

# **EARLY SET DINNER MENU**

## **Spanish Octopus**

braised in chorizo and paprika sauce 燴西班牙八爪魚配辣肉腸紅甜椒汁 or 或

## **Salted Cod Cake**

pan-seared with celery root remoulade 香煎鹽漬鱈魚餅伴芹菜根蛋黃醬

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

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#### Sole Milanese

with mustard caper sauce 米蘭式龍脷魚配番茄汁 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

# Char-grilled French Yellow Chicken Breast

with truffle jus 炭燒法國黃雞胸配松露汁 or 或

# Char-grilled Australian Stockyard Wagyu Beef Flap Meat

with black truffle jus

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炭燒澳洲安格斯和牛腹心肉配黑松露汁

# Mango Light Cheese Cake with Chocolate Ice Cream

芒果輕芝士蛋糕伴朱古力雪糕

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