



Set Dinner Menu

Appetizer 前菜

Baked Hokkaido Scallop

vegetables and saffron ginger foam

香烤北海道帶子配蔬菜及藏紅花薑汁泡沫

or 或

Duo of Foie Gras

French duck foie gras terrine and mousse with
red wine pune dressing

法國鴨肝凍批配蘋果鴨肝慕絲及西梅紅酒汁

Soup 湯

Cream of Cauliflower and Black Truffle Soup

椰菜花黑松露忌廉湯

Main Course 主菜

(Any 1 item 四選一)

Australian Grain-fed Beef Cheek

mashed potato, vegetables and red wine gravy

澳洲穀飼牛頰肉配薯蓉、蔬菜及紅酒燒汁

Mediterranean Sea Bass Fillet

inky risotto and lettuce ginger juice

地中海鱸魚配墨魚汁燴飯及蔬菜薑汁

or 或

Pan Roasted Iberian Pork Loin

chanterelle mushroom and vegetables

香烤伊比利亞豬柳配雞油菌及蔬菜

Four Cheese Tortellini

mixed beans and vegetables sauce in truffle scent

意大利四式芝士雲吞配雜豆牛肝菌松露汁

Dessert 甜品

Milk Chocolate Caramel Hazelnut Ball

牛奶朱古力焦糖榛子蛋糕

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

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。