



EARLY SET DINNER MENU

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

Pigeon Breast and Duck Foie Gras Ballotine

pan-fried with butternut squash puree

香煎白鴿胸釀鴨肝卷配南瓜蓉

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-fried Australian Barramundi Fillet

tomato sauce

香煎澳洲盲曹魚柳配番茄醬

or 或

Slow-cooked Iberico Pork Cheek

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

truffle jus

香煎法國芭芭拉鴨胸配松露汁

or 或

Char-grilled Stockyard Wagyu Beef Flap Meat

truffle jus

炭燒澳洲安格斯和牛腹心肉配松露汁

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。

Unlimited sparkling & still mineral water at HK\$30 per person

有氣及無氣礦泉水無限供應 每位港幣 30 元