



SET DINNER MENU

Cristal Blue Prawn Cocktail
with avocado salad and marie rose sauce
雞尾酒法國水晶藍蝦伴牛油果沙律瑪麗玫瑰醬
or 或

Hokkaido Jumbo Sea Scallop
pan-seared with French trout roe and lemon butter sauce
香煎北海道珍寶帶子伴法國虹鱒魚籽配檸檬牛油汁
or 或

Dutch Bitterballen (Fried Beef Meatballs)
with honey mustard sauce
荷蘭炸肉丸配蜜糖芥末醬
or 或

French White Asparagus
poached with hollandaise sauce
焗法國白露筍配荷蘭汁
(Seasonal Special 時令菜式)

Premium Salad Bar
自助沙律吧
(Supplement 另加 HK\$20)

Half Boston Lobster Thermidor
芝士焗龍蝦(半隻)
(Supplement 另加 HK\$80)

Italian Minestrone soup
意大利雜菜湯
or 或

Boston Lobster Bisque
波士頓龍蝦湯

Pan-seared Italian Sea Bass Fillet
with lemon garlic herbs sauce
香煎意大利海鱸魚柳配檸檬蒜蓉香草汁
or 或

Pan-fried Spanish 100% Duroc Pork Collar with Black Truffle Jus
香煎西班牙杜洛克豬梅肉配黑松露汁
or 或

Slow-braised Australian Lamb Shank with Red Wine Sauce
紅酒慢燉澳洲羊膝

Char-grilled Australian Stockyard Wagyu Beef Flap Meat
炭燒澳洲安格斯和牛腹心肉

or 或

Roasted Canadian Beef Prime Rib with Bone
燒加拿大帶骨牛肉

or 或

Char-grilled Australian Stockyard Black Angus Beef Tenderloin
炭燒澳洲安格斯牛柳
(Supplement 另加 HK\$100)

Upgrade side vegetables to white asparagus 配菜升級為白露筍
(Supplement 另加 HK\$50)

Daily Dessert
精選甜品

Petits Fours
精美甜點

Coffee or Tea
咖啡或茶

每位 HK\$540 per person

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。