

Jimmy's Kitchen



*"If you're satisfied
please tell your friends.
If not, tell Jimmy."*

Hong Kong Branch

South China Building, 1-3 Wyndham Street, Hong Kong.
Reservations: 852 2526 5293

 jimmy'skitchen  jimmyskitchenhk
www.jimmys.com

Daily Specials

*A Jimmy's tradition
each dish is prepared with limited quantity only.*

Monday

Rosemary Roasted Leg of Lamb *with mint sauce* 218

Tuesday

Roasted Loin of Pork *with crackling & apple sauce* 208

Wednesday

Roasted Chicken & Bacon *with sage & onion stuffing* 208

Thursday

Honey Glazed Ham on the Bone 208

Friday

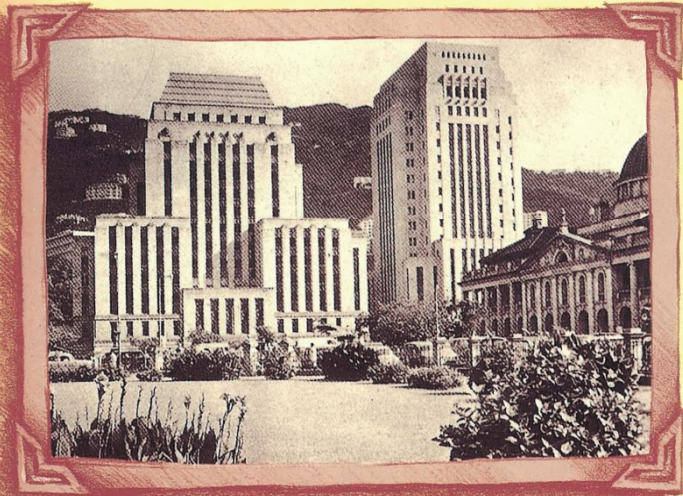
Beef Wellington *with Madeira sauce* 288

Saturday & Sunday

Roasted Prime USDA Rib of Beef *with Yorkshire pudding* 298

*Your HEALTH is
our concern
we DO NOT ADD MSG*

*Corkage Charge 250 Cake Charge 25 per person
10% service charge applies | All prices are in HK dollars*



The Hong Kong & Shanghai Bank, circa 1958

Cold Appetisers

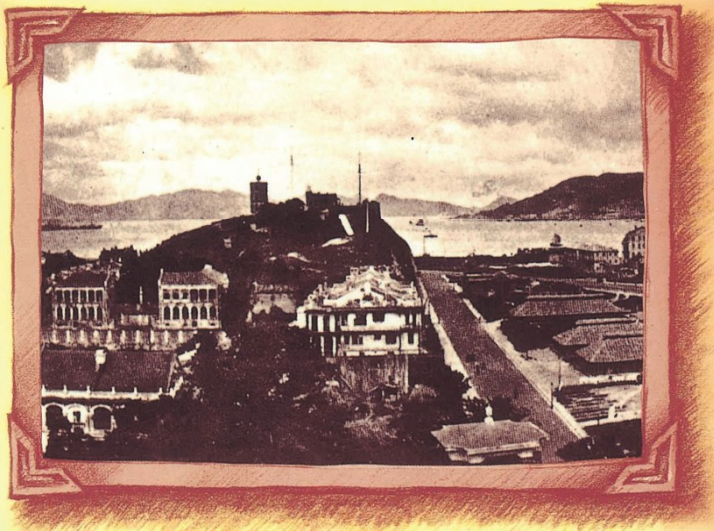
Crabmeat Cocktail	148
Classic Prawn & Avocado Cocktail <i>with Thousand Island dressing</i> ...	148
Pickled Dutch Herring Fillets <i>with new potatoes & sour cream</i>	132
Scottish Smoked Salmon <i>with capers, horseradish cream & toast</i>	178
Home-cured Swedish Gravlax	178
<i>with honey dill mustard sauce, red onion & toast</i>	
Spanish Iberico Ham <i>with crusty bread</i>	198
Jimmy's House-made Chicken Liver & Bacon Pâté	148
<i>with Muscat jelly & toast</i>	
Jimmy's Cured Fish Plate	298
<i>a special selection of all our cured & smoked fish, great for sharing</i>	

