



National Day Set Dinner Menu **October 1, 2026**

Colossal Blue Crab Cake & Hokkaido Sea Scallop & Salmon Gravlax

pan-fried with avocado tomato salsa and hazelnut butter

香煎藍蟹餅、北海道帶子及醃漬三文魚伴牛油果番茄莎莎配榛子牛油汁

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Boston Lobster Bisque

波士頓龍蝦湯

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Half Boston Lobster Thermidor

芝士焗龍蝦(半隻)

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Pan-fried Atlantic White Cod Fillet

asparagus and shellfish foam

香煎法國白鱈魚柳伴蘆筍配海鮮泡沫

or 或

Char-grilled Canadian Pork Rack

baby vegetables, potatoes and truffle jus

炭燒加拿大豬鞍架伴時令雜菜及馬鈴薯配松露汁

or 或

Char-grilled Australian Angus Beef Tenderloin

baby vegetables, potatoes and truffle jus

炭燒澳洲安格斯牛柳伴時令雜菜及馬鈴薯配松露汁

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Cherry Pistachio Cake with Pitaya and Pineapple Sorbet

車厘子開心果脆餅配火龍果菠蘿雪葩

Coffee or Tea

咖啡或茶

每位 HK\$780 per person

Including a glass of sparkling wine 包一杯氣泡酒

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。