



## SET DINNER MENU

### Spanish Octopus Confit

vitelotte 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

### 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

### Foie Gras

Pan-seared with grilled rum peaches and hazelnuts

香煎鴨肝伴烤蘇酒蜜桃及榛子

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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### Chestnut Soup

栗子湯

or 或

### Boston Lobster Bisque

波士頓龍蝦湯

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### 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

or 或

### Char-grilled Australian Stockyard Wagyu Beef Flap Meat

炭燒澳洲安格斯和牛腹心肉

or 或

### Pan-seared French White Cod Fillet

chorizo, tomato and basil sauce

香煎法國白鱈魚柳配西班牙辣肉腸番茄羅勒汁

or 或

### Roasted Canadian Beef Prime Rib with Bone

燒加拿大帶骨牛肉

or 或

### Slow-braised Australian Lamb Shank with Red Wine Sauce

紅酒慢燉澳洲羊膝

### 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\$580 per person / 每位 HK\$600 per person (Dec 21)

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。