



EARLY SET DINNER MENU

Duck Foie Gras

chestnut velouté and caramelized fig
香煎法國鴨肝伴焦糖無花果配栗子絲絨醬
or 或

Salmon Gravlax

marinated baby radish and honey mustard dressing
醃漬三文魚伴櫻桃蘿蔔配蜜糖芥末汁
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

Boston Lobster Bisque

波士頓龍蝦湯

Pan-seared Australian Ocean Trout

with parsley cream sauce
香煎澳洲海洋鱒魚配香草忌廉汁
or 或

Slow-cooked Iberico Pork Cheek

with marsala mushroom sauce
慢煮西班牙豬臉頰肉配瑪莎拉酒蘑菇汁
or 或

Oven-roasted Australian Lamb Rack

with black truffle jus
焗澳洲羊扒配黑松露汁
or 或

Char-grilled Australian Stockyard Wagyu Beef Flap Meat

with truffle jus
炭燒澳洲安格斯和牛腹心肉配松露汁

Banana Chocolate Cake

espresso ice cream
香蕉朱古力蛋糕伴濃縮咖啡雪糕

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。