Freshly Shucked New Season Oysters

Freshly Shucked <i>mignonette dressing,</i>	market price
<i>Jimmy's cocktail sauce</i>	
Oysters Kilpatrick <i>grilled with bacon & Worcestershire sauce</i>	market price
Oysters Mornay <i>grilled with cheese & béchamel sauce</i>	market price
Oysters Florentine <i>grilled with spinach,</i>	market price
<i>béchamel sauce, Parmesan cheese & bread crumbs</i>	

Hot Appetisers

English Crab Cake <i>with tarragon mayonnaise</i>	158
Fried Camembert Cheese	138
<i>coated with sesame seeds & served with cranberry relish</i>	
Mushroom <i>breaded & deep-fried with tartar sauce</i>	108
Baked Escargots <i>in garlic herb butter & creamy mash</i>	118
Baked Avocado & Crab <i>glazed with hollandaise sauce</i>	148
Pan-seared Foie Gras <i>with glazed toffee apples & Madeira jus</i>	208



North-East view of Tsimshatsui, circa 1838

Soups

Traditional French Onion Soup <i>with melted Gruyère cheese</i>	84
Lobster Bisque <i>topped with Courvoisier cream</i>	92
Dutch Split Green Pea <i>with diced smoked sausage</i>	74
Beetroot & Vegetable Borscht <i>from our Shanghai days</i>	74
V Mulligatawny <i>lightly spiced Indian speciality</i>	78
V Cream of Forest Mushroom	74
Ox-Tail & Barley	78

Salads

Jimmy's Chopped Salad <i>with ham, Cheddar, spring onion, egg, carrot, beetroot & salad cream</i>	98
V Green Salad <i>with mixed herbs</i>	92
V Waldorf Salad <i>with celeriac, apple, walnuts & mayonnaise dressing</i>	92
Caesar Salad	98
<i>baby gem lettuce, bacon, anchovy, Parmesan cheese & croutons</i>	
<i>with chicken</i>	138
<i>with smoked salmon</i>	148

V - Vegetarian

10% service charge applies | All prices are in HK dollars



Jimmy's Kitchen, circa 1946

Jimmy's Madras

served with papadams and Jimmy's carousel of condiments

Chicken Madras <i>dry or with sauce</i>	208
Lamb Madras <i>dry or with sauce</i>	228
Prawn Madras <i>dry or with sauce</i>	248
V Vegetable Madras <i>dry or with sauce</i>	188
Australian Lamb Chop Madras	288

Pastas

Tagliatelle "Carbonara"	178
<i>with bacon, fresh cream & Parmesan cheese sauce</i>	
Traditional Spaghetti Bolognese	178
Tagliatelle with Fresh Boston Lobster	348
<i>with saffron cream, cherry tomatoes, fresh basil, garlic & chilli</i>	

V - Vegetarian

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Queen's Road, Central, circa 1870

Seafood

Prawn Sari <i>hot & spicy with rice</i>	248
Fish n' Chips, Crispy Beer-battered Fillet	198
<i>with mushy peas & tartar sauce</i>	
Salmon <i>grilled or poached fillet</i>	278
<i>with steamed new potatoes, seasonal vegetables & hollandaise sauce</i>	
Spicy Garoupa <i>with noodles</i>	258
Dover Sole <i>grilled whole on the bone with meunière butter</i>	428
<i>with boiled baby potatoes & daily vegetables</i>	
Jimmy's Mixed Seafood Grill	338
<i>sole, salmon, garoupa, prawn, citrus fruit & hollandaise sauce</i>	
Oven Baked Halibut <i>with herbs & capers</i>	248
Grilled Canadian Boston Lobster with Herbs	468
<i>served with Jimmy's Fries & garden salad</i>	
Canadian Boston Lobster Thermidor	468
<i>served with Jimmy's Fries & garden salad</i>	

Vegetarian

V Vegetable Cutlet	182
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Jimmy's Grill Menu



Pedder Street, Central, circa 1890

USDA Servers Choice Holstein Angus New York Striploin14oz 488
USDA Servers Choice Holstein Angus Rib Eye14oz 488
USDA Servers Choice Holstein Angus Tenderloin12oz 528
72 Hours Slow-cooked USDA Short Rib on the Bone24oz 598
USDA Prime Rib on the Bone36oz 1198
Jimmy's Mixed Grill <i>beef steak, lamb cutlet, pork chop,</i> <i>veal liver, sausage & bacon</i>388
Spring Chicken <i>with rosemary, lemon & olive oil</i>238
Thick Cut Canadian Pork Chop328
Australian Double Rib Lamb Chops398

All grill dishes (except where stipulated) are served with your choice of one potato dish, one vegetable and one sauce. Extra side or sauce are available at a small charge.



