

Set Dinner Menu

Appetizer 前菜

Japanese Scallop with Poached Squid

cheese potato foam

香煎北海道帶子配魷魚及芝士薯仔泡沫

or 或

Canadian Sea Urchin on

U.S. Snake River Farm M8 Wagyu

salmon roe and pea jelly

美國極黑 M8 和牛卷加拿大海膽配三文魚籽及青豆啫喱

Soup 湯

Black Trumpet Pumpkin Soup

南瓜黑喇叭菇湯

Main Course 主菜

(Any 1 item 四選一)

Pan-fried French Sea Bream Fillet

with saffron sauce

香煎法國海鯛魚柳配藏紅花汁

U.S. Angus Beef Tenderloin

winter vegetables and shaved truffle

美國安格斯牛柳配冬季時令蔬菜及松露

or 或

16-hour Slow Cooked

New Zealand Lamb Leg

berries jelly and goat cheese

慢煮 16 小時新西蘭羊腿配藍莓啫喱及羊乳芝士

Strawberry Risotto with Savoy Cabbage

port wine reduction and cheese foam

士多啤梨意大利燴飯配皺葉甘藍、砵酒汁及芝士泡沫

Dessert 甜品

Classic French Mont Blanc

經典法式栗子蛋糕

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

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。