



## **SET DINNER MENU**

### **Goose Foie Gras Terrine**

with black truffle, brioche and fresh fig jam  
鵝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

### **Salted Cod Cake**

pan-seared with celery root remoulade  
香煎鹽漬鱈魚餅伴芹菜根蛋黃醬  
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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### **Roasted Parsnip Soup**

烤防風草湯  
or 或

### **Boston Lobster Bisque**

波士頓龍蝦湯

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### **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

### **Braised Australian Lamb Shank with Red Wine Sauce**

紅酒燉澳洲羊膝

or 或

### **Over-Roasted Chilean Sea Bass**

with herbs crusted and saffron sauce  
香草脆焗智利海鱸魚配番紅花醬汁

### **Char-grilled Australian Stockyard Wagyu Beef Flap Meat**

炭燒澳洲安格斯和牛腹心肉

or 或

### **French Duck Leg Confit with Lentil Ragout**

法式油封鴨腿伴燉小扁豆

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。