Extra Side : add 44

Potatoes

*creamy mash
potato au gratin*

*steamed new potatoes
Jimmy's fries*

baked potato

Vegetables

*portobello mushrooms
cauliflower cheese
green peas*

*onion rings
asparagus*

*creamed spinach
French beans with bacon*

Extra Sauce : add 10

Sauces and Butters

*mushroom sauce
black pepper sauce*

Jimmy's gravy

béarnaise / hollandaise



Des Voeux Road, Central, circa 1900

Jimmy's Classics

Popular Jimmy's dishes that have appeared on our menu over a number of years

Chicken a La King <i>poached with sweet peppers & sherry sauce</i>	198
Chicken Supreme "Kiev" <i>filled with garlic herb butter</i>	208
Wiener Schnitzel <i>classic breaded veal & pan-fried in butter</i>	248
Pig's Knuckle <i>boiled or baked with honey & cloves (allow 30 minutes)</i>	228
Jimmy's Bangers & Mash	198
<i>served since 1928 with green peas & onion gravy</i>	
Calves Liver <i>fried with bacon & sautéed onions</i>	218
Steak Diane	8oz 428
<i>flamed with Cognac, shallots, mushrooms & mustard</i>	
Black Pepper Fillet Steak <i>finished with cream</i>	8oz 428
Corned Beef <i>with boiled cabbage, carrots & potatoes</i>	218
Corned Beef Hash <i>with onions & fried egg</i>	208
Jimmy's Beef Stroganoff	248
<i>made to a recipe from our Shanghai days, served with rice or noodles</i>	
Jimmy's Chicken Stroganoff	208
<i>made to a recipe from our Shanghai days, served with rice or noodles</i>	
Ox-Tail <i>braised with mushrooms, carrots, red wine & thyme</i>	228
Shepherd's Pie	198
<i>seasoned lamb mince covered with crispy baked potato mash</i>	
Steak & Mushroom Pie <i>encased in golden puff pastry</i>	198
Wong Beef Rice	228



For almost a century Jimmy's Kitchen has been building a well deserved reputation as one of Hong Kong's finest and oldest restaurants.

Operating since 1928, Jimmy's was originally a rustic wooden table top place located in Wan Chai until 1929, then it moved to Theatre Lane in Central where it became very popular with local businessmen. Then in 1969 our second Jimmy's opened in Tsim Sha Tsui.

In 1975 Jimmy's Kitchen in Central made a final move to it's current location in South China Building, where it has further established itself as a cozy spot for evening dining as well as a business lunch.

In a fast-paced city like Hong Kong that changes rapidly, it's comforting to know that there are still a few things left that remain changed. The Star Ferry's are still running, the Noon Day Gun still gets fired and Jimmy's Kitchen is still serving up great food just like it's always done.

We would like to welcome all friends old and new to the Jimmy's family personally, and wish you all a Bon Appetit!

Regards, Jimmy.

Desserts

Jimmy's Famous Satellite _____	88
<i>deep-fried vanilla ice-cream flamed with Grand Marnier</i>	
Baked Alaska _____	minimum for two per person 184
<i>ice-cream & fruit sponge cake coated in _____ additional person 92</i>	
<i>Italian meringue & lightly browned then flambéed at your table</i>	
Strawberry Omelette _____	not available at Lunch 88
<i>an egg white pan soufflé filled with strawberries & flambéed with Cointreau</i>	
Apple Crumble <i>with custard sauce</i> _____	72
Sticky Date Pudding <i>with butterscotch sauce</i> _____	72
Chocolate Mousse _____	72
Classic House Made Lemon Tart <i>with citrus salad</i> _____	72
Bread & Butter Pudding <i>with custard sauce</i> _____	72
Crème Brûlée _____	68
Banana Split _____	90
Knickerbocker Glory _____	78
<i>chopped Swiss roll, nuts, fudge, ice-cream, raspberry & chocolate sauce</i>	
Assorted Ice-cream or Sorbet _____	per scoop 70
Assorted Cheese Board _____	3 choices 172
<i>ask your waiter for our cheese list</i>	5 choices 258