



## Mother's Day Dinner Menu 2025

每位 **HK\$888** per person

Additional HK\$ 300 per person 每位

With 3 glasses of wine pairing 連配對餐酒 3 杯

*All prices are subject to 10% service charge*

須按原價另收加一服務費

*If you have any concerns regarding food allergies, please alert your server prior to ordering.*

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。

### ***Boston Lobster, Swordfish, Caviar***

*on cereals in pea sauce*

波士頓龍蝦配劍魚、精選魚子醬和青豆汁

***Kir Royle***

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### ***Zucchini Roll with Goat Cheese***

*served with four kinds of sauce*

意大利青瓜羊奶芝士卷配四款醬料

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### ***Lobster Bisque***

龍蝦濃湯

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### ***Pan-fried Norwegian Salmon***

*with scallop and shrimp on saffron sauce*

香煎挪威三文魚配帶子、大蝦及番紅花汁

***Palliser Estate Sauvignon Blanc, New Zealand***

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### ***Vodka Lime Sorbet***

伏特加配青檸雪葩

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### ***Pan-fried French Guinea Fowl Breast***

*with baby carrot, glazed pumpkin and asparagus*

香煎法國珍珠雞雞胸肉配小甘筍、南瓜和蘆筍

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### ***Pan-roasted U.S. Wagyu SRF Gold Label Chuck Eye Steak***

*with potato-carrot flan, sea scent and black truffle*

香烤美國 SRF 和牛下肩胛肉眼配薯仔甘筍餅及黑松露

***Penfolds Koonunga Hill Retro Shiraz Cab 2021***

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### ***White Chocolate Strawberry Cake***

白朱古力士多啤梨蛋糕