



EARLY SET DINNER MENU

Goose Foie Gras

pan-seared with pistachio crusted and caramelized fig and brioche bread
香煎鵝肝伴開心果焦糖無花果及布里歐麵包
or 或

Sesame Tuna Akami

pan-seared with cucumber and mango salsa
芝麻香煎吞拿魚伴青瓜及芒果莎莎
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

Truffle Cappuccino

松露忌廉湯

Pan-seared Australian Barramundi Fillet

with tomato sauce
香煎澳洲盲曹魚柳配番茄醬
or 或

Slow-cooked Iberico Pork Cheek

with marsala mushroom sauce
慢煮西班牙豬臉頰肉配瑪莎拉酒蘑菇汁
or 或

Pan-seared French Barbarie Duck Breast

with black truffle jus
香煎法國芭芭拉鴨胸配黑松露汁
or 或

Char-grilled Australian 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

Mille Feuille

homemade custard cream with vanilla ice cream
吉士忌廉法式千層酥配雲呢拿雪糕

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。