

*Set Dinner Menu*

*Appetizer 前菜*

***Four Cheese Garden***  
*with nuts and olive oil gelato*  
四式芝士花圃配果仁及橄欖油雪糕

or 或

***Duck Foie Gras Semifreddo***  
*fig, apricot and red wine reduction*  
鴨肝凍批配無花果、杏桃及紅酒汁

*Soup 湯*

***Asparagus Soup***  
蘆筍湯

*Main Course 主菜*  
(*Any 1 item 四選一*)

***Pan-Roasted Australian Lamb Chop***  
*potato, carrot, French bean and zucchini*  
香煎澳洲羊扒配薯仔、甘筍、法邊豆及意大利青瓜

***Australian Grass-fed Beef Tenderloin  
with King Prawn and Mussel***  
*ratatouille and white wine sauce*  
澳洲草飼牛柳、大蝦及青口配燴蔬菜及白酒汁

or 或

***Chilean White Cod Fillet***  
*sicilian sauce and vegetables*  
香煎智利白鱈魚配西西里汁及蔬菜

***Rose Risotto***  
*with parmesan sauce*  
玫瑰意大利燴飯配巴馬臣芝士汁

*Dessert 甜品*

***Chocolate Almond Caramel Tart***  
朱古力杏仁焦糖撻

*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\$138*

另加 \$138 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。