



SET DINNER MENU

French Escargot

baked in the shell with garlic butter sauce and parsley coulis
蒜蓉牛油焗法式田螺配香草醬

or 或

Hokkaido Jumbo Sea Scallop

pan-seared with French trout roe and lemon butter sauce
香煎北海道珍寶帶子伴法國虹鱒魚籽配檸檬牛油汁

or 或

Spain Octopus Confit

vitelotte espuma and romesco
西班牙油封八爪魚伴馬鈴薯泡沫配羅曼斯可醬

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)

Creamy Sweet Corn Soup

鮮粟米忌廉濃湯

or 或

Boston Lobster Bisque

波士頓龍蝦湯

Crispy Pork Cheek with Pickled Fennel

香脆豬臉頰肉伴醃製甜茴香

or 或

Pan-fried Australian Barramundi Fillet with creamy leek sauce

香煎澳洲盲曹魚柳配大蒜忌廉汁

or 或

Char-grilled French Yellow Chicken Breast with Truffle Jus

炭燒法國黃雞胸配松露汁

Oven-roasted Australian Lamb Loin with Rice Crusted with black truffle jus

香脆米焗澳洲羊柳配黑松露汁

or 或

Char-grilled Australian Stockyard Wagyu Beef Flap Meat

炭燒澳洲安格斯和牛腹心肉

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\$580 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。