

## Set Dinner Menu

### Appetizer 前菜

#### **Deep Fried Brie Cheese**

on mixed leaves, guacamole and sweet potato chips  
炸布里芝士配雜沙律菜、牛油果醬及番薯脆片

or 或

#### **Cured Norwegian Salmon**

with herbs, coriander and chorizo sauce  
醃製挪威三文魚配香草、芫茜及辣肉腸醬

### Soup 湯

#### **Leek and Potato Soup**

大蒜薯仔湯

### Main Course 主菜

(Any 1 item 四選一)

#### **Seafood Linguine Cartoccio**

scallop, mussel, clam, blue crab and prawn

意式紙包焗海鮮扁意粉配帶子、青口、蜆、藍花蟹肉及大蝦

#### **Roasted Stuffed French Spring Chicken**

assorted vegetable

烤釀法國春雞配雜菜

or 或

#### **Grilled Slow Cooked Snake River Farm**

##### **M4 Wagyu Rump Cap**

French bean and mini potato

慢煮美國 SRF 極黑 M4 和牛牛臀肉蓋配法邊豆及迷你薯仔

#### **Cauliflower Panna Cotta Tart**

##### **with Assorted Vegetables**

beetroot brunoise and purple cabbage sauce

椰菜花奶油雜菜撻配紅菜頭粒及紫椰菜醬

### Dessert 甜品

#### **Chocolate Almond Caramel Tart**

朱古力杏仁焦糖撻

### Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

**HK\$ 698 per person 每位**

*An additional glass of Gosset, Excellence, Brut, Champagne at HK\$138*

另加 \$138 享用指定香檳一杯

*An additional glass of select red or white wine at HK\$87*

另加 \$87 享用指定紅或白酒一杯

*All prices are subject to 10% service charge*

須另收加一服務費

*If you have any concerns regarding food allergies, please alert your server prior to ordering.*

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。