



## Set Dinner Menu

### Colossal Blue Crab Cake

pan-fried with avocado tomato salsa  
香煎藍蟹餅配牛油果番茄莎莎  
or 或

### Hokkaido Sea Scallop

rolled with pancetta and hazelnut butter  
北海道帶子煙肉卷配榛子牛油汁

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### Boston Lobster Bisque

波士頓龍蝦湯

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### Half Boston Lobster Thermidor

芝士焗龍蝦(半隻)

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### Pan-fried Atlantic White Cod Fillet

asparagus and shellfish foam  
香煎法國白鱈魚柳伴蘆筍配海鮮泡沫  
or 或

### Char-grilled Canadian Pork Rack

baby vegetables, potato and black truffle jus  
炭燒加拿大豬鞍架伴時令雜菜及馬鈴薯配黑松露汁  
or 或

### Char-grilled Australian Angus Beef Tenderloin

baby vegetables, potato and truffle jus  
炭燒澳洲安格斯牛柳伴時令雜菜及馬鈴薯配松露汁

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### Cherry Pistachio Cake with Red Fruit Tules and Pineapple Sorbet

車厘子開心果脆餅配火龍果菠蘿雪葩

Coffee or Tea

咖啡或茶

每位 HK\$720 per person

Including a glass of sparkling wine or lychee soda 包一杯氣泡酒或荔枝梳打

subject to 10% service charge 另加一服務費

Our food dishes and pastries are available in gluten-free and dairy-free options.

Please check with your server and do let us know if you have an allergy or any other dietary needs.

我們的菜單可提供無麩質或無乳製品之選擇。若閣下對某種食物有過敏反應或任何其他飲食需求，請於點菜時通知服務員，以便作出妥善安排。