <i>PER PERSON</i>

### 特產 *SPECIALTY*

白牡丹 WHITE PEONY	<i>Fuding, Fujian</i>	30 <i>PER PERSON</i>
東方美人 ORIENTAL BEAUTY (烏龍 OOLONG)	<i>Pinglin, Taiwan</i>	30 <i>PER PERSON</i>
正山小種 (無煙熏) LAPSANG SOUCHONG (NON-SMOKED) (紅茶 RED)	<i>Wuyishan, Fujian</i>	30 <i>PER PERSON</i>
焙香鐵觀音 TIE GUAN YIN (ROASTED)	<i>Yongyan, Fujian</i>	30 <i>PER PERSON</i>
百瑞香 BAI RUI XIANG (烏龍 OOLONG)	<i>Wuyishan, Fujian</i>	30 <i>PER PERSON</i>

### 凍泡茶 *COLD BREW TEA*

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

**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, 1721 Tonic*

SENCHA 95  
*Beekeeper 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  
Marinated Cocktail Onion*

**S** :  
:



<b>S</b>	THE SEAFARER	95
<b>P</b>	<i>Beefeater Gin, Seaweed Distillate, Mancino Secco, Naked Campari, Beeswax, Amer Nouvelle, Aerated White Chocolate</i>	
<b>E</b>		
<b>C</b>	PURSUIT OF MEI	105
<b>I</b>	<i>Diplomatico Exclusive Rum, Myers Dark Rum, Black Well Rum, Px Sherry, Champagne Vinegar, Bee Pollen Syrup</i>	
<b>A</b>		
<b>L</b>	STARBOARD TACK	115
<b>T</b>	<i>Jose Cuervo Tradicional Silver Tequila, Alipus San Andreas Mezcal, Green Chartreuse, Pistachio, Egg White, Lime</i>	
<b>Y</b>		
	MR. WU'S BUBBLE TEA	115
<b>C</b>	<i>Wild Turkey Bourbon, Homemade Cornflakes Milk, Lady Grey Tea, Boba Pearls, Honey</i>	
<b>O</b>		
<b>C</b>	WORMWOOD & WILDE	95
<b>K</b>	<i>Pandan Infused Beefeater Gin, Spent Lime Husk &amp; Kaffir Cordial, Absinthe, Orange Bitters</i>	
<b>T</b>		
<b>A</b>	PRINCESS PUFFER	125
<b>I</b>	<i>Cocoa Butter-Washed Linen Aquavit, Mancino Secco, Laphroaig, Cointreau, Grapefruit Bitters</i>	
<b>L</b>		
<b>S</b>	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>	



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	風乾臘鴨 (V)	130
		AIR-DRIED DUCK, GINGER, YELLOW MOUNTAIN HONEY	
		獅子頭	110
		MINI LION'S HEAD	
		辣牛筋煙燻流心蛋	135
		BEEF TENDON, SOFT SMOKED TEA EGG	
		麻辣口水雞凍	115
		COLD FREE-RANGE CHICKEN, SZECHUAN PEPPERCORNS, CHILI SAUCE	
		軟殼蟹沙律 (V)	150
		HOT SOFT-SHELL CRAB SALAD, YOUNG SPROUTS, GREEN ONION & CAMEL SAUCE	
	乾燒脆鱈	265	
	CRISPY EEL, YELLOW MOUNTAIN HONEY		
	川北帶子	155	
	SZECHUAN PAN-SEARED AUSTRALIAN SCALLOPS, CUCUMBER SALAD		
	黑磚豆腐	85	
	HOMEMADE TOFU, BAMBOO CHARCOAL POWDER, GOLDEN GARLIC		
	海苔西班牙燒腩肉	155	
	CRISPY IBERICO PORK BELLY, SEAWEED		

(V) VEGETARIAN OPTION AVAILABLE

冷盤	C	低溫泡椒蠔子	160
	O	RAZOR CLAMS, WHITE VINEGAR PICKLED PEPPERCORNS	
	L	涼拌長腳蟹	220
	D	ALASKAN CRAB MEAT, POMELO SALAD	
		慢煮口水和牛面頰 (V)	150
	SLOW-COOKED AUSTRALIAN WAGYU BEEF CHEEK, WATERMELON, CHILI SAUCE		
	蒙古手撈羊	155	
	SHREDDED AUSTRALIAN LAMB SHANK SALAD, PURPLE ONION, CARROT KIMCHI, DILL		
	黑蒜白肉	80	
	SZECHUAN IBERICO PORK ROLLS, BLACK GARLIC		
	花雕魚籽滷水燻蛋	95	
	SMOKED CAGE-FREE DUCK EGGS, MANCHURIAN ROE, HWA TIAO		

