



EARLY SET DINNER MENU

Duck Foie Gras Terrine

with black truffle, brioche and fresh fig jam

鴨肝凍批伴黑松露配法式牛油軟包及無花果醬
or 或

Cristal Blue Prawn

butter glazed with Greek barley salad

法國水晶藍蝦配希臘薏米沙律
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 Ocean Trout

yuzu butter sauce

香煎澳洲海洋鱒魚配柚子牛油汁
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

Char-grilled French Yellow Chicken Breast

truffle jus

炭燒法國黃雞胸配松露汁
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

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