



## **EARLY SET DINNER MENU**

### **Kombu Soy-Cured Argentine Red Shrimp**

with avocado salsa and crispy shell

昆布醬油漬阿根廷紅蝦伴香脆蝦殼配牛油果莎莎  
or 或

### **Crab Cake Benedict**

stir-fried spinach and hollandaise sauce

班尼迪蟹餅伴炒菠菜  
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

### **Slow-cooked Canadian Pork Loin**

with truffle jus

慢煮加拿大豬柳伴時令雜菜及馬鈴薯配松露汁  
or 或

### **French Duck Leg Confit**

with cinnamon syrup

法式油封鴨腿配肉桂糖漿  
or 或

### **Char-grilled Stockyard Wagyu Beef Flap Meat**

with truffle jus

炭燒澳洲安格斯和牛腹心肉配松露汁

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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。

*Unlimited sparkling & still mineral water at HK\$30 per person  
有氣及無氣礦泉水無限供應 每位港幣 30 元*