





# SEVVA

M E N U

## SEVVA CUISINE

The cuisine at SEVVA exemplifies luxe dining at its most relaxed form. Inspired by the cultural diversity of Hong Kong with its acclaimed cosmopolitan food culture, the menu offers vibrant dishes skillfully crafted with a refined simplicity. Subtle, sophisticated, and often deeply complex with the best ingredients sourced globally and painstakingly prepared by hand, we elevate the simple art of cooking into something extraordinary.

Our food concept and philosophy are the interpretation of a refined upbringing and years of exposure to the many travels of Bonnae Gokson, founder and mastermind of SEVVA. Our menu reflects her culinary memories and creative take on the quintessential Hong Kong cuisine that is the ultimate melting pot of international cuisines. Bupa Global named us as one of the nine healthiest restaurants in the world in recognition of our honest and good food.

Savour the flavours ... nostalgic favourites from everyday Chinese home and regional kitchens, innovative modern dishes with a twist ... savour the moment.



# WE ♥ VEGETABLES

## RIGATONI VERDURE

*...SIMPLY DELICIOUS! ABUNDANTLY TOSSED WITH VARIETIES OF GREENS, RICOTTA & PARMAGIANO...*  
\$320

## SHANGHAISE WONTONS

*THE PURITAN..... OVER 8 VEGETABLE & PICKLE VARIETIES IN THIS WONTON DISH,  
SEVVA'S ANYTIME SNACK & BEST OF THE BEST*  
\$280

## VEGETABLE "NUB NUB"

*A SEVVA Classic...10 VARIETIES OF VEGETABLES & PICKLES  
HAND CHOPPED WITH LOVE N' CARE, SERVED WITH CRISPY POPPED RICE VERMICELLI IN A LETTUCE WRAP*  
\$280

## CAPRESE...THE SEVVA WAY

*RAINBOW-COLOURED TOMATOES, SWEET BASIL, BURRATA MOZZARELLA  
WITH AGED WHITE BALSAMIC DRESSING*  
\$310

## STEAMED ARTICHOKE WITH TRIO DIPPING SAUCES

\$390

## SEVVA SALAD

*SALAD AT ITS BEST... ORGANIC MESCLUN GREENS, ARTICHOKE HEARTS, AVOCADO,  
ENDIVE, TEA-SMOKED QUAIL EGGS & SALT'N PEPPER TOFU*  
\$300

## MS B'S RISOTTO

*ASPARAGUS, PUMPKIN, BABY PEAS, PORCINI WITH SAFFRON RISOTTO & CHOPPED ARUGULA  
.....SCENTED WITH A HINT OF WHITE TRUFFLE OIL.....*  
\$330

## MACARONI & TRIPLE CHEESE BAKE WITH TRUFFLES....A CITY FAVOURITE

\$380

## "CARBONARA" BAKED ASPARAGUS IN FILO PASTRY & POACHED EGG

\$300



...savour the flavours...



# SOUPS

OXTAIL CONSOMMÉ WITH MUSHROOM RAVIOLI & SPRING VEGETABLES  
\$160

CHICKEN SOUP FOR THE SOUL... WITH VEGETABLES, DILL & BARLEY  
\$160

BEEF **OR** CHICKEN TEA  
NOSTALGIC FAVOURITE AT ANY TIME....  
\$160

## SEVVA SIGNATURE VEGETABLE SOUPS

THE GREEN SOUP  
A DELICIOUS BLEND OF BROCCOLINI, ASPARAGUS & WATERCRESS  
\$160

SPICED BUTTERNUT PUMPKIN SOUP... WITH A DRIZZLE OF CURRY OIL  
\$160

CAULIFLOWER VICHYSOISE  
... YUKON GOLD POTATO & LEEK BISQUE SERVED HOT OR CHILLED  
\$160

ROASTED HEIRLOOM TOMATO BISQUE... WITH TOASTED GARLIC BAGUETTE  
\$160

MINISTRONE...OUR WAY  
\$160





...savour the flavours...





# FIRST TASTINGS

## LOBSTER CRÊPE

FRESH BOSTON LOBSTER CHUNKS IN THIN FRENCH CRÊPE WITH BEURRE BLANC SAUCE  
\$390

SALMON TARTARE, CRISPY NORI,  
TOASTED MACADAMIA NUTS WITH PLUM DRESSING  
...CREATED BY AUSTRALIA'S AWARD WINNING STAR CHEF CHASE KOJIMA  
\$370

