



## SET DINNER MENU

### Spanish Octopus Confit

potato espuma and romesco

西班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

### Char-grilled Tuna Steak

with scallion soy dressing

炭燒吞拿魚扒配香蔥油醬汁  
or 或

### Half Boston Lobster Thermidor

芝士焗龍蝦(半隻)

**(Supplement 另加 HK\$80)**

\*\*\*\*\*

### Green Asparagus Soup

青蘆筍湯

or 或

### Boston Lobster Bisque

波士頓龍蝦湯

\*\*\*\*\*

### Sole Milanese

with caper butter sauce

米蘭式龍脷魚配酸豆牛油汁  
or 或

### Grilled Spanish Iberico Pork Pluma

with chimichurri sauce

燒西班牙橡果黑毛豬肋眼配阿根廷青醬  
or 或

### Char-grilled French Yellow Chicken Breast

with Barolo wine jus

炭燒法國黃雞胸配巴羅洛紅酒汁

### Oven-Roasted Australian Lamb Rack

with garlic rosemary and Barolo wine jus

蒜香露絲瑪莉焗澳洲羊架配巴羅洛紅酒汁  
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。