

Set Dinner Menu

Canadian Lobster, Celery 'Remoulade' Salad

tangerine sauce with buckwheat chips

加拿大龍蝦配芹菜頭沙律, 橘子汁及麥粉脆片

or 或

French Duck Ballotine with Foie Gras Cooked in a Pastry Crust

red cabbage and coffee duck juice reduction

酥皮焗法國鴨肉及鴨肝卷配紅雛菜及咖啡鴨肉汁

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Creamy Pumpkin Soup

bacon and truffle sour cream

南瓜湯配煙肉及松露忌廉

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New Zealand Skate Wing Roasted in Garlic Butter and Parsley

roasted potato and french bean

法式蒜香意大利番茜牛油烤魔鬼魚翅膀配烤薯及法邊豆

or 或

US Beef Cheek Cooked in Red Wine Sauce

mashed potato and baby carrots

紅酒燴美國牛面頰肉配薯蓉

or 或

Creamy Risotto

seasonal mushroom and parsley foam

野菌意大利飯配芫茜泡沫

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Strawberry Mousse

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\$ 668 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。