



SET DINNER MENU

Crab Cake Benedict

stir-fried spinach and hollandaise sauce

班尼迪蟹餅伴炒菠菜

or 或

Escargot and Mushroom Vol-au-vent

法式田螺蘑菇酥盒

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

Half Boston Lobster Thermidor

芝士焗龍蝦(半隻)

(Supplement 另加 HK\$80)

French Onion Soup

法式洋蔥湯

or 或

Boston Lobster Bisque

波士頓龍蝦湯

Pan-seared Italian Sea Bass Fillet

with lemon garlic herbs sauce

香煎意大利海鱸魚柳配檸檬蒜蓉香草汁

or 或

Slow-cooked Canadian Pork Loin

with truffle jus

慢煮加拿大豬柳配松露汁

or 或

Slow-braised Australian Lamb Shank

with red wine sauce

紅酒汁慢燉澳洲羊膝

Braised French Chicken Breast

with chanterelles mushrooms

雞油菌燴法國雞胸

or 或

Char-grilled Australian Stockyard Wagyu Beef Flap Meat

with truffle jus

炭燒澳洲安格斯和牛腹心肉配松露汁

or 或

Char-grilled Australian Stockyard Black Angus Beef

Tenderloin

with truffle jus

炭燒澳洲安格斯牛柳配松露汁

(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。

Unlimited sparkling & still mineral water at HK\$30 per person

有氣及無氣礦泉水無限供應 每位港幣 30 元