



## SET DINNER MENU

### **Colossal Blue Crab Meat Au Gratin**

芝士忌廉焗藍蟹肉

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

### **Oyster Kilpatrick**

with onion pancetta and parmesan cheese

煙肉洋蔥芝士焗蠔

or 或

### **Half Boston Lobster Thermidor**

芝士焗龍蝦(半隻)

(Supplement 另加 HK\$80)

\*\*\*\*\*

### **Roasted Parsnip Soup**

烤防風草湯

or 或

### **Boston Lobster Bisque**

波士頓龍蝦湯

\*\*\*\*\*

### **Pan-fried Spanish 100% Duroc Pork Collar**

with black truffle jus

香煎西班牙杜洛克豬梅肉配黑松露汁

or 或

### **Pan-seared French White Cod Fillet**

with herb brown butter sauce

香煎法國白鱈魚柳配焦化香草牛油汁

or 或

### **Roast Pigeon Risotto**

with confit leg and seared breast with black truffle jus

烤鴿意大利燴飯伴油封鴿腿及香煎鴿胸配黑松露汁

### **French Duck Leg Confit**

crispy waffle and fried egg with cinnamon syrup

法式油封鴨腿伴香脆窩夫及煎蛋配肉桂糖漿

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。