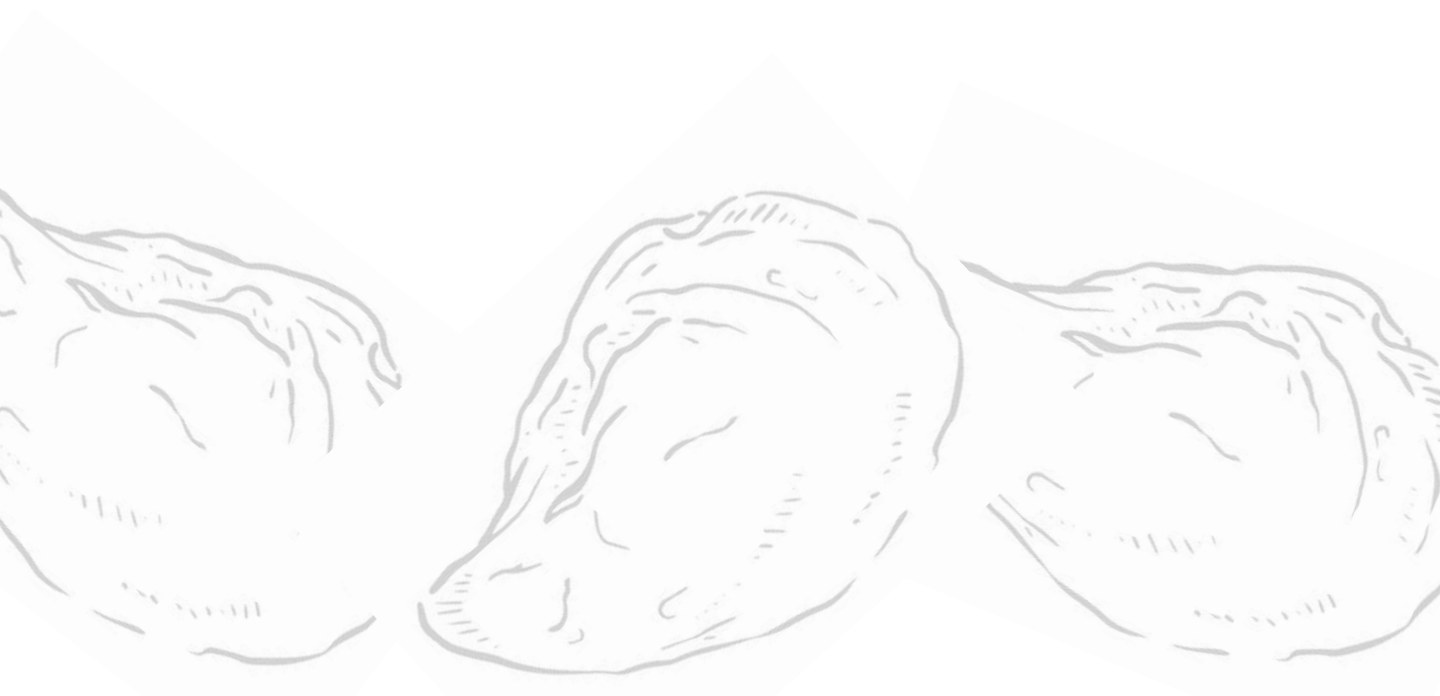




OYSTER & WINE BAR  
FINE SEAFOOD RESTAURANT

## CHEF'S TRIO COLLECTION



# CHEF'S TRIO COLLECTION

3 Courses  
588.00 per person

Wine Pairing 3 Glasses  
388.00 per person

此優惠不能與其他折扣同時使用或分單處理。

This offer cannot be used in conjunction with other discounts  
or split tables or bills to use multiple discounts.



Contains Alcohol

All prices are in Hong Kong Dollar. A 10% service charge will be added to your bill. Food on the menu may contain common allergens (e.g., milk, eggs, fish, crustaceans, shellfish, tree nuts, soybeans, peanuts, sesame, gluten, wheat). If you have any concerns regarding food allergies or dietary restrictions, please alert our staff before serving yourself.

所有價目以港幣計算。另設加一服務費。餐單上食物可能含有常見的過敏原(如牛奶、雞蛋、魚、甲殼類、貝類、堅果、大豆、花生、芝麻、麩質、小麥)，如果您對食物過敏或飲食限制有任何顧慮，請在用餐前告知我們的工作人員。

## STARTERS

(choose one)

Oscar Selection of Oysters

精選生蠔

Two Freshly Shucked Oysters on Crushed Ice

Add +200 for extra four pieces

*Barons de Rothschild Brut, France*

Oven-Baked US Style Crab Cake

美式焗蟹餅

Louise Sauce | Garlic Aioli | Bell Pepper Aioli

*Miguel Torres Santa Digna Chardonnay Reserva, Chile*

Corn Chowder with Blue Mussels

粟米藍青口忌廉湯

Chive | Crispy Garlic | Chili Oil

*Miguel Torres Santa Digna Chardonnay Reserva, Chile*



## MAIN COURSES

(choose one)

Duo Wagyu Beef

和牛二重奏

Beef Sirloin | Beef Cheek | Rösti Potato | Broccolini

*Giulia Negrio Barbera d'Alba, Italy*

Oven-Roasted USDA Rack of Lamb

煎焗美國羊架

Rösti Potato | Broccolini | Lamb Jus

*Giulia Negrio Barbera d'Alba, Italy*

Argentina Red Shrimp Risotto

日本煎茶配阿根廷紅蝦意大利飯

Sencha Cream Foam | Zucchini | Chervil

*Viña Cobos "Felino" Chardonnay, Argentina*



## SIDE DISHES

Steamed Green Asparagus 蒸露筍 120.00

Angel Hair 天使麵 120.00

French Fries 薯條 75.00



## DESSERTS

(choose one)

American Cheesecake 

美式芝士蛋糕

Blueberry Cinnamon Coulis | Baileys Rum Raisin Ice-Cream

Affogato

雪糕濃縮咖啡

Vanilla Ice-cream | Espresso | Caramelized Pecan |

Chocolate Brownie

*Château Loupiac Gaudiet, France*