



## Set Dinner Menu

### Appetizer 前菜

#### **Italian Bresaola Ham**

##### **Filled with Mascarpone, Raisin and Nuts**

*served on mixed leaves and asparagus*

意大利布雷紹拉風乾牛肉卷馬斯卡彭芝士、提子乾及堅果  
配雜菜沙律及露筍

or 或

#### **Norwegian Salmon Roll**

##### **with Sautéed Vegetables and Crab Meat**

*onion jam and avocado sauce*

挪威三文魚卷蟹肉及雜蔬菜  
配洋蔥醬及牛油果醬

### Soup 湯

#### **Savoy Cabbage Cream Soup**

*with truffle sour cream*

皺葉甘藍湯配松露酸忌廉

### Main Course 主菜

*(Any 1 item 四選一)*

#### **New Zealand Game Meat**

##### **with Brioche Gelato**

*served with vegetables, truffle and raspberry gravy*

紐西蘭野味肉伴奶油麵包雪糕

配雜蔬菜、松露及覆盆子燒汁

#### **Pan Roasted Dutch Monk Fish**

##### **and Seared Rolled Hokkaido Scallop in Pancetta**

*served with roasted vegetables and cherry tomato emulsion*

香煎荷蘭鮫鰵魚伴北海道帶子煙肉卷

配烤雜蔬菜及車厘茄奶油醬

or 或

#### **Chicken Ballotine**

*served with truffle mushroom sauce, chicken gravy and vegetables*

酥皮雞卷配松露蘑菇醬、雞肉燒汁及雜蔬菜

#### **Mushroom Risotto and Truffle**

*parmesan cream sauce*

蘑菇松露意大利飯配巴馬臣芝士忌廉汁

### Dessert 甜品

#### **Coffee-Italian Tiramisu**

*ladyfingers, mascarpone cheese and cocoa*

意大利杯酒芝士蛋糕

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。