

Menu A

SELECT ONE MAIN COURSE

自選主菜一款

Pan-fried Rosemary Snapper Fillet (additional HK\$30.00) with Orange Lobster Sauce and Sautéed Garlic-Spinach 香煎迷迭香鯛魚柳配橙味龍蝦汁及蒜茸菠菜 (另加港幣30.00元)

Japanese Ginger Roasted Pork Chops with Egg Fried Rice 日式薑汁燒豬扒配蛋炒飯

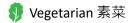
Grilled Lemongrass Chicken Breast with Roasted Potatoes and Pineapple Salsa 扒香茅雞胸配燒薯及菠蘿醬

Fusilli Pasta with Shrimps and Zucchini in Basil Pesto Sauce 螺絲粉配鮮蝦及意瓜配羅勒醬

Seafood Pumpkin Risotto
Prawns, Mussels, Ling Fish Fillet and Clams
海鮮南瓜意大利飯

Sautéed Diced Vegetarian Chicken with Celery and Cashew Nut served with Steamed Rice 西芹腰果素雞丁配絲苗白飯

Sautéed Prawns with Mushrooms and Winter Bamboo Shoots in Spicy Sauce 麻辣雙冬大蝦球配絲苗白飯





Menu B

SELECT ONE MAIN COURSE 自選主菜一款

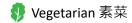
Pan-fried Sea Bass with Herb Butter and Black Truffle Vegetables 香煎鱸魚配香草牛油及黑松露蔬菜

Roasted Duck Confit with Cherry Reduction and Roasted Vegetables 烤法式油封鴨腿配車厘子醬及烤菜

Linguine with Prawns tossed in Onion, Garlic, Mixed Bell Pepper and Tomato Sauce 香蒜大蝦番茄扁意粉

Braised Bean Curd with Morel Mushrooms and Bamboo Piths served with Steamed Rice 羊肚菌竹笙燒豆腐配絲苗白飯

Pan-fried Short ribs with Black Pepper Sauce and Steamed Rice 黑椒牛仔骨配絲苗白飯





Menu C

SELECT ONE MAIN COURSE 自選主菜一款

Cajun Honey-glazed Rack of Lamb (additional HK\$30.00) with Roasted Garlic Thyme New Potatoes 香辣蜜餞羊架配蒜烤百里香新薯 (另加港幣30.00元)

Grilled Pork Chop with Apricot Gravy and Gratin Potatoes 扒豬鞍配杏桃燒汁及法式焗千層薯

Indian Salmon in Coconut Lime Curry with Steamed Rice and Papadum 印式三文魚配椰子青檸咖喱伴絲苗白飯及薄餅

Tuna Okonomiyaki 金槍魚大阪燒

Classic Bolognese Pappardelle Pasta 經典肉醬寬條麵

Stir-fried Vegetarian Prawns with Yam and Mushrooms served with Steamed Rice 鮮淮山珍菌炒素蝦配絲苗白飯

Braised Chicken with Abalone and Chestnut served with Steamed Rice 鮑魚栗子炆滑雞配絲苗白飯





Menu D

SELECT ONE MAIN COURSE 自選主菜一款

Slow-cooked Beef Cheeks in Port Wine Sauce (additional HK\$30.00) with Soft Polenta and Broccoli

慢煮牛面頰配砵酒汁伴粟米糊及西蘭花(另加港幣30.00元)

Deep-fried Squid Ink Chicken Leg in Korean Style with Strawberry Mayonnaise Sauce and Cajun French Fries 炸韓式墨魚汁雞腿配十多啤梨蛋黃醬及辣味薯條

Pan-Seared Halibut Fillet with Capers Lemon Butter Sauce and Grilled Mediterranean Vegetable 香煎比目魚柳配水瓜柳檸檬牛油汁及烤地中海式蔬菜

Spaghetti aglio olio with Pepperoni and Bell Pepper 意式蒜香意粉配辣肉腸及甜椒

Scallop Risotto with Asparagus, Crispy Parma Ham and Saffron 帶子露筍巴馬火腿番紅花意大利飯

Braised Vegetarian Abalone with Oyster Mushroom and Snap Pea served with Steamed Rice 雞脾菇蜜豆素鮑魚配絲苗白飯

Stir-fried Beef Tenderloin with Scallion and XO Sauce with Steamed Rice XO醬京蔥炒牛柳配絲苗白飯

