



SET DINNER MENU

Spanish Octopus Confit

potato espuma and romesco

西班牙牙油封八爪魚伴馬鈴薯泡沫配羅曼斯可醬
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 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

Half Boston Lobster Thermidor

芝士焗龍蝦(半隻)

(Supplement 另加 HK\$80)

French Onion Soup

法式洋蔥湯

or 或

Boston Lobster Bisque

波士頓龍蝦湯

Grilled Spanish Iberico Pork Pluma
with chimichurri sauce

慢煮加拿大豬柳配黑松露汁

or 或

Sole Milanese with Caper Butter Sauce
米蘭式龍脣魚配酸豆牛油汁

or 或

Oven-roasted Australian Lamb Loin
with truffle jus

焗澳洲羊柳配松露汁

Pan-seared French Barbarie Duck Breast
with black berry sauce
香煎法國芭芭拉鴨胸配黑莓汁

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\$580 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。