BAKED CRABMEAT IN SHELL  
...FRESHLY SHELLED DAILY & WELL LOVED  
\$410

FLAME-GRILLED SCAMPI  
WITH MICRO CRESS SALAD  
...ANOTHER IMPRESSIVE CREATION BY CHEF CHASE KOJIMA  
\$420

CAVIAR, KAMPO & WHITE TRUFFLE OIL ANGEL HAIR PASTA  
.....COLD PASTA HASN'T TASTED SOOO GOOD!  
\$260

FOIE GRAS d'Oie Entier  
ONION CONFIT & POILÂNE SOURDOUGH TOAST  
.....A LITTLE TASTE OF FRANCE.....  
\$410

OR

PAN-FRIED FOIE GRAS  
WITH SAUTEED APPLE THYME & PORT WINE REDUCTION  
...FROM CRUELTY-FREE, FREE-RANGE FARM IN FRANCE...  
\$410

CAPRESE...THE SEVVA WAY  
RAINBOW-COLOURED TOMATOES, SWEET BASIL, BURRATA MOZZARELLA  
WITH AGED WHITE BALSAMIC DRESSING  
\$310

"CARBONARA" BAKED ASPARAGUS  
WITH JAMON IBERICO IN FILO PASTRY  
\$300



# SIGNATURE WARM SALADS

## SPICED SALT'N PEPPER CALAMARI SALAD

*WITH POMELO & THAI SALAD DRESSING*

\$380

## CRISPY DUCK CONFIT, FRESH FIGS & PERSIMMON SALAD

*WITH DRIZZLES OF GREEN PEPPERCORN VINAIGRETTE*

\$360

## ROASTED CHICKEN & POTATO SALAD

*EVERYONE'S FAVOURITE... FREE RANGE ROASTED CHICKEN WITH POTATO SALAD,  
WATERCRESS, POMEGRANATE & FENNEL*

\$360

## WARM SALAD OF BOSTON LOBSTER, PRAWNS & CRABMEAT

*...ONE OF OUR TOP SIGNATURE DISHES...*

\$650

## ROASTED BEEF SALAD

*WAGYU BEEF, ROASTED ROOT VEGETABLES & ORGANIC GREENS WITH ROASTED ONION VINAIGRETTE*

\$410

## FLAME-GRILLED WILD SALMON

*WITH FRISÉE, FENNEL SHAVINGS, CRESS & MATCHSTICK POTATOES IN LIGHT SOY-SESAME DRESSING*

\$360

## VEGETABLE "NUB NUB"

*10 VARIETIES OF VEGETABLES & PICKLES*

*HAND CHOPPED WITH LOVE N' CARE,*

*SERVED WITH CRISPY POPPED RICE VERMICELLI IN A LETTUCE WRAP*

\$280







## FROM OUR SPICE KITCHEN.....

### CITY'S BEST DOSAS

OVERSIZED, PAPER-THIN & CRISPY SOUTH INDIAN CRÊPE  
WITH YOUR CHOICE OF FILLINGS.....

THE SEAFOOD LOVER - MASALA TOSS OF PRAWNS, SCALLOPS, OKRA & BABY CORN

THE MAHARAJA.....MINCED LAMB, BABY PEAS & TOMATOES EXOTICALLY SPICED

THE JETSET - BUTTER CHICKEN, CHUTNEY & RAITA

\$320

(CHOICE OF TWO FLAVOURS FOR ANY LARGE DOSA, PLEASE TELL YOUR WAITER)

### VEGETARIAN CHOICES...

THE FLORENTINE - SCRAMBLED EGGS & WILTED SPINACH WITH SPICY TOMATO CHUTNEY

THE MEDITERRANEAN - RATATOUILLE, MOZZARELLA CHEESE & CARAMELIZED ONIONS

THE CLASSIC - MARSALA POTATOES, PEAS, DHAL, CHUTNEY & RAITA

THE GOURMET - ROASTED GARLIC, MIXED WILD 'SHROOMS & SPINACH

\$320

(CHOICE OF TWO FLAVOURS FOR ANY LARGE DOSA, PLEASE TELL YOUR WAITER)

### THALI PLATTERS

CHICKEN MALAI TIKKA  
BABY LAMB CHOPS  
FISH TIKKA

\$480

### CURRIES

MALAYSIAN CHICKEN CURRY  
WITH COCONUT MILK  
\$360

FISH CURRY  
\$360

KING PRAWN CURRY  
\$360



...savour the moment...



...savour the flavours...

