

Set Dinner Menu

Amuse-Bouche 餐前菜

Abalone in Japanese Style
on cucumber and green apple sauce
日式鮑魚配青瓜青蘋果汁

Appetizer 前菜

Grilled Asparagus, Strawberry and Parsnip Tart
with avocado and vegetables sauce
香烤蘆筍伴草莓白甘荀撻配牛油果醬及蔬菜醬

or 或

U.S. Snake River Farm
Wagyu Ox Tongue Mille Feuille
with mayonnaise
美國 SRF 和牛牛舌千層沙律配蛋黃醬

Soup 湯

Spinach Broccoli Cream Soup
with truffle sour cream
菠菜西蘭花湯配松露酸忌廉

Main Course 主菜

Poached Norwegian Salmon Fillet in Court Bouillon
serve with truffle egg salad and vegetables
法式水煮挪威三文魚柳伴配松露蛋沙律及雜蔬菜

or 或

U.S. SRF Wagyu M7 Flank Steak
with spinach, roasted potato and red wine gravy
美國 SRF 和牛 M7 牛腩扒配菠菜、烤薯仔及紅酒燒汁

or 或

Roasted Vegetables and Quinoa
with walnut, avocado and citrus sauce
香烤蔬菜伴藜麥配合桃、牛油果及柑橘醬

or 或

Grilled Australia Lamb Rump
with vegetables and mashed potato
香烤澳洲羊臀肉配蔬菜及薯蓉

Dessert 甜品

Coffee-Italian Tiramisu
ladyfingers, mascarpone cheese and cocoa
意大利秣酒芝士蛋糕
意式手指餅乾、馬斯卡彭芝士及可可粉

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$ 778 per person 每位

An additional glass of Gosset, Excellence, Brut, Champagne at HK\$178

另加 \$178 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。