



## Set Dinner Menu

### Amuse-Bouche 餐前小食

### Chef's Selection of the Day

廚師是日精選

### Appetizer 前菜

#### **Argentina Shrimp Carpaccio**

stuffed buffalo mozzarella with amur caviar and green apple sauce  
阿根廷紅蝦薄片釀水牛芝士配魚子醬和青蘋果醬

or 或

#### **Goat Cheese Zucchini Roll**

with assorted vegetable puree  
意大利青瓜卷羊奶芝士配雜蔬菜蓉

### Soup 湯

#### **Soup of the Day**

是日精選餐湯

### Main Course 主菜

#### **Grilled US Wagyu Rump Cap Beef Steak**

with rainbow potato and red wine jus  
香烤美國和牛臀肉蓋配彩虹馬鈴薯和紅酒汁

or 或

#### **Pan-roasted Australian Lamb Cutlet**

with red cabbage, endive and mashed potato lamb gravy  
香煎澳洲羊架配紅椰菜、菊苣、薯蓉和羊肉汁

or 或

#### **Pan-roasted French Monk Fish**

with baked vegetables ragout, mashed potato and chorizo sauce  
法式香煎鮫鰻魚配燉雜蔬菜、薯蓉和西班牙辣香腸醬

or 或

#### **Almond Cheese Rigatoni**

with purple potato puree and walnut sauce  
杏仁芝士粗管面配紫薯蓉和合桃醬

### Dessert 甜品

#### **Lime and Coconut Panna Cotta with Coconut Foam**

青檸檬香奶凍配椰子泡沫

### Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

**HK\$ 818** per person 每位

### Special Offer 特別推廣

*An additional glass of Winter drink at HK\$58*

另加 \$58 享用冬日特飲一杯

*An additional glass of selected red or white wine at HK\$87*

另加 \$87 享用指定紅或白酒一杯

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

另加 \$178 享用指定香檳一杯

*All prices are subject to 10% service charge*

須按原價另收加一服務費

*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。

Dinner Aug - Oct 2025