



SET DINNER MENU

Hamachi Crudo

olive, fennel and basil oil
油甘魚伴橄欖配甜茴香及羅勒油
or 或

Spanish Octopus

braised in chorizo and paprika sauce
燴西班牙八爪魚配辣肉腸紅甜椒汁
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

Half Boston Lobster Thermidor

芝士焗龍蝦(半隻)

(Supplement 另加 HK\$80)

Roasted Parsnip Soup

烤防風草湯
or 或

Boston Lobster Bisque

波士頓龍蝦湯

Over-Roasted Chilean Sea Bass

with herbs crusted and saffron sauce
香草脆焗智利海鱸魚配番紅花醬
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

Pan-seared Australian Lamb Loin Pastrami

with truffle jus
香煎煙燻澳洲羊柳配松露汁

French Duck Leg Confit with Lentil Ragout

法式油封鴨腿伴燉小扁豆
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