



“SOUTH AUSTRALIAN M4+ BEEF” FOUR-COURSE SET DINNER

「南澳 M4+ 牛」四道菜晚餐

Available on Thursdays and Fridays 逢星期四及五供應

每位 **\$598** Per Person

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + Free-flow Beverages

1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 無限添飲指定餐飲

STARTER 頭盤

South Australian Coffin Bay Pacific Oyster (4 pcs)#

南澳哥芬灣太平洋生蠔 (4 隻)#

Unlimited South Australian Coffin Bay Pacific Oyster (Additional \$48)*#

無限享用南澳哥芬灣太平洋生蠔 (另加 \$48)*#

Includes Six Signature Oyster Shooters: 包括以下六款特色生蠔雞尾酒：

Chilled Vodka Lemon, Bloody Mary, Elderflower Whisky, Blue Margarita, Espresso, Cosmopolitan
冰凍伏特加檸檬、血腥瑪麗、接骨木威士忌、藍色瑪格麗特、特濃咖啡、大都會

Parma Ham with Melon and Balsamic Reduction

巴馬火腿伴蜜瓜及意大利香醋 [B][N]

South Australian Signature Black Angus M4+ Beef Meatball Salad

南澳黑安格斯 M4+ 牛肉丸沙律 [B]

World Seafood Tower 環球海鮮塔

Lobster, Snow Crab Leg, Sake-Marinated Abalone, Sea Prawn, Sea Whelk
龍蝦、雪蟹腳、清酒鮑魚、海蝦、海螺

SOUP 湯

South Australian Signature Black Angus M4+ Oxtail Soup

南澳黑安格斯 M4+ 牛尾濃湯 [B]

Soup of the Day 是日餐湯

MAIN COURSE 主菜

South Australian Signature Black Angus M4+ Beef Sirloin Steak (160g)

南澳黑安格斯 M4+ 西冷牛扒 (160 克) [B]

Served with Red Wine Sauce, Seasonal Root Vegetable 配紅酒汁、時令薯菜

South Australian Signature Black Angus M4+ Beef Tenderloin (120g)

南澳黑安格斯 M4+ 牛柳 (120 克) [B]

Served with Herbs Gravy, Seasonal Root Vegetable 配香草燒汁、時令薯菜

South Australian Signature Black Angus M4+ Chuck Tail Flap (300g, for 2 persons) 南澳黑安格斯 M4+ 牛頸脊 (300 克、兩位用) [B]

Served with Herbs Gravy, Seasonal Root Vegetable 配香草燒汁、時令薯菜

Grass-Fed Beef Tomahawk (1.2kg, for 4 persons)

草飼牛斧頭扒 (1.2 公斤、四位用) [B]

Served with Herbs Gravy, French Fries, Broccoli 配香草燒汁、薯條、西蘭花

[B] – Contains Beef 含牛肉

[D] – Contains Dairy Products 含奶製品

[N] – Contains Nuts 含乾果

[P] – Contains Pork 含豬肉

[V] – Vegetarian 素菜

*To be enjoyed by the whole table 需全桌一同享用

*Origin of oysters is subject to availability and may change without prior notice

生蠔產地視乎供應情況而定，如有更改，恕不另行通知

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費

South Australian Signature Black Angus M4+ Beef Tomahawk (1.2 kg, for 4 persons) (Additional \$288)

南澳黑安格斯 M4+ 斧頭扒 (1.2 公斤、四位用) (另加 \$288) [B]

Served with Herbs Gravy, French Fries, Broccoli 配香草燒汁、薯條、西蘭花

Oven-Roasted Barramundi Marinated with Citrus Honey 烤焗柚子蜜糖盲鱸魚

Served with Green Brassica, Carrot, Cous Cous 配小棠菜、甘筍、北非小米

Sautéed Scallop Spaghetti 香煎帶子意大利粉 [D]

Served with Pesto Sauce, Onion, Herbs, Butter 配意大利青醬、洋蔥、香草、牛油

Add-on 滋味升級

Pan-fried Foie Gras (1 pc) (Additional \$68)

香煎鴨肝 (1 件) (另加 \$68)

DESSERT 甜品

66% Chocolate Honey Mousse with Caramel Apple and Honey Pearls

66% 朱古力蜜糖慕絲配焦糖蘋果及蜜糖珍珠 [D] [N]

Cake of the Day (Additional \$48)

是日精選蛋糕 (另加 \$48) [D] [N]

FREE-FLOW BEVERAGE 無限添飲餐飲

Wine 葡萄酒 Selected Sparkling, White or Red Wine
精選氣泡酒、白酒、紅酒

Sake 清酒 Selected Sake 精選清酒

Cocktail 雞尾酒 **Green Apple Highball 青蘋果梳打**
Green Apple Syrup, Gin, Tonic
青蘋果糖漿、氈酒、湯力水

Mocktail 無酒精雞尾酒 **Tropical Paradise 熱情天堂**
Pineapple Juice, Guava Juice, Grenadine
菠蘿汁、番石榴汁、石榴糖漿

Juice 果汁 Orange Juice 橙汁

Coffee 咖啡 Selected Coffee 精選咖啡

Tea 茶 Selected Tea 精選茶

ENJOY A PREMIUM SOUTH AUSTRALIAN WINE WITH YOUR MEAL! 加配享用以下南澳精選佳釀配搭美饌！

	Per glass 每杯
Unico Zelo 'Tropo' Sparkling, Adelaide Hills	\$145
Shaw + Smith Sauvignon Blanc, Adelaide Hills	\$170
Torbreck The Steading, Grenache Shiraz Mourvedre, Barossa Valley	\$245

#NASAA Certified Organic

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