



## SET DINNER MENU

**Dungeness Crab Ravioli**  
with parsley cream sauce  
鄧金斯蟹肉意式雲吞配番茜忌廉汁  
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

**Beef Bone Marrow**  
roasted with parsley and fennel salad  
香草烤牛骨髓伴茴香沙律  
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)

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**Green asparagus soup**  
青蘆筍湯  
or 或

**Boston Lobster Bisque**  
波士頓龍蝦湯

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**Grilled Spain Iberico Pork Pluma**  
with chimichurri sauce  
燒西班牙橡果黑毛豬肋眼配阿根廷青醬

**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 Dutch Monkfish Wrapped in Parma Ham**  
with leek cream sauce  
香煎荷蘭鮫鱈魚巴馬火腿卷配大蒜忌廉汁

**Roasted Canadian Beef Prime Rib with Bone**  
燒加拿大帶骨牛肉

or 或

or 或

**Char-grilled French Yellow Chicken Breast Truffle Jus**  
炭燒法國黃雞胸配松露汁

**Char-grilled Australian Stockyard Black Angus Beef Tenderloin**  
炭燒澳洲安格斯牛柳  
(Supplement 另加 HK\$100)

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**Daily Dessert**  
精選甜品

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**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。