



SET DINNER MENU

Char-grilled Tuna Steak

scallion soy dressing

炭燒吞拿魚扒配香蔥油醬汁

or 或

Cecina Wagyu Beef Ham

almonds and Spanish olive salad

西班牙風乾牛肉火腿配杏仁橄欖沙律

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)

Truffle Cappuccino

松露忌廉湯

or 或

Boston Lobster Bisque

波士頓龍蝦湯

Sole Milanese

caper butter sauce

米蘭式龍脷魚配酸豆牛油汁

or 或

Braised Pork Cheek

creamy parmesan orzo

紅酒燴豬面頰肉伴巴馬臣芝士忌廉米粒粉

or 或

Oven-Roasted Australian Lamb Rack

garlic rosemary and Barolo wine jus

蒜香露絲瑪莉焗澳洲羊架配巴羅洛紅酒汁

Pan-seared French Barbarie Duck Breast

black berry sauce

香煎法國芭芭拉鴨胸配黑莓汁

or 或

Char-grilled Australian Stockyard Wagyu Beef Flap Meat

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

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