



SET DINNER MENU

Duck Foie Gras Terrine

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 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

Half Boston Lobster Thermidor

芝士焗龍蝦(半隻)

(Supplement 另加 HK\$80)

Boston Lobster Bisque

波士頓龍蝦湯

Pan-seared Italian Sea Bass Fillet

lemon garlic herbs sauce

香煎意大利海鱸魚柳配檸檬蒜蓉香草汁

French Duck Leg Confit

cinnamon syrup

法式油封鴨腿配肉桂糖漿

or 或

or 或

Char-grilled Australian Lamb T-Bone

truffle jus

炭燒澳洲T骨羊扒配松露汁

Char-grilled Australian 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

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。

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