



## 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

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### **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

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### **Daily Dessert**

精選甜品

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### **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。