



EARLY SET DINNER MENU

Dungeness Crab Ravioli

with parsley cream sauce

鄧金斯蟹肉意式雲吞配番茜忌廉汁
or 或

Duck Foie Gras Terrine

with black truffle, brioche and fresh fig jam

鴨肝凍批伴黑松露配法式牛油軟包及無花果醬
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 tomato sauce

香煎澳洲盲曹魚柳配番茄醬

or 或

Char-grilled Spanish 100% Duroc Pork Collar

with black truffle jus

炭燒100%純種西班牙杜洛克豬梅肉配黑松露汁
or 或

French Duck Leg Confit

with cinnamon syrup

法式油封鴨腿配肉桂糖漿

or 或

Braised Australian Lamb Shank

with red wine sauce

紅酒汁燉澳洲羊膝

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。