



SET DINNER MENU

Smoked Haddock Fish cake

with lime yogurt sauce

煙燻黑線鱈魚餅配青檸乳酪醬

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

Duck Foie Gras

pan-seared with grilled rum peaches and hazelnuts

香煎鴨肝伴烤蘇酒蜜桃及榛子

or 或

Half Boston Lobster Thermidor

芝士焗龍蝦(半隻)

(Supplement 另加 HK\$80)

Chestnut Soup

栗子湯

or 或

Boston Lobster Bisque

波士頓龍蝦湯

Slow-cooked Canadian Pork Loin

with black truffle jus

慢煮加拿大豬柳配黑松露汁

or 或

Pan-fried Australian Barramundi Fillet

with creamy leek sauce

香煎澳洲盲曹魚柳配大蒜忌廉汁

or 或

Slow-braised Australian Lamb Shank

with red wine sauce

紅酒汁慢燉澳洲羊膝

Char-grilled French Yellow Chicken Breast

with truffle jus

炭燒法國黃雞胸配松露汁

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

or 或

Char-grilled Australian Stockyard Black Angus Beef Tenderloin

with black truffle jus

炭燒澳洲安格斯牛柳配黑松露汁

(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\$598 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。