



SET DINNER MENU

Hamachi Crudo

with French trout roe, olive and basil oil
油甘魚伴法國虹鱒魚籽配橄欖及羅勒油
or 或

U10 Scallops

rolled with pancetta and hazelnut butter
美國U10帶子煙肉卷配榛子牛油汁
or 或

French White Asparagus

poached with hollandaise sauce
焗法國白露筍配荷蘭汁
(Supplement 另加 HK\$40)

or 或

Premium Salad Bar

自助沙律吧

(Supplement 另加 HK\$20)

Half Boston Lobster Thermidor

芝士焗龍蝦(半隻)

(Supplement 另加 HK\$80)

Swiss Chard Soup

with fava beans
瑞士甜菜蠶豆湯
or 或

Boston Lobster Bisque

波士頓龍蝦湯

Pan-seared Australian Lamb Loin Pastrami

with black truffle jus
香煎煙燻澳洲羊柳配黑松露汁
or 或

Char-grilled Australian Stockyard

Wagyu Beef Flap Meat

炭燒澳洲安格斯和牛腹心肉
or 或

Baked Barramundi Fish en papillote

Mediterranean style
地中海式焗紙包盲曹魚
or 或

Roasted Canadian Beef Prime Rib with Bone

燒加拿大帶骨牛肉

or 或

Grilled Spain Iberico Pork Pluma

with black truffle jus
燒西班牙橡果黑毛豬肋眼配黑松露汁

Char-grilled Australian Stockyard Black Angus Beef Tenderloin

炭燒澳洲安格斯牛柳

(Supplement 另加 HK\$100)

Daily Dessert

精選甜品

Petits Fours

精美甜點

Coffee or Tea

咖啡或茶

每位 HK\$540 per person

Subject to 10% service charge 另加一服務費

Our food dishes and pastries are available in gluten-free and dairy-free options.

Please check with your server and do let us know if you have an allergy or any other dietary needs.

我們的菜單可提供無麩質或無乳製品之選擇。若閣下對某種食物有過敏反應或任何其他飲食需求，請於點菜時通知服務員，以便作出妥善安排。