THE LOUNGE & BAR

The Executive Menu

Appetizer 前菜

Burrata Cheese, Confit Heirloom Tomatoes
意式芝士番茄沙律
Or 或
Chicken Caesar Salad, Parmesan Crisp
凱撒沙津配雞肉及芝士
Or 或
Classic Lobster Bisque, Poached Lobster
(Supplement HK$90)
經典龍蝦濃湯 **(另加港幣$90)**

Main Course 主菜

Slow-Braised Beef Cheek, Garlic Mashed Potato, Asparagus, Red Wine Reduction
慢煮法國牛面頰配蒜香薯蓉、露筍及紅酒燒汁
Or 或
Grilled Spanish Bacalao Fish, Chickpeas, Spinach, Creamy Fish Sauce
烤油封西班牙鱈魚(馬介休)、鷹嘴豆、菠菜、魚湯忌廉汁
Or 或
Beyond Cheese Burger, Confit Piquillo Peppers, Vegan Cheese
植物肉芝士漢堡配油封紅甜椒及純素芝士

Dessert 甜品

(Supplement HK$90 / **另加港幣** HK$90)

Cardamom Coconut Panna Cotta
豆蔻椰子奶凍
Or 或
Exquisite Ritz-Carlton Chocolate Cake
Velvety dark chocolate Ganache, Orange confit and Grand Marnier
細膩麗思卡爾頓朱古力蛋糕
絲滑黑朱古力、 糖漬香橙及橙酒

HK$425 per person with a cup of coffee or tea
每位港幣$425 元附送咖啡或茶一杯

= Pork 含豬肉 = Gluten-free 無麩質 = Contain Nuts 含果仁 = Vegetarian 素菜
= Sustainable Product 可持續發展產品 = Egg 雞蛋 = Fish 魚 = Dairy 乳製品
= Shellfish 貝類 = Soya 黃豆 = Spicy 辛辣 = Vegan 純素

If you have any concerns regarding food allergies, please inform your server before ordering
如閣下對任何食物有敏感或要求, 請於點單時告知您的服務員

All prices are in HK$ and subject to 10% service charge
所有價目以港元計算另加壹服務費