



SET DINNER MENU

Cecina Wagyu Beef Ham

with almonds and Spanish olive salad
西班牙風乾牛肉火腿配杏仁橄欖沙律
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

Salted Cod Cake

pan-seared with celery root remoulade
香煎鹽漬鱈魚餅伴芹菜根蛋黃醬
or 或

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)

Roasted Pumpkin Soup

chorizo toast
燒南瓜濃湯伴西班牙辣香腸吐司
or 或

Boston Lobster Bisque

波士頓龍蝦湯

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

Sole Milanese with Caper Butter Sauce

米蘭式龍脷魚配酸豆牛油汁
or 或

Pan-seared French Barbarie Duck Breast

with black berry sauce
香煎法國芭芭拉鴨胸配黑莓汁

Slow-braised Australian Lamb Shank with Red Wine Sauce

紅酒汁慢燉澳洲羊膝
or 或

Char-grilled Australian Stockyard Wagyu Beef Flap Meat

炭燒澳洲安格斯和牛腹心肉
or 或

Char-grilled Australian Stockyard Black Angus Beef Tenderloin

炭燒澳洲安格斯牛柳

(Supplement 另加 HK\$100)

Daily Dessert

精選甜品

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

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。