

Festive Celebration (Caviar, Black Truffle and Foie Gras)

節日佳餚慶典(魚子醬, 黑松露, 鴨肝)

Appetizer 前菜

French Pan-fried Foie Gras

228

Pear Marmalade with Verjus Sauce and black truffle
香煎法國鴨肝配啤梨果醬, 葡萄酒汁及黑松露菌

Japanese Hokkaido Scallop Carpaccio

328

Amur River Caviar and Celery Root Remoulade
日本北海道薄切帶子刺身配芹菜頭沙律及精選黑魚籽醬

Main Courses 主菜

US Beef Tenderloin

480

Fresh Black Truffle and Roasted Vegetables with Red Wine Sauce
美國牛柳扒配黑松露菌, 時令蔬菜及紅酒汁

Roasted Cod Fish

530

Cauliflower Cream and Amur River Caviar
香烤白雪魚柳配椰菜蓉及精選黑魚籽醬

Handmade Pasta

380

Chicken Cream Sauce and Fresh Black Truffle
自家制意式麵條配雞肉忌廉汁及黑松露菌

This offer cannot be used in conjunction with other promotion discount

不適用於任何其他推廣優惠



CHEF RECOMMENDATION



VEGETARIAN DISH

All prices are subject to 10% service charge

需另收加一服務費

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

Gluten Free

不含麩質

Appetizer 前菜



Avocado Guacamole and Vegetable Garden Salad 180
牛油果醬及田園沙律

Soup 湯

Lobster Bisque 228
Radish
龍蝦濃湯配龍蝦肉及小蘿蔔

Main Course 主菜

French Spring Chicken 380
French beans and sautéed potatoes
法國春雞配法邊豆及炒馬鈴薯

Dessert 甜品

Mango and Passion Fruit Delights 108
Mango passion fruit mousse with passion fruit ginger cream and
vanilla panna cotta
特色香芒熱情果甜品



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Appetizers

前菜

Crab Meat Salad 180

Chorizo mousse, avocado, mango, mesclun leaves and balsamico

蟹肉沙律配西班牙辣肉腸慕絲, 牛油果, 芒果及黑醋汁

Pan Fried French Duck Foie Gras 280

Red fruit dark chocolate jam

煎法國鴨肝配紅梅黑朱古力醬

Beef Tartar 140

Truffle mayonnaise, condiments and lotus chips

鞭靚牛肉配黑松露蛋黃醬, 配料及蓮藕脆片



Avocado Guacamole and Vegetable Garden Salad 180

牛油果醬及田園沙律



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Soups

湯



Lobster Bisque

Radish
龍蝦濃湯配龍蝦肉及小蘿蔔

228

Onion Soup

Emmental cheese toast
法式洋蔥湯配芝士多士

140



Mushroom Cream Soup

Sour cream and garlic croutons
蘑菇濃湯配酸忌廉及香蒜麵包粒

120

Sides

配菜



Garden Green Salad

Champagne-vinegar dressing
田園沙律配香檳醋醬

85



Sautéed Wild Mushroom

炒野菌

70



Roasted Potatoes

烤薯仔

70



Sautéed French Beans

Garlic and butter
蒜香牛油法邊豆

60



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Fish & Seafood

魚類及海鮮



Halibut Roll

(SILVER AWARD WINNING DISH)

Mashed purple potato and semi-dried tomato cream sauce

比目魚卷配紫薯蓉及風乾番茄忌廉汁

(銀獎得獎菜式)

338

Pan Fried Hokkaido Scallops

Lobster bisque and cabbage chips

煎日本帶子配龍蝦濃湯及雛椰菜脆片

338

Pan Fried Cod Fish

Quinoa, roasted corn and mariniere sauce

香煎鱈魚配藜麥、烤粟米及青口忌廉汁

480

Steak Promotion On The Grill

扒類

USDA Top Choice Beef Tomahawk Steak

28oz

1290

(for 2 persons)

美國精選級斧頭牛扒 (兩位用)

28 安士

Canadian Excel Beef Rib Eye Steak

12oz

750

加拿大極級肉眼牛扒

12 安士

Australian Angus Beef Tenderloin

8oz

650

澳洲安格斯牛柳

8 安士

Australian Rack of Lamb

480

澳洲羊架

All steaks are char-grilled served with roasted garlic, rosemary, roasted new potatoes and red wine beef sauce, black peppercorn sauce and horseradish cream sauce

以上烤扒類配燒蒜、迷迭香、燒新薯及紅酒牛肉汁、黑椒汁及辣根忌廉汁



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Main Course

主菜



Pan Fried Pork Loin

480

(BRONZE AWARD WINNING DISH)

Pork ravioli, spelt wheat, mini carrot and port wine sauce

香煎豬柳配豬肉意式雲吞, 麥米, 小紅蘿蔔及砵酒汁

(銅獎得獎菜式)



Eggplant and Buffalo Mozzarella Cheese Lasagna

380

(Containing eggs product)

Beetroot risotto spring roll and lemongrass cream sauce

茄子及水牛芝士千層麵配紅菜頭意大利飯春卷及香茅忌廉汁

(包含蛋類製品)

French Spring Chicken

380

French beans and sautéed potatoes

法國春雞配法邊豆及炒馬鈴薯

Braised Australian Beef Cheek

420

Mashed potato and red wine sauce

燉澳洲牛臉頰肉配薯蓉及紅酒汁



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Dessert

甜品

Caramel Mille Feuille 128

Vanilla ice cream

香脆焦糖吉士拿破崙配雲呢拿雪糕



Mango and Passion Fruit Delights 108

Mango passion fruit mousse with passion fruit ginger cream and vanilla panna cotta

特色香芒熱情果甜品

Green Tea Opera 108

Strawberry ice cream

綠茶歌劇蛋糕配士多啤梨雪糕

Mi-Cuit (Within 15 minutes) 108

Soft centered 70% VALRHONA chocolate cake with vanilla ice cream

70% VALRHONA 軟心朱古力蛋糕伴雲呢拿雪糕 (製作需時 15 分鐘)

Your Choice of MÖVENPICK Ice Cream 108

瑞士 MÖVENPICK 雪糕 (2 Scoops 兩球)



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