



## **SET DINNER MENU**

### **Duck Foie Gras Terrine**

with black truffle, brioche and fresh fig jam

鴨肝凍批伴黑松露配法式牛油軟包多士及無花果醬

or 或

### **U10 Scallops & Confit Spain Octopus**

pan-seared with butternut squash espuma and roasted hazelnut sauce

香煎 U10 帶子及油封西班牙八爪魚伴南瓜泡沫配榛子汁

or 或

### **Premium Salad Bar**

自助沙律吧

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### **Mushroom Cappuccino**

蘑菇忌廉湯

or 或

### **Boston Lobster Bisque**

波士頓龍蝦湯

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### **French Chicken Cordon Bleu with Dijon Cream Sauce**

法式藍帶雞排伴第戎芥末醬

or 或

### **Pan-fried Atlantic White Cod Fillet with Shellfish Foam**

香煎鱈魚柳伴海鮮泡沫

or 或

### **Slow-cooked Canadian Pork Loin with Black Truffle Jus**

慢煮加拿大豬柳配黑松露汁

or 或

### **Char-grilled Australian Stockyard Wagyu Beef Flap Meat**

炭燒澳洲安格斯和牛腹心肉

or 或

### **Roasted Prime Rib**

燒牛肉

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### **Daily Dessert**

精選甜品

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### **Petits Fours**

精美甜點

### **Coffee or Tea**

咖啡或茶

每位 **HK\$580 per person**

Subject to 10% service charge

另加一服務費