(V) VEGETARIAN OPTION AVAILABLE

燒味	B	莊館燒鵝(例)/(半隻)/(全隻)	(QUARTER) 220
	B	JOHN ANTHONY GOOSE, DARK ROASTED PURPLE PLUM SAUCE &	(HALF) 390
	Q	HOME PICKLED CUCUMBER	(WHOLE) 790
	.		
		黑豚肉叉燒	255
		IBERICO PORK PRESA CHAR SIU	(PER 120G)
		澳洲和牛叉燒	290
		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)	



湯	S	昆布椰皇燉鮑魚	190
	O	DOUBLE-BOILED ABALONE, KOMBU, CONPOY, KOPYOR COCONUT	
	U		
	P	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 (V)	125
		ALASKAN CRAB MEAT, HOT & SOUR	
		川芎白芷燉魚皇湯	150
		CHICKEN, FISH BROTH, SICHUAN HERBS, ANGELICA ROOT	

鮑 魚 及 海 味	A:	鐵板大鮑魚	1680
	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	880
	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	480	
D:	BRAISED JAPANESE SEA CUCUMBER (WHOLE), PLUMA IBERICO PORK, CHILI		
—			
S:			
E:			
A:			
F:			
O:			
O:			
D:			
.			

主 菜 - A - 肉	• 富貴鹽焗雞 (一日前預訂)	890
	• JOHN ANTHONY'S SIGNATURE SALT-BAKED, FREE-RANGE WHOLE CHICKEN • (PREORDER 24 HOURS IN ADVANCE)	
	• 滿江紅	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	
	醬香日本和牛肋	285
AUSTRALIAN WAGYU SHORT RIB, CHU HUO SAUCE, CHESTNUT		
茴香有機雞柳	220	
STIR-FRIED FREE-RANGE CHICKEN, FENNEL, JAPANESE SHISHITO PEPPER		
盞鬼陳皮咕嚕肉	180	
SWEET & SOUR IBERICO PORK, PICKLED GINGER, DRIED TANGERINE PEEL		
烏龍桂花茶燻脆皮雞(半隻)/(全隻)	260	
TEA SMOKED CRISPY FREE-RANGE YELLOW CHICKEN	(HALF)	
	500	
	(WHOLE)	

主 菜 - 海 鮮	S	蒸原條星斑(剁椒、清蒸)	1080
	E	FARMED LEOPARD CORAL GAROUPA SERVED TWO WAYS	(600G)
	A	(RAINBOW GARLIC, RED & GREEN PEPPERCORN)	
	F	櫻花蝦汁炆龍蝦	1680
	O	PACIFIC LOBSTER, SAKURA SHRIMP SAUCE (SERVES 4-6)	
	O	避風塘龍躉球	380
	D	FRIED FARMED GIANT GAROUPA, GOLDEN GARLIC, DRIED CHILIES	
		(CANTONESE STYLE)	
		火燒桂花魚	360
		POACHED CHINESE PERCH FILET, SZECHUAN PEPPER BROTH	
	鹹香炒澳洲老鼠班球	580	
	STIR-FRIED FARMED SPOTTED GAROUPA, SALTED FISH, PEPPERCORN OIL,		
	DRIED FISH, CHILI		
	黑蒜鱈魚	295	
	STEAMED NORTHERN BLACK COD, BLACK GARLIC		
	慢煮薑蔥咸檸三文魚	185	
	SLOW-COOKED CANADIAN SALMON, PRESERVED LEMON, GINGER, SCALLION		
	蔥蒜燒虎蝦	150	
	GRILLED PRAWNS WITH SOUTHERN SPICES	(PER PIECE)	
	宮保蝦球	265	
	STIR-FRIED TIGER PRAWNS, KUNG PAO STYLE (V)		
	翠衣白玉	180	
	STEAMED AUSTRALIAN SCALLOP, EGG WHITE, SPINACH SAUCE		
	砂鍋雙冬炆澳洲老鼠班頭腩	450	
	BRAISED FARMED SPOTTED GAROUPA, BAMBOO SHOOT, SHIITAKE MUSHROOM		

蔬 菜	V	雲南珍菌炒玉蘭	155
	E	STIR-FRIED CHINESE BABY KALE, FLATWOOD EAR 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
		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, CHILI	
		啫啫蝦醬羅馬生菜	145
		ROMAINE LETTUCE CLAY POT, MINCED PORK, SHRIMP PASTE, SAKURA SHRIMP	
		牛肝菌豆腐	235
		BRAISED EGG TOFU, BOLETUS MUSHROOM	
		胡椒魚湯菜苗	150
		PEA SHOOTS, PEPPER FISH BROTH, WOLFBERRY	

