

Oyster & Wine Bar

Chef's Trio Collection

STARTERS

(choose one)

Oscar Selection of Oysters 精選生蠔

Two Freshly Shucked Oysters on Crushed Ice

Add +200 for extra four pieces

Nicolas Feuillatte Réserve Exclusive 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)

Char-Broiled Australian Wagyu Beef Sirloin 炭燒澳洲和牛西冷

Rösti Potato | Roasted Mini Capsicums | Beef Jus

L'Esprit de Chevalier, France

Oven-Roasted USDA Rack of Lamb 煎焗美國羊架

Rösti Potato | Roasted Mini Capsicums | Lamb Jus

L'Esprit de Chevalier, France

Steamed Sustainable Patagonian Toothfish 蒸南極海鱸魚

Spinach | Mussels | Sweet Chard | Tomato Water

Louis Latour Chablis, France

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)

Tête de Moine 修道士芝士

Walnut | Apricot | Honey

Classic Tiramisu 經典提拉米蘇

Mascarpone Cheese | Coffee | Kahlua | Lady Finger | Cocoa

Fondant au Chocolat 熔岩朱古力蛋糕

Hazelnut Crumble | Chocolate Sauce | Raspberry | Vanilla Ice Cream

Château Loupiac Gaudiet, France

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。