

Set Dinner Menu

Argentina Shrimp Carpaccio

with mozzarella cheese

阿根廷紅蝦刺身薄片配水牛芝士

or 或

Hungarian Duck Foie Gras Mousse

mostarda apple and red wine reduction

匈牙利鴨肝慕斯配芥末蘋果及紅酒醬

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Classic Seafood Soup

經典海鮮湯

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Grilled Australian Grain-Fed 100 Days Wagyu Beef Rump

black truffle and vegetables gratin

香烤澳洲穀飼 100 天和牛臀肉配黑松露及烤焗蔬菜

or 或

Tagliatelle in Truffle and Fresh Artichoke Sauce

意式蛋麵配松露雅枝竹醬

or 或

Half Canadian Lobster

celeriac and sautéed spinach, asparagus, baby artichoke and lobster sauce

加拿大龍蝦配芹菜、炒菠菜、蘆筍、雅枝竹及龍蝦汁

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Strawberry Mousse

with fresh raspberry with strawberry ice cream

士多啤梨慕絲配紅桑子及士多啤梨雪糕

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Freshly Brewed Coffee or Tea

即磨鮮咖啡或茶

HK\$ 698 per person 每位

An additional glass of select red or white wine at HK\$87

另加\$87 享用指定紅或白酒一杯

All prices are subject to 10% service charge
需另加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering.

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。