



Easter Lunch and Dinner Menu 復活節午市及晚市套餐

Classic Scotch Egg

honey mustard sauce

經典蘇格蘭蛋配蜂蜜芥末醬

or 或

Beef Carpaccio

truffle mayonnaise and parmesan

生牛肉薄片配松露蛋黃醬及巴馬臣芝士

or 或

Pan-Seared Sea Scallops

cauliflower purée and crispy parma ham

香煎帶子配椰菜花茸及脆帕馬火腿

or 或

Mesclun Salad

seasonal fresh leaves, asparagus, beet root and avocado

田園雜菜沙律

Cream of Asparagus Soup

truffle oil

蘆筍忌廉湯配松露油

Pan-fried Italian Seabass Fillet

fennel and orange salad

香煎意大利海鱸魚柳配茴香香橙沙律

or 或

Slow-cooked Canadian Pork Loin

baby vegetables, potatoes and black truffle jus

慢煮加拿大豬柳伴時令雜菜及馬鈴薯配黑松露汁

or 或

Roasted Half French Spring Chicken

wild mushroom cream sauce

烤法國春雞(半隻)配野菌忌廉汁

or 或

Roasted Canadian Beef Prime Rib

with baby vegetables, potatoes and black truffle jus

燒加拿大帶骨牛肉伴時令雜菜及馬鈴薯配黑松露汁

Easter Dessert Combo 復活節甜品組合

Dubai Pistachio Chocolate Egg 杜拜開心果朱古力蛋糕

Carrot Lemon Cheesecake 甘筍檸檬芝士蛋糕

Mango Coconut Sorbet 芒果椰子雪葩

Coffee or Tea

咖啡或茶

每位 HK408 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。