



## SET DINNER MENU

### Spanish Octopus

braised in chorizo and paprika sauce  
燴西班牙八爪魚配辣肉腸紅甜椒汁  
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

### Crab Cake Benedict

stir-fried spinach and hollandaise sauce  
班尼迪蟹餅伴炒菠菜  
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)

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### Truffle Cappuccino

松露忌廉湯  
or 或

### Boston Lobster Bisque

波士頓龍蝦湯

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### Iberico Pork Cheek

slow-cooked with marsala mushroom sauce  
慢煮西班牙豬臉頰肉 配瑪莎拉酒蘑菇汁

or 或

### Sole Milanese with Caper Butter Sauce

米蘭式龍脷魚伴配酸豆牛油汁

or 或

### Char-grilled French Guinea Fowl Breast with Truffle Jus

炭燒法國珍珠雞胸配松露汁

### Australian Lamb Loin

oven-roasted with rice crusted and truffle jus  
香脆米焗澳洲羊柳配松露汁

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)

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### Daily Dessert

精選甜品

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### 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。