



EARLY SET DINNER MENU

Duck Foie Gras

pan-fried with apple compote and maple walnut
香煎鴨肝伴蜜餞蘋果及楓糖合桃
or 或

Cecina Wagyu Beef Ham

melon and aged balsamic drizzle
西班牙風乾牛肉火腿薄片配蜜瓜及陳年意大利黑醋
or 或

Hokkaido Sea Scallop

pan-seared with French trout roe and lemon butter sauce
香煎北海道帶子伴法國虹鱒魚籽配檸檬牛油汁
or 或

Boston Lobster Bisque

波士頓龍蝦湯

Pan-seared Australian Barramundi Fillet

with parsley cream sauce
香煎法國白鱈魚配香草忌廉汁
or 或

Slow-cooked Canadian Pork Loin

with black truffle jus
慢煮加拿大豬柳配黑松露汁
or 或

Pan-seared French Barbarie Duck Breast

with black truffle jus
香煎法國芭芭拉鴨胸配松黑露汁
or 或

Char-grilled Stockyard Wagyu Beef Flap Meat

with black truffle jus
炭燒澳洲安格斯和牛腹心肉配黑松露汁

Daily Dessert

精選甜品

Coffee or Tea

咖啡或茶

每位 HK\$338 per person

Subject to 10% service charge 另加一服務費

*Last order time is 7:00pm 最後下單時間為晚上 7 時正

*All discounts are not applicable to this menu 所有折扣優惠均不適用

Our food dishes and pastries are available in gluten-free and dairy-free options.

Please check with your server and do let us know if you have an allergy or any other dietary needs.

我們的菜單可提供無麩質或無乳製品之選擇。若閣下對某種食物有過敏反應或任何其他飲食需求，請於點菜時通知服務員，以便作出妥善安排。