



**White Day
Dinner Menu
13 – 14 March 2021**

Royale Of Foie Gras

with seasonal mushroom and hazelnut
法國皇家鴨肝配野菌及榛子仁

OR 或

Pan Fried Scallop

with parsnip cream, onion confit and vegetable chip
香煎帶子配白甘筍蓉、燴洋蔥及蔬菜脆片

Japanese Mini Pumpkin Soup

with black truffle, bacon and farm cream
迷你日本南瓜湯配黑松露, 煙肉及忌廉

Boston Lobster Ravioli

spinach and tomato
波士頓龍蝦意式雲吞配菠菜及蕃茄

OR 或

Australian Beef Tenderloin

parsnip cream and roast brussels' sprout with port wine sauce
澳洲牛柳配白甘筍蓉、小椰菜及砵酒燒汁

White Chocolate Raspberry Cake

with strawberry ice cream
覆盤子白朱古力蛋糕配士多啤梨雪糕