

4-COURSE IN-ROOM DINING DELUXE SET MENU 客房用膳四道菜豪華晚餐

Appetizer

Assorted Seafood Platter (Snow Crab Legs, US Oysters, Canada Sea Whelks, Blue Mussels & Sea Shrimps)

雜錦海鮮拼盤 (雪花蟹腳,美國生蠔,加拿大海螺,藍青口及海蝦)

Soup

Lobster Bisque 法式龍蝦湯

Main Course

Baked Fillet of Beef Wellington with Truffle & Red Wine Sauce 酥皮焗威靈頓牛柳伴黑松露紅酒汁

OR

Roasted Rack of Lamb with Herb Crumb on Truffle & Red Wine Sauce 香草烤羊排伴黑松露紅酒汁

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Baked Cod Fillet with Miso Paste and Seasoned Foam 泡沫味噌醬焗鱈魚柳

OR

Capellini Pasta with King Prawn and Scallop in Lobster Sauce 龍蝦汁大蝦帶子天使麵

Dessert Platter

Mango Napoleon 芒果千層酥或精選蛋糕

White Mocha and Green Tea Puff 白摩卡綠茶泡芙

Coffee and Matcha Parfait 咖啡抹茶芭菲

Freshly Brewed Coffee OR English Black Tea 咖啡或茶

每位 HK\$988 per person