



SET DINNER MENU

Quail Ballotine

stuffed with butter squash espuma
釀鸕鶿卷配南瓜泡沫
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

Cristal Blue Prawn

butter glazed with quinoa and apple salad
法國水晶藍蝦配藜麥及蘋果沙律
or 或

Premium Salad Bar

自助沙律吧

(Supplement 另加 HK\$20)

Half Boston Lobster Thermidor

芝士焗龍蝦(半隻)

(Supplement 另加 HK\$80)

Green Asparagus Soup

青蘆筍湯
or 或

Boston Lobster Bisque

波士頓龍蝦湯

Pork Tenderloin Ballotine

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

Pan-Seared French White Cod Fillet

with parsley cream sauce
香煎法國白鱈魚配香草忌廉汁
or 或

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

Oven-Roasted Australian Lamb Rack with Garlic Rosemary

with black truffle jus
蒜香露絲瑪莉焗澳洲羊架配黑松露汁
or 或

Char-grilled Australian Stockyard Wagyu Beef Flap Meat

炭燒澳洲安格斯和牛腹心肉

or 或

Char-grilled Australian Stockyard Black Angus Beef Tenderloin

炭燒澳洲安格斯牛柳
(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。