



EARLY SET DINNER MENU

French Pigeon Leg

confit with black wild rice salad
法式油封白鴿腿配黑野米沙律
or 或

Cecina Wagyu Beef Ham

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

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

Pan-seared Australian Barramundi Fillet

tomato sauce
香煎澳洲盲曹魚柳配番茄汁
or 或

Char-grilled Iberico Pork Presa

truffle jus
炭燒西班牙豬肩胛肉配松露汁
or 或

French Duck Leg Confit

truffle jus
法式油封鴨腿配松露汁
or 或

Char-grilled US Prime Beef Sirloin Steak

truffle jus
炭燒美國頂級西冷牛排配松露汁

Daily Dessert

精選甜品

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