



SET DINNER MENU

Goose Foie Gras

chestnut veloute and caramelized fig
香煎法國鵝肝伴焦糖無花果配栗子絲絨醬
or 或

U10 Scallops

pan-seared with French trout roe and lemon butter sauce
香煎美國U10帶子伴法國虹鱒魚籽配檸檬牛油汁
or 或

Hamachi Crudo

olive, fennel and basil oil
油甘魚伴橄欖配甜茴香及羅勒油
or 或

French White Asparagus

poached with hollandaise sauce
焗法國白露筍配荷蘭汁
(Seasonal Special 時令菜式)

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)

White Asparagus Cream Soup

白露筍忌廉湯
or 或

Boston Lobster Bisque

波士頓龍蝦湯

Slow-cooked Iberico Pork Cheek

with marsala mushroom sauce
慢煮西班牙豬臉頰肉配瑪莎拉酒蘑菇汁

Char-grilled Australian Stockyard Wagyu Beef Flap Meat

炭燒澳洲安格斯和牛腹心肉

or 或

or 或

Pan-seared French White Cod Fillet

with herb brown butter sauce
香煎法國白鱈魚柳配西班牙焦化香草牛油汁
or 或

Roasted Canadian Beef Prime Rib with Bone

燒加拿大帶骨牛肉

or 或

Pan-seared French Barbarie Duck Breast

with blackberry sauce
香煎法國芭芭拉鴨胸配黑莓汁

Char-grilled Australian Stockyard Black Angus Beef Tenderloin

炭燒澳洲安格斯牛柳
(Supplement 另加 HK\$100)

Upgrade side vegetables to white asparagus 配菜升級為白露筍

(Supplement 另加 HK\$50)

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。