



SET DINNER MENU

Duck Foie Gras & Pigeon Ballotine

pan-fried with black truffle jus
香煎鴨肝白鴿卷配黑松露汁
or 或

U10 Scallop & Tuna Pastrami

pan-seared with crème fraîche
香煎U10帶子及煙燻鮪魚赤身伴法式酸奶油
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)

French Onion Soup

法式洋蔥湯
or 或

Boston Lobster Bisque

波士頓龍蝦湯

Pan-seared French Yellow Chicken Breast

with porcini mushroom sauce
香煎法國黃雞胸配牛肝菌汁
or 或

Char-grilled Australian Stockyard

Wagyu Beef Flap Meat

炭燒澳洲安格斯和牛腹心肉
or 或

Pan-seared French White Cod Fillet

with chorizo, tomato and basil sauce
香煎法國白鱈魚柳配西班牙辣肉腸番茄羅勒汁
or 或

Roasted Canadian Beef Prime Rib with Bone

燒加拿大帶骨牛肉

or 或

Slow-cooked Canadian Pork Loin

with black truffle jus
慢煮加拿大豬柳配黑松露汁

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。