

## *A La Carte Menu*

### Appetizer 前菜

- Mango Crab Roll** \$180  
lobster jelly and salmon roe with miso mayonnaise  
芒果蟹肉卷配龍蝦啫喱, 三文魚籽及麵豉蛋黃醬
- Pan Fried French Duck Foie Gras** \$280  
red fruit dark chocolate jam  
煎法國鴨肝配紅梅黑朱古力醬

### Soup 湯

- Creamy Pumpkin Soup** \$180  
bacon and truffle sour cream with cheese toast  
南瓜湯配煙肉, 松露忌廉及芝士多士
- Onion Soup** \$140  
emmental cheese toast  
法式洋蔥湯配芝士多士
- Lobster Bisque** \$228  
radish  
龍蝦濃湯配龍蝦肉及小蘿蔔

### Main Course 主菜

- USDA Top Choice Beef Tomahawk Steak 28oz ( for 2 persons )** \$1290  
美國精選級斧頭牛扒 28 安士( 兩位用 )
- Canadian Excel Beef Rib Eye Steak 12oz** \$750  
加拿大極級肉眼牛扒 12 安士
- Australian Rack of Lamb** \$480  
澳洲羊架
- Halibut Roll ( 2017 silver award winning dish )** \$338  
mashed purple potato and semi-dried tomato cream sauce  
比目魚卷配紫薯蓉及風乾番茄忌廉汁( 2017 銀獎得獎菜式 )
- Linguine Pasta** \$380  
grilled prawn with lobster bisque  
扒大蝦扁意粉配龍蝦汁

### Desserts 甜品

- Caramel Mille Feuille** \$128  
Vanilla ice cream  
香脆焦糖吉士拿破崙配雲呢拿雪糕
- Mi-Cuit (within 15 minutes)** \$108  
Soft centered 70% VALRHONA chocolate cake with vanilla ice cream  
70% VALRHONA 軟心朱古力蛋糕伴雲呢拿雪糕 (製作需時 15 分鐘)

All prices are subject to 10% service charge  
需另加一服務費

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。