



Tasting Menu

Boston Lobster

served with caviar, horseradish, leaves and wafu dressing

波士頓龍蝦配魚子醬、辣根及和風汁

Gosset, Excellence, Brut, NV

Truffled Foie Gras Terrine

with morel and cherry jelly

松露鵝肝凍批配羊肚菌和櫻桃啫喱

Seafood Soup

海鮮湯

Homemade Cocoa Powder Pasta

in smoked ham and blueberry cream sauce

自家製可可意大利麵配煙燻火腿和藍莓忌廉汁

Saint Clair Sauvignon Blanc, Marlborough, New Zealand

Halibut Fillet

on vegetables and pumpkin vanilla sauce

大比目魚柳配蔬菜和南瓜香草汁

Elderton E-Series, Unoaked Chardonnay, Australia

Vodka Lemon Sorbet

伏特加檸檬雪葩

US SRF Flank Steak

on fried potato, beef jus and vegetables

美國 SRF 牛扒配上炸馬鈴薯、牛肉汁和蔬菜

Penfolds Shiraz Cabernet, Koonunga Hill, South Australia

Coffee Italian Tiramisu

意大利芝士餅

Ceretto Moscato d'Asti, Italy

Freshly Brewed Coffee or Tea

即磨鮮咖啡或茶

HK\$ 888 per person 每位

Special Offer 特別推廣

An additional glass of Summer Day drinks at HK\$58

另加 \$58 享用夏日特飲一杯

Wine Pairing: Half Pairing of Selected 3 Glasses at HK\$188

Full Pairing for Whole Journey at HK\$280

精選美酒配對每位\$188 指定 3 杯或 \$280 全套 5 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。