



SET DINNER MENU

Pigeon Breast and Foie Gras Terrine

pan-fried with pistachio crusted, brioche and fresh fig jam
開心果脆煎白鴿胸肉及鴨肝凍批配法式牛油軟包及無花果醬
or 或

U10 Scallops

pan-seared with bottarga and lemon butter sauce
香煎美國U10帶子伴烏魚子配檸檬牛油汁
or 或

Escargot and Wild Mushroom

sweet potato espuma and herb butter
法式田螺及野菌伴紅薯泡沫配香草牛油
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)

Roasted Pumpkin Soup

chorizo toast
燒南瓜濃湯伴西班牙辣香腸吐司
or 或

Boston Lobster Bisque

波士頓龍蝦湯

French Duck Leg Confit with Lentil Ragout

法式油封鴨腿伴燉雜菜小扁豆
or 或

Char-grilled Australian Stockyard Wagyu Beef Flap Meat

炭燒澳洲安格斯和牛腹心肉
or 或

Pan-seared Italian Sea Bass Fillet

lemon garlic herbs sauce
香煎意大利海鱸魚柳配檸檬蒜蓉香草汁
or 或

Roasted Canadian Beef Prime Rib with Bone

燒加拿大帶骨牛肉
or 或

Slow-braised Australian Lamb Shank with Red Wine Sauce

紅酒慢燉澳洲羊膝

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。