

Set Dinner Menu

Amuse-Bouche 餐前菜

Abalone in Japanese Style on Kombu and Butter Liver Sauce
日式鮑魚配昆布、牛油鮑魚肝醬

Appetizer 前菜

Italian Bresaola Ham
Filled with Mascarpone, Raisin and Nuts
served on mixed leaves and asparagus
意大利布雷紹拉風乾牛肉卷馬斯卡彭芝士、提子乾及堅果
配雜菜沙律及露筍

Norwegian Salmon Roll
with Sautéed Vegetables and Crab Meat
onion jam and avocado sauce
挪威三文魚卷蟹肉及雜蔬菜
配洋蔥醬及牛油果醬

Soup 湯

Savoy Cabbage Cream Soup
with truffle sour cream
皺葉甘藍湯配松露酸忌廉

Main Course 主菜
(Any 1 item 四選一)

New Zealand Game Meat
with Brioche Gelato
served with vegetables, truffle and raspberry gravy
紐西蘭野味肉伴奶油麵包雪糕
配雜蔬菜、松露及覆盆子燒汁

Pan Roasted Dutch Monk Fish
and Seared Rolled Hokkaido Scallop in Pancetta
served with roasted vegetables and cherry tomato emulsion
香煎荷蘭鯪魚伴北海道帶子煙肉卷
配烤雜蔬菜及車厘茄奶油醬

or 或

Chicken Ballotine
served with truffle mushroom sauce, chicken gravy and vegetables
酥皮雞卷配松露蘑菇醬、雞肉燒汁及雜蔬菜

Mushroom Risotto and Truffle
parmesan cream sauce
蘑菇松露意大利飯配巴馬臣芝士忌廉汁

Dessert 甜品

Coffee-Italian Tiramisu
ladyfingers, mascarpone cheese and cocoa
意大利杯酒芝士蛋糕
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\$ 698 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。