飯	R	牛肉擔擔麵	95
及	I	DAN DAN BEEF NOODLE, CHILI OIL	
麵	C		
類	E	羔蟹糯米飯	395
	—	WHOLE CRAB, STICKY RICE, PRAWN, CONPOY	
	N		
	O	和牛鵝鬆炒飯	185
	O	MINCED WAGYU BEEF, GOOSE FRIED RICE	
	D		
	L	棉花泡飯	285
	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	155
		TRUFFLED RICE, EGG WHITE, SPINACH, PINE NUTS	

點	D	:	只於午市供應 - LUNCH ONLY	
心	I	:	蒸品 <i>STEAMED</i>	
	M	:		
	S	:	佛跳牆湯餃	145
	U	:	DOUBLE-BOILED "BUDDHA OVER THE WALL" SOUP DUMPLINGS	<i>PER PERSON</i>
	M	:		
		:	原味小籠包	65
		:	TRADITIONAL PORK 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	45
		:	VEGGIE & BEETROOT DUMPLINGS	
		:		
		:	黑松露燒賣	50
		:	BLACK TRUFFLE VEGETARIAN SIU MAI	
		:		
		:	雞肉燒賣	55
		:	FREE-RANGE CHICKEN SIU MAI, SHRIMP	
		:		
		:	韭菜蝦餃	75
		:	TIGER PRAWN HAR GAO, CHINESE CHIVES	
		:		
		:	辣雲吞	65
		:	CANTONESE CHILI WONTONS	
		:		
		:	琉璃海鮮餃	75
		:	SQUID, CUTTLEFISH, TIGER PRAWN & EGG WHITE DUMPLING	

點心 **D** : 只於午市供應 - LUNCH ONLY

**I** :  
**M** : 烘品 *BAKED*

**S** : 菠蘿叉燒包 65

**U** : BBQ PINEAPPLE & PORK PUFFED BUNS

**M** : 翡翠酥(素) 80  
VEGETABLE PUFF, MUSHROOM, SOYA BEAN, STICKY RICE,  
BLACK PEPPER SAUCE

腸粉 *CHEUNG FUN (STEAMED RICE ROLL)*

軟殼脆蟹腸粉 125  
STEAMED RICE ROLL, SOFT-SHELL CRAB, SQUID INK

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

田園腸粉 85  
STEAMED GREENS & MUSHROOM RICE ROLL



點心 *D* : 只於午市供應 - LUNCH ONLY

*I* :  
*M* : 煎品 *FRIED*

*S* : 韭菜煎餅 55

*U* : PAN-FRIED CRISPY PORK, CHICKEN AND PRAWN PANCAKE,  
*M* : CHINESE CHIVE

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

西班牙辣肉腸蘿蔔糕 75  
PAN-FRIED CHORIZO & TURNIP CAKE

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	:	炸香蕉包		65
	U	:	FRIED BANANA BAO		
	M	:	流心綠茶紅豆小籠包		85
	D	:	MOLTEN MATCHA, RED BEAN SOUP DUMPLINGS		
	E	:	椰皇凍		70
	S	:	KOYPOR JELLY & COCONUT MILK PUDDING		
	S	:	石榴糕		65
	R	:	PINK GUAVA JELLY		
	T	:	蜜瓜玉露		65
		:	SWEET JAPANESE HONEYDEW MELON SOUP, SAGO, MILK		
		:	雪蓮子燉桃膠		95
	:	SWEET PEACH GUM SOUP, RED DATE, LOTUS SEED			
C	:	<i>Our coffee beans are 100% fair trade, organic Sumatra beans, grown and processed by a co-op consisting of 90% female farmers, which was created to support opportunities for women in developing and emerging economies.</i>			
O	:				
F	:				
F	:	ESPRESSO	30	CAPPUCCINO	40
E	:				
E	:	AMERICANO	35	LATTE	40
	:	FLAT WHITE	35		

甜品	D	只限晚餐供應 – DINNER ONLY	
	E	冰糖葫蘆	85
	S	PLUM MOUSSE, CHERRY GLAZED PLUMS, COOKIE CRUMBLE	
	S	椰皇凍	70
	E	KOPYOR JELLY & COCONUT MILK PUDDING	
	R	石榴糕	65
	T	PINK GUAVA JELLY	
		蜜瓜玉露	65
		SWEET JAPANESE HONEYDEW MELON SOUP, SAGO, MILK	
		雪蓮子燉桃膠	95
		SWEET PEACH GUM SOUP, RED DATE, LOTUS SEED	
		薰衣草奶凍	75
		LAVENDER PANNA COTTA	
	S	<i>House-infused and barrel-aged, these gins are served on the rocks and are the perfect end to your meal.</i>	
I			
P	COCONUT	75	
P	MARSHMALLOW	75	
I			
N	PINEAPPLE FIVE-SPICE	75	
G			
G			
I			
N			
S			

