



SET DINNER MENU

Duck Foie Gras

chestnut veloute and caramelized persimmons
香煎法國鴨肝伴焦糖柿子配栗子絲絨醬
or 或

Hokkaido Jumbo Sea Scallop

pan-seared with French trout roe and lemon butter sauce
香煎北海道珍寶帶子伴法國虹鱒魚籽配檸檬牛油汁
or 或

Hamachi Crudo

olive, fennel and basil oil
油甘魚伴橄欖配甜茴香及羅勒油
or 或

Half Boston Lobster Thermidor

芝士焗龍蝦(半隻)

(Supplement 另加 HK\$80)

Truffle Cappuccino

松露忌廉湯

or 或

Boston Lobster Bisque

波士頓龍蝦湯

Pan-fried Scotland Wild Salmon Fillet

with whisky cream sauce
香煎蘇格蘭野生三文魚柳配威士忌奶油醬
or 或

Pork Tenderloin Ballotine

with apple cider deduction
法式豬柳卷配蘋果酒醬汁
or 或

Braised Australian Lamb Shank

with red wine sauce
紅酒燉澳洲羊膝

French Duck Leg Confit

crispy waffle and fried egg with cinnamon syrup
法式油封鴨腿伴香脆窩夫及煎蛋配肉桂糖漿
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
or 或

Char-grilled Australian Stockyard Black Angus Beef Tenderloin

with black truffle jus
炭燒澳洲安格斯牛柳配黑松露汁

(Supplement 另加 HK\$100)

Daily Dessert

精選甜品

Petits Fours

精美甜點

Coffee or Tea

咖啡或茶

每位 **HK\$580 per person**

Subject to 10% service charge 另加一服務費

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。