



EARLY 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及無花果醬
or 或

Smoked Haddock Fish Cake

with lime yogurt sauce

煙燻黑線鱈魚餅配青檸乳酪醬
or 或

Hokkaido Sea Scallop

pan-seared with French trout roe and lemon butter sauce
香煎北海道帶子伴法國虹鱒魚籽配檸檬牛油汁
or 或

Jerusalem Artichoke Soup

耶路撒冷朝鮮薊濃湯

French Monkfish

with Italian baby vegetables

法國鮫鱈魚配意式雜菜
or 或

Grilled Spanish Iberico Pork Pluma

with chimichurri sauce

燒西班牙橡果黑毛豬肋眼配阿根廷青醬
or 或

Char-grilled Australian Lamb T-Bone

with black truffle jus

炭燒澳洲T骨羊扒配黑松露汁
or 或

Char-grilled Australian Stockyard Wagyu Beef Flap Meat

with black truffle jus

炭燒澳洲安格斯和牛腹心肉配黑松露汁

Mille Feuille

with homemade custard cream

吉士忌廉法式千層酥

Coffee or Tea

咖啡或茶

每位 HK\$338 per person

Subject to 10% service charge 另加一服務費

*Last order time is 7:00pm 最後下單時間為晚上 7 時正

*All discounts are not applicable to this menu 所有折扣優惠均不適用

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。