# SIGNATURE SEVVA CLASSICS

## MINCED CHICKEN, CHILLI & BASIL

*THAI INSPIRED, SERVED WITH JASMINE RICE & SUNNY SIDE UP EGG  
...BEST LOVED DISH SINCE DAY 1!*

\$380

## SHANGHAI STYLE BRAISED ABALONE, BAMBOO SHOOT, BLACK MUSHROOMS

*WITH RICE VERMICELLI & SUPERIOR BROTH*

\$360

## TAIWANESE BEEF NOODLE BOWL

*BEEF SHANK IN ITS RICH BROTH WITH SOY MIEN, PICKLES & CONDIMENTS  
....CONSIDERED THE BEST IN TOWN!*

\$320

## KUROBUTA PORK CHOP

*WITH DELUXE FRIED TOMATO RICE*

\$490

## SALT & PEPPER BUTTER-BAKED BOSTON LOBSTER

*...LIVE FROM OUR TANKS....*

\$790

## FRESH ARTICHOKE HEART & CRABMEAT SALAD

*WITH LEMON & PARSLEY OIL*

\$580

## WAGYU BEEF CHEEK & OX TONGUE POT PIE, PORCINI FRIES

*.....ULTIMATE LUXE COMFORT FOOD*

\$420

## CORAL GAROUPA, SEAFOOD & TOFU QUENELLES WITH RICE VERMICELLI

*ALL THE ABOVE IN HOUSE SPECIAL FISH BROTH, HSIN CHUK VERMICELLI & PICKLES*

\$450

## CLAYPOT RICE

*RICE CRACKLING IN BROTH WITH CHICKEN, ABALONE, FRESH WATER SHRIMPS,  
BABY PEAS & FRAGRANT LEAVES .....BEST LOVED!*

\$380

## SHANGHAINESE WONTONS

*THE PURITAN..... OVER 8 VEGETABLE & PICKLE VARIETIES IN THIS WONTON DISH,  
SEVVA'S ANYTIME SNACK & BEST OF THE BEST*

\$280

*ELEANOR'S WAY.....NORTHERN CHICKEN HOTPOT WITH WONTONS*

\$330







# POULTRY

CRISPY FRIED CHICKEN WITH GOLDEN CRISPY CRUMBS

..... HK DELICIOUSNESS AT ITS BEST .....

\$450

ROASTED PIGEON

WITH TANGERINE GRAPEFRUIT SAUCE

...ABSOLUTELY FINGER LICKIN' GOOD.....

\$380

BRESSE CHICKEN A LA KING

.....INTERPRETATION OF A CLASSIC DISH COOKED SEVVA WAY

FREE-RANGE CHICKEN FROM FRANCE SERVED WITH FRAGRANT JASMINE RICE

...OUR ★ ★ ★ ★ ★ HK DISH.....

\$380

BRAISED CHICKEN, GARDEN PEAS, LETTUCE & PANCETTA

...OUR INTERPRETATION OF DELICIOUSNESS IN A TRADITIONAL FRENCH WAY...

\$380

CRISPY AIR-DRIED DUCK BREAST

WITH BRAISED RED CABBAGE & JAPANESE MUSTARD SAUCE

...CREATED BY AUSTRALIA'S AWARD WINNING STAR CHEF CHASE KOJIMA

\$450



# MEAT

## BEEF

JAPANESE WAGYU TENDERLOIN A4 WITH SMOKED EEL JUS  
...CREATED BY AUSTRALIA'S AWARD WINNING STAR CHEF CHASE KOJIMA  
\$790

BBQ WAGYU SHORT RIB  
SERVED WITH GARLIC RICE  
...ALWAYS A FAVOURITE...  
\$560

'DOUBLE TAKE' - WAGYU TENDERLOIN  
FIRE-GRILLED TO PERFECTION TOPPED WITH CARAMELISED ONIONS & STEAK JULIENNES CANTONESE  
\$650

4-PEPPERCORN STEAK  
WAGYU FILET MIGNON COOKED TO PERFECTION IN BRANDY CREAM SAUCE WITH  
BLACK, WHITE, GREEN & PINK PEPPERCORNS  
...ANOTHER BELOVED DISH...  
\$650

CHAR-GRILLED WAGYU STRIPLOIN..... M8 GRADE 10oz  
.... SERVED WITH BÉARNAISE SAUCE  
SIMPLE & OH SO DELICIOUS!  
\$790

## LAMB

SLOW COOKED SPRING LAMB SHANK  
WITH RED WINE & TOMATO CONCASSEE  
\$480

GRILLED BABY TE MANA LAMB CHOPS WITH GARLIC MASH  
...UNIQUE QUALITY OF THE HEALTHIEST 21 DAYS SPRING LAMB  
HIGH IN OMEGA-3 & POLYUNSATURATED FATS...  
\$560

RACK OF TE MANA LAMB  
WITH CARAMELIZED ONIONS & PARIS MASH WITH GARLIC CHIPS  
...A CUT ABOVE IN QUALITY...  
\$560

## PORK

KUROBUTA PORK FILETS WITH ARMAGNAC PRUNE SAUCE  
..... ONE OF JAPAN'S FINEST PORK TENDERLOIN CUTS SERVED WITH BABY NEW POTATOES  
\$480

