



SET DINNER MENU

Spanish Octopus Confit

potato espuma and romesco

西班牙油封八爪魚伴馬鈴薯泡沫配羅曼斯可醬

or 或

Hokkaido Jumbo Sea Scallop

pan-seared with French trout roe and lemon butter sauce

香煎北海道珍寶帶子伴法國虹鱒魚籽配檸檬牛油汁

or 或

Cristal Blue Prawn Carpaccio

With Green apple salsa

法國水晶藍蝦薄片青蘋果莎莎醬

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

Sole Milanese with Caper Butter Sauce

米蘭式龍脷魚伴配酸豆牛油汁

or 或

Slow-cooked Canadian Pork Loin

with black truffle jus

慢煮加拿大豬柳配黑松露汁

or 或

Pan-seared Australian Lamb Loin Pastrami

with black truffle jus

香煎煙燻澳洲羊柳配黑松露汁

Char-grilled Australian Stockyard Wagyu Beef Flap Meat

炭燒澳洲安格斯和牛腹心肉

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)

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。