

Set Dinner Menu

Amuse-Bouche 餐前菜

Freshly Shucked Oysters

新鮮即開生蠔

or 或

Abalone in Japanese Style

on cucumber and green apple sauce

日式鮑魚配青瓜青蘋果汁

Appetizer 前菜

Norwegian Salmon Carpaccio

with Argentina shrimp and vegetables

挪威三文魚刺身薄片配阿根廷紅蝦及蔬菜

or 或

Ricotta Cheese

with nuts and olive oil gelato

乳清芝士配果仁及橄欖油雪糕

Soup 湯

Pumpkin Soup

with truffle sour cream

南瓜湯配松露酸忌廉

Main Course 主菜

Pan-fired French Monk Fish

with vegetables gratin on cream, mashed potato and vegetables

香煎法國鮫鱈魚配忌良廉烤焗蔬菜、薯蓉及雜菜

or 或

Grilled U.S. SRF M8 Wagyu Oyster Blade

with spinach, potato, artichoke and pumpkin

香烤美國 SRF M8 和牛牛板腱配菠菜、薯仔、雅枝竹及南瓜

or 或

Artichoke Risotto

with white asparagus sauce

雅枝竹意大利燴飯配白蘆筍汁

or 或

Pan Roasted French Guinea Fowl

with polenta, mixed mushrooms, baby carrot and broccoli

香烤法國珍珠雞配粟米餅、雜蘑菇、迷你甘筍及西蘭花

Dessert 甜品

Coffee-Italian Tiramisu

ladyfingers, mascarpone cheese and cocoa

意大利杯酒芝士蛋糕

意式手指餅乾、馬斯卡彭芝士及可可粉

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$ 778 per person 每位

An additional glass of Gosset, Excellence, Brut, Champagne at HK\$178

另加 \$178 享用指定香檳一杯

An additional glass of selected red or white wine at HK\$87

另加 \$87 享用指定紅或白酒一杯

All prices are subject to 10% service charge

須另收加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering.

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。