HARBOUR GRILL

SET DINNER MENU

Duck Foie Gras
chestnut veloute and caramelized fig
香煎法國鴨肝伴焦糖無花果配栗子絲絨醬

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)

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Boston Lobster Bisque
波士頓龍蝦湯

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Pan-fried Australian Barramundi Fillet
with creamy leek sauce
香煎澳洲盲曹魚柳配大蒜忌廉汁

or 或

Oven-Roasted Australian Lamb Rack
with garlic rosemary and truffle jus
蒜香露絲瑪莉焗澳洲羊架配松露汁

Char-grilled US Prime Beef Sirloin Steak
truffle jus
炭燒美國頂級西冷牛排配松露汁

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)

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Daily Dessert
精選甜品

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Petits Fours
精美甜點

Coffee or Tea
咖啡或茶

每位 **HK$620 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