



## SET DINNER MENU

### **Stuffed Deviled Crab**

芝士焗釀蟹蓋

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

### **Baked French Rabbit Leg Pithivier**

焗法式油封兔腿皮蒂維耶酥皮餅

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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### **Jerusalem Artichoke Soup**

crispy parma ham

耶路撒冷朝鮮薊濃湯伴巴馬火腿脆片

or 或

### **Boston Lobster Bisque**

波士頓龍蝦湯

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### **Pan-seared Italian Sea Bass Fillet**

with lemon garlic herbs sauce

香煎意大利海鱸魚柳配檸檬蒜蓉香草汁

or 或

### **Risotto Milanese with Iberico Pork Cheek**

**And Roasted Beef Bone Marrow**

米蘭燉飯配西班牙豬臉頰肉及香烤牛骨髓

or 或

### **Oven-roasted Australian Lamb Loin with Rice Crusted**

with black truffle jus

香脆米焗澳洲羊柳配黑松露汁

or 或

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

炭燒澳洲安格斯和牛腹心肉

or 或

### **French Duck Leg Confit**

crispy waffle and fried egg with cinnamon syrup

法式油封鴨腿伴香脆窩夫及煎蛋配肉桂糖漿

### **Roasted Canadian Beef Prime Rib with Bone**

燒加拿大帶骨牛肉

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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。