# FISH & SHELLFISH

GOLDEN FRIED CAMBODIAN WHITE FISH  
WITH SCALLIONS, SUPERIOR SOY SAUCE & TRI-COLOUR ORGANIC RICE  
\$480

GOLDEN ATLANTIC WILD SALMON  
ON CONFIT OF CHERRY TOMATOES & WATERCRESS SALAD  
\$480

WOK-FRIED TIGER PRAWNS  
WITH DRY CHILLI, SWEET & SOUR SAUCE  
\$480

SWEET N' SOUR TIGER PRAWNS  
ON POPPED RICE CRISPIES  
\$480

SALT & PEPPER BUTTER-BAKED BOSTON LOBSTER  
...LIVE FROM OUR TANKS...A CLASSIC FAVOURITE...  
\$790

BAKED SEABASS EN PAPILOTE  
IN ITS OWN JUICES WITH VEGETABLE JULIENNES & A DASH OF CHARDONNAY  
\$560

SEABASS, BRAISED ARTICHOKE & FENNEL WITH APPLE CIDER  
ANOTHER POPULAR FAVOURITE...  
\$560

ROASTED WILD SALMON TIKKA, PRAWN FRITTO  
ON SOUTHERN INDIAN VEGETABLE CURRY  
\$480

## MORE CHOICES...

**DOVER SOLE**  
...JET FRESH FROM BRITTANY, FRANCE...  
YOUR CHOICE OF GRILLED **OR** MEUNIÈRE, WHOLE **OR** FILET  
**OR**  
WITH CHARD & FLORENTINE SPINACH SAUCE  
**OR**  
WITH OLIVES, CAPSICUM & THYME  
\$620

**CORAL GAROUPA**  
...LIVE FROM OUR TANKS...  
STEAMED WITH SILKEN TOFU, SCALLIONS & SUPERIOR GRADE ORGANIC SOYA SAUCE  
**OR**  
SPICED BLACK BEANS & GARLIC SAUCE  
\$560



# FISH & SHELLFISH



*CREATED BY AUSTRALIA'S AWARD WINNING STAR CHEF CHASE KOJIMA*

PAN-FRIED CORAL GAROUPA  
WITH GOMA PONZU, AKA MISO & TURNIP KIMPIRA  
\$520

STEAMED JOHN DORY  
WITH SAKE BEURRE BLANC & SPICY SUGAR SNAPS  
\$520

GOLDEN HOKKAIDO KING SCALLOP, LOBSTER TAIL  
WITH CONFIT OF EGGPLANT & YUZU HONEY  
\$560

WOK-FRIED BOSTON LOBSTER  
WITH AKA MISO, NORI BUTTER, WAKAME & KOMBU  
\$790



# PASTA & RISOTTO

## SEVVA SEAFOOD RISOTTO

WITH SCALLOP, SCAMPI, RAZOR CLAM & FLAME-GRILLED SNAPPER  
\$480

## ORECCHIETTE WITH LOBSTER

\$520

## INK PASTA

WITH BRAISED BABY OCTOPUS & SAGE  
\$480

## GREEN & WHITE TAGLATELLE

WITH CREAM & MUSHROOMS!  
\$320

## ESCARGOTS, DILL WITH SPELT & BARLEY RISOTTO

\$420

## CAVIAR, KOMBU & WHITE TRUFFLE OIL ANGEL HAIR PASTA

.....COLD PASTA HASN'T TASTED SOOO GOOD!  
\$420

## TRIPLE CHEESE MACARONI BAKE WITH TRUFFLES & BACON

....A CITY FAVOURITE...  
\$390

## PASTA NAMED DESIRE

.....CHAMPAGNE WISHES & CAVIAR DREAMS.....

KING PRAWNS, CAVIAR & CRAB ROE SPAGHETTI SMOTHERED IN A CHAMPAGNE CREAM SAUCE  
.....ANOTHER ★ ★ ★ ★ ★ DISH

\$480

# SIDES

## VEGETABLES

SAUTÉED MIX OF MARKET FRESH VEGETABLES...

ASIAN MIX

SUGAR SNAP, BABY LOTUS ROOT, PUMPKIN, LILY BULB, WOOD FUNGUS

GREEN MIX

BROCCOLINI, ASPARAGUS, ZUCCHINI, HARICOT VERTS

\$160

A BOWL OF ORGANIC GREENS

\$160

HANDCUT FRIES

\$160

## POTATO MASHES

PARIS MASH

.....MMM MMM GOOD..... A LITTLE CREAMIER & SMOOTHER....

DON'T ASK ABOUT THE CALORIES.... JUST SAVOUR THE MOMENT!

\$160

## RICE CHOICES....

FRAGRANT JASMINE RICE

SAFFRON BASMATI

GARLIC RICE

3-GRAIN PILAF...WILD, ORGANIC BROWN & JASMINE

\$80





“ S A V O U R   T H E   M O M E N T . . . ”



