



EARLY SET DINNER MENU

French White Asparagus

poached with San Daniele ham and hollandaise sauce

焗法國白露筍伴聖丹尼爾火腿配荷蘭汁

or 或

Escargot & Porcini

polenta and herb butter

香草牛油法式田螺及牛肝菌伴玉米蓉

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

Pan-seared Australian Ocean Trout

with tarragon cream sauce

香煎澳洲海洋鱒魚配香草忌廉汁

or 或

Char-grilled Spanish 100% Duroc Pork Collar

with truffle jus

炭燒100%純種西班牙杜洛克豬梅肉配松露汁

or 或

Char-grilled French Yellow Chicken Breast

with truffle jus

炭燒法國黃雞胸配松露汁

or 或

Char-grilled Australian Stockyard Wagyu Beef Flap Meat

with truffle jus

炭燒澳洲安格斯和牛腹心肉配松露汁

Daily Dessert

精選甜品

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。