



## **EARLY SET DINNER MENU**

### **Salted Cod Cake**

pan-seared with celery root remoulade  
香煎鹽漬鱈魚餅伴芹菜根蛋黃醬  
or 或

### **Cristal Blue Prawn**

butter glazed with Greek barley salad  
法國水晶藍蝦配希臘薏米沙律  
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

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### **Sole Milanese**

with mustard caper sauce  
米蘭式龍脷魚配芥末酸豆汁  
or 或

### **Char-grilled Spanish 100% Duroc Pork Collar**

with black truffle jus  
炭燒100%純種西班牙杜洛克豬梅肉配黑松露汁  
or 或

### **Pan-seared French Barbarie Duck Breast**

with black truffle jus  
香煎法國芭芭拉鴨胸配黑松露汁  
or 或

### **Char-grilled 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

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### **Daily Dessert**

精選甜品

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### **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。