

Wine & Dine Set Menu

Canadian Lobster, Celery 'Remoulade' Salad

tangerine sauce with buckwheat chips

加拿大龍蝦配芹菜頭沙律, 橘子汁及麥粉脆片

or 或

French Duck Ballotine with Foie Gras Cooked in a Pastry Crust

red cabbage and coffee duck juice reduction

酥皮焗法國鴨肉及鴨肝卷配紅雛菜及咖啡鴨肉汁

Gosset, Excellence, Brut

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Japanese Mini Pumpkin Soup

bacon and truffle sour cream

迷你日本南瓜湯配煙肉及松露忌廉

Saint Clair Vicar's Choice, Sauvignon Blanc, Marlborough, New Zealand

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New Zealand Skate Wing Roasted in Garlic Butter and Parsley

roasted potato and French bean

法式蒜香意大利番茜牛油烤魔鬼魚翅膀配烤薯及法邊豆

Spy Valley, Pinot Noir, Marlborough, New Zealand

or 或

US Beef Cheek Cooked in Red Wine Sauce

mashed potato and baby carrots

紅酒燴美國牛面頰肉配薯蓉

Michel Lynch, Merlot Cabernet Bordeaux, France

or 或

Linguine Pasta

lobster bisque and grilled prawn

扒大蝦扁意粉配龍蝦汁

Palliser Estate, Dry Riesling, Martinborough, New Zealand

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Strawberry Mousse

fresh raspberry with strawberry ice cream

士多啤梨慕絲配紅桑子及士多啤梨雪糕

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Freshly Brewed Coffee or Tea

即磨鮮咖啡或茶

All prices are subject to 10% service charge
需另加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering.

若閣下對某種食物有過敏反應, 請於點菜時通知服務員, 以便作出妥善安排。