



SET DINNER MENU

Caramelized Garlic Lemon Shrimp

with anchovy-caper sauce and parmesan crisp

焦糖蒜油檸檬蝦配鯷魚酸豆醬汁及帕馬森芝士脆片
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

Cecina Wagyu Beef Ham

with melon and aged balsamic drizzle

西班牙風乾牛肉火腿薄片配蜜瓜及陳年意大利黑醋
or 或

Half Boston Lobster Thermidor

芝士焗龍蝦(半隻)

(Supplement 另加 HK\$80)

White Asparagus Soup

白蘆筍湯

or 或

Boston Lobster Bisque

波士頓龍蝦湯

Pan-fried Australian Barramundi Fillet

with creamy leek sauce

香煎澳洲盲曹魚柳配大蒜忌廉汁

or 或

Braised Pork Cheek

with brown butter gnocchi, sage and confit garlic

紅酒燴豬面頰配鼠尾草焦化牛油薯糰及油封蒜頭

or 或

Stuffed Chicken Leg

with bacon, porcini, walnut and date sauce

煙肉牛肝菌核桃釀雞腿配蜜棗醬

Oven-roasted Australian Lamb Loin with Rice Crusted

with truffle jus

香脆米焗澳洲羊柳配松露汁

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

or 或

Char-grilled Australian Stockyard Black Angus Beef Tenderloin

with truffle jus

炭燒澳洲安格斯牛柳配松露汁

(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。

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