



SET DINNER MENU

Spanish Octopus Confit

potato espuma and romesco

西班牙油封八爪魚伴馬鈴薯泡沫配羅曼斯可醬

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

Grilled Tuna Steaks

with scallion soy dressing

炭燒吞拿魚排配香蔥油醬汁

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)

Roasted Parsnip Soup

烤防風草湯

or 或

Boston Lobster Bisque

波士頓龍蝦湯

Grilled Spanish Iberico Pork Pluma

with chimichurri sauce

燒西班牙橡果黑毛豬肋眼配阿根廷青醬

or 或

French Duck Leg Confit with Lentil Ragout

法式油封鴨腿伴燉小扁豆

or 或

Pan-seared French White Cod Fillet

with herb brown butter sauce

香煎法國白鱈魚柳配焦化香草牛油汁

or 或

Char-grilled Australian Stockyard Wagyu Beef Flap Meat

炭燒澳洲安格斯和牛腹心肉

or 或

Pan-seared Australian Lamb Loin Pastrami

black truffle jus

香煎煙燻澳洲羊柳配黑松露汁

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。