



DINNER MENU

B.Y.O.

Please be aware that our dishes are prepared in a kitchen that handles dairy, eggs, wheat, soy, peanuts, tree nuts, fish, and shellfish. We take great care to manage allergens, but there is always a risk of cross-contamination. Please consider that we cannot guarantee a 100% allergen-free environment.

If you have a food allergy, intolerance, or special dietary requirement, don't hesitate to inform our team. We're more than happy to discuss our ingredients and preparation practices, and where possible, we'll adjust dishes to suit your needs.

Welcome to Stanley in Central

Where Every Dish Tells a Story

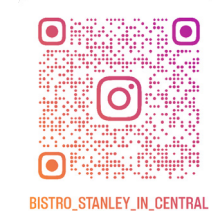
Welcome to our cozy corner of the world, Stanley in Central, a place where stories from across the globe converge on your plate.

Our name pays homage to the vibrant, eclectic energy of Stanley, a renowned street in the heart of Hong Kong, known for its melting pot of culinary delights. "Central" reflects not just our location but our philosophy:

*to be at the center of a culinary crossroads,
bringing a world of flavours to your table.*

With every bite, we invite you to embark on a journey far beyond our walls, to lands both near and far. Our menu is a testament to the diversity and richness of global cuisine, curated with care to offer you an authentic taste of the world's culinary heritage.

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Small

Oysters (GF)

Stanley's 7 each *

(beef tenderloin, oyster mayo, fly fish roe)

Natural 4 each * Thai 4.5 each *

Apple concasse, mint oil 4.5 each * Kilpatrick 4.5 each *

* minimum order 3 oysters per style

Garlic bread 7

Toasted bread, garlic butter (V)

(Cheese +3)

Crudo 22

salmon, dill oil, jalapeño, crispy quinoa, pickled shallots, tiger's milk (GFO)

Calamari 19

salt and pepper whole baby squid, asianslaw, chili cilantro mayo, fried shallots, herbs

Beef tartare 22

tenderloin, oyster mayo, potato pavé, sous vide egg sauce, caviar (GF)

Potatoes 12

smashed royal blue, truffle salt, aioli

Cauliflower 15

battered cauliflower bites, wasabi mayo (V)(GFO)

Popcorn Chicken 15

stanley's marinated chicken, basil, spicy mayo

Chicken Wings 15

korean fried chicken wings, sweet gochujang

Larger

Beef Steak 39

beef tenderloin, coffee rub, potato pavé, parsnip purée,

heirloom carrot, port jus (GF)

mushroom sauce +5, extra port jus +5

Salmon 35

Tuscan style salmon, roasted pumpkin, s.d. tomatoes, shallots, confit garlic, creamy white wine sauce, pearl couscous (GFO)

Cauliflower Steak 25

spiced miso Tahini cauliflower steak, red pepper relish, hummus,

crispy chickpeas, chimichurri, cilantro (V)(GF)

Asian Pork Belly 25

pork belly, preserved prune sauce, bok choy, jasmine rice

Teriyaki 23

Teriyaki chicken, mixed leaves salad, cold soy soba, furikake

Burgers & Sandwich

Beef Burger 25

Angus beef patty, American cheese, red onions, cos lettuce, tomato, gherkins, burger Sauce, ketchup, side chips

Angrybird Burger 23

Fried chicken maryland fillet, American cheese, cos lettuce,

Tomato, gherkins, spicy mayo, side chips

Steak Sandwich 27

Char grilled beef tenderloin fillet, American cheese, red onions, caramelised onions, cos lettuce, tomato, gherkins, BBQ sauce, aioli

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Salad

Roasted Vegetable Salad 25

roasted pumpkin, beetroot, slow cooked tomatoes, feta, toasted almonds, quinoa, pickle shallots, tossed with mesclun, served cold (V)(GFO)

Caesar Salad 25

chicken, boiled egg, baby cos, parmesan cheese, bacon chips, croutons, anchovy (GFO)

Sides

Chips, aioli (V) 9

Wedges, sour cream, sweet chili (V) 11

Side Salad, cucumber, tomato, onion, mixed-leaf (GF)(V) 7

Pasta/ Risotto

Carbonara 23

spaghetti, pancetta, bacon, pecorino, grana padano, cream (GFO)*

Bolognese 23

fettuccine, ragù bolognese, parmigiano reggiano cheese (GFO)*

Boscaiola 25

penne, chicken, mushrooms, semi dried tomatoes, shallots, herbs, white wine cream sauce (GFO)*

Gnocchi 28

mushrooms, sage, quattro formaggi, cream base sauce (V)

Lasagna 28

layered pasta, beef ragu, tomato sugo, béchamel sauce, garden salad

Arrabiata 28

penne, spicy chorizo, chilli, roasted pepper, olive, Nap sauce (GFO)*

Black Risotto 32

squid ink risotto, baby squid, prawns, kale, cherry tomatoes (GF)

Marinara 32

spaghetti, prawns, baby squid, mussels, roasted red pepper, Neapolitan sauce (GFO)*

*GFO +3

For Kids

Spaghetti Bolognese (GFO)* 14

Mac & Cheese (V) 14

Dino Nuggets n Chips 14

Fish Bites n Chips 14

*All kid's meals come with a free apple or orange juice

*GFO +3

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Dessert

Crème Brûlée 10

creamy vanilla custard with a crisp sugar crust

Panna Cotta 12

Vanilla bean panna cotta with raspberry coulis, and blueberries

Sticky Date 16

Sticky Date Pudding, Butter Scotch Sauce, sablé crumble, raspberry coulis, vanilla ice cream

Tiramisu 16

Signature Tiramisu, coffee crumbs, chocolate soil, salted caramel sauce

Specialty Drinks

Pomegranate Fizz 7.5

pomegranate reduction, lemon, soda

Lychee Fizz 7.5

lychee, elderflower cordial, soda

Blush 7.5

raspberry, rose, orange

Virgin Mojito 7.5

Mint, Lime, Simple Syrup

Soft Drinks / Juice

Coke 4.5

Coke Zero 4.5

Lemonade 4.5

Lemon Lime Bitters 5

Ginger Beer 5

Orange Juice 5

Apple Juice 5

Coffee / Tea

Latte 5

Cappuccino 5

Long Black 5

Flat White 5

Tea 5

(Black, English breakfast, Earl grey)

Extras

Alternative milk +1

Extra shot +1

Large +1

Iced +0.50

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