



SET DINNER MENU

Salmon Gravlax

marinated baby radish and wild rice salad
醃漬三文魚伴櫻桃蘿蔔配野米沙律
or 或

U10 Scallop & Crispy Japanese Pork Belly

pan-seared with pickled apple
香煎 U10 帶子及脆皮日本豬腩肉伴醃製蘋果
or 或

Crab Cake Benedict

stir-fried spinach and hollandaise sauce
班尼迪蟹餅伴炒菠菜
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)

French Onion Soup

法式洋蔥湯
or 或

Boston Lobster Bisque

波士頓龍蝦湯

Iberico Pork Cheek

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

or 或

Turbot Fillet

oven-roasted with golden crusted and saffron sauce
牛油脆皮焗多寶魚配番紅花醬汁

or 或

Pan-seared French Barbarie Duck Breast

with black berry sauce
香煎法國芭芭拉鴨胸配黑莓汁

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)

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。