

Set Dinner Menu

Amuse-Bouche 餐前小食

Chef's Selection of the Day

廚師是日精選

Appetizer 前菜

Mushroom and Truffle Tiramisu

with Italian rocket salad

松露蘑菇意大利芝士

or
或

Hokkaido Scallops Benedict

斑尼迪北海道帶子

Elderton unoaked Chardonnay

Soup 湯

Chestnut Velouté with Pumpkin Emulsion

栗子絲絨濃湯配南瓜泡沫

Main Course 主菜

Duck Leg Confit

with smoked morels, sautéed young potato and foie gras sauce

油封鴨腿配煙燻羊肚菌、迷你薯仔伴鴨肝醬汁

Penfold Shiraz Carbent, Australia

or 或

Grilled Argentina Picanha Steak

with herbs purée and black berry sauce

烤阿根廷牛臀腰肉牛排配香草蓉伴黑莓醬

Michel Lynch Merlot, Bordeaux, France

or 或

Choucroute of The Sea

sauerkraut, salmon, shrimp, scallop, steam potato with gewurztraminer sauce and dill emulsion

法式海鮮鍋(酸椰菜、三文魚、蝦、帶子)配蒸薯仔、白葡萄酒汁伴蒔蘿奶油泡沫

SPY Valley Pinot Noir, New Zealand

Dessert 甜品

Mont Blanc

經典法式蒙布朗

Ceretto Moscato d'Asti, Italy

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$848 per person 每位

Special Offer 特別推廣

An additional 3 glasses of wine pairing for HK\$280

另加精選美酒配對每位\$280 全套 3 杯

An additional glass of winter drink at HK\$58

另加 \$58 享用冬日特飲一杯

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

另加 \$178 享用指定香檳一杯

All prices are subject to 10% service charge

須按原價另收加一服務費

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。