HARBOUR GRILL

EARLY SET DINNER MENU

Salted Cod Cake
pan-seared with celery root remoulade
香煎鹽漬鱈魚餅伴芹菜根蛋黃醬

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

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Pan-seared Australian Barramundi Fillet
tomato sauce
香煎澳洲盲曹魚柳配番茄汁

or 或

Char-grilled Schnitzel Iberico Pork Presa
truffle jus
炭燒西班牙豬肩胛肉配松露汁

or 或

Char-grilled Australian Lamb T-Bone
Barolo wine jus
炭燒澳洲T骨羊扒配紅酒汁

or 或

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

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Daily Dessert
精選甜品

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Coffee or Tea
咖啡或茶

每位 HK$368 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