

Set Dinner Menu

Amuse-Bouche 餐前菜

Abalone in Japanese Style on Butter Liver Sauce

日式鮑魚配牛油鮑魚肝醬

Appetizer 前菜

Hamachi Tartare and Caviar Sandwich

油甘魚韃靼伴精選魚子醬三文治

or 或

Green Tart,
Vegetables, Grilled Mushroom and Truffle

蔬菜撻伴雜蔬菜、燒蘑菇及松露

Soup 湯

Spinach Broccoli Cream Soup

with truffle sour cream

菠菜西蘭花湯配松露酸忌廉

Main Course 主菜

24 Hours Slow-cooked U.S. Beef Rib and Hazelnut

Served with pumpkin purée, carrot Vichy, caramelized shallot, horseradish cream

24 小時慢煮美國牛肋排伴榛子

配南瓜蓉、維琪紅蘿蔔、焦糖乾蔥及辣根忌廉

or 或

Roasted French Rabbit Leg

polenta and vegetables

香烤法國兔腿肉配粟米餅及雜蔬菜

or 或

Japanese Tuna

served with vegetables and mandarin

香煎日本吞拿魚配蔬菜及柑橘

or 或

Vegetarian Rigatoni

with almond cheese, walnuts sauce and purple potato purée

素菜忌廉通心粉配杏仁芝士、合桃醬及紫薯蓉

Dessert 甜品

Coffee-Italian Tiramisu

ladyfingers, mascarpone cheese and cocoa

意大利秣酒芝士蛋糕

意式手指餅乾、馬斯卡彭芝士及可可粉

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$ 698 per person 每位

An additional glass of Gosset, Excellence, Brut, Champagne at HK\$178

另加 \$178 享用指定香檳一杯

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

須另收加一服務費

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。