HARBOUR GRILL

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
pan-seared with romesco sauce & kale
香煎法國水晶藍蝦配西班牙紅椒杏仁醬及羽衣甘藍
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
Chestnut Soup
with crispy bacon bits or truffle oil
栗子濃湯配香脆煙肉碎及松露油

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Atlantic Salmon Bass Fillet
pan-fried with parsley cream sauce
香煎大西洋白姑魚配香草忌廉汁
or 或
Crispy Pork Collar Schnitzel
mustard caper sauce
德式炸豬梅肉配芥末酸豆汁
or 或
Oven-Roasted Whole French Quail
with sage butter gnocchi
爐燒法國鵪鶉配鼠尾草牛油薯仔糰
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