



## **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

### **Scottish Smoked Salmon**

with fennel & avocado salsa

蘇格蘭煙三文魚伴茴香配牛油果莎莎

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**

mustard caper sauce

米蘭式龍脷魚配芥末酸豆汁

or 或

### **Char-grilled Spanish 100% Duroc Pork Collar**

truffle jus

炭燒100%純種西班牙杜洛克豬梅肉配松露汁

or 或

### **French Duck Leg Confit**

cinnamon syrup

法式油封鴨腿配肉桂糖漿

or 或

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

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