



SET DINNER MENU

Spanish Octopus

braised in chorizo and paprika sauce
燴西班牙八爪魚配辣肉腸紅甜椒汁
or 或

U10 Scallops

baked with garlic herb butter
焗美國 U10 帶子伴香草蒜蓉牛油
or 或

Duck Foie Gras

pan-fried with pistachio crusted and passion fruit sauce
香煎鴨肝伴開心果脆配熱情果汁
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)

Green Asparagus Soup

青蘆筍湯
or 或

Boston Lobster Bisque

波士頓龍蝦湯

Tagliolini with Rabbit and Porcini Mushroom Ragù

意大利扁蛋麵伴牛肝菌燉兔腿肉醬

or 或

Sole Milanese with Caper Butter Sauce

米蘭式龍脷魚伴配酸豆牛油汁

or 或

Char-grilled Spanish 100% Duroc Pork Collar with black truffle jus

炭燒 100% 純種西班牙杜洛克豬梅肉配黑松露汁

Char-grilled Australian Stockyard Black Angus Beef Sirloin

炭燒澳洲安格斯西冷牛扒

or 或

Roasted Canadian Beef Prime Rib with Bone

燒加拿大帶骨牛肉

or 或

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。