



# Menu A

## SELECT ONE MAIN COURSE

### 自選主菜一款

Charcoal-grilled U.S. Prime Sirloin Steak (additional HK\$30.00)  
(Red Wine Reduction / Black Pepper Sauce / Truffle Butter / Chimichurri)  
炭燒西冷牛扒 (另加港幣30.00元)  
(紅酒汁 / 黑椒汁 / 黑松露牛油 / 阿根廷青醬)


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

 Vegetarian 素菜

Above prices are subject to 10% service charge based on original price 以上價目另收以原價加一之服務費

Food preparation takes time, please be patient 食品製作需時，敬請耐心等待

Please inform service staff of any food allergies 如閣下有對任何食物過敏，請聯絡服務員

Cake cutting fee HK\$200.00 nett each | 切餅費每個淨價港幣200.00元 Corkage fee HK\$350.00 nett per bottle | 開瓶費每瓶淨價港幣350.00元



# Menu B

## SELECT ONE MAIN COURSE

### 自選主菜一款

Charcoal-grilled U.S. Prime Sirloin Steak (additional HK\$30.00)  
(Red Wine Reduction / Black Pepper Sauce / Truffle Butter / Chimichurri)  
炭燒西冷牛扒 (另加港幣30.00元)  
(紅酒汁 / 黑椒汁 / 黑松露牛油 / 阿根廷青醬)


Pan-seared Scallop with Kimchi Risotto and Onsen Tamago (additional HK\$30.00)  
煎帶子韓式泡菜意大利飯伴溫泉蛋 (另加港幣30.00元)

Stew Chicken  
with Port Wine Mushroom Cream Sauce and Mashed Potatoes  
砵酒蘑菇忌廉汁燴雞配薯蓉

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  
羊肚菌竹筍燒豆腐配絲苗白飯

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

 Vegetarian 素菜

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# Menu C

## SELECT ONE MAIN COURSE

### 自選主菜一款

Charcoal-grilled U.S. Prime Sirloin Steak (additional HK\$30.00)  
(Red Wine Reduction / Black Pepper Sauce / Truffle Butter / Chimichurri)  
炭燒西冷牛扒 (另加港幣30.00元)  
(紅酒汁 / 黑椒汁 / 黑松露牛油 / 阿根廷青醬)


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

 Vegetarian 素菜

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# Menu D

## SELECT ONE MAIN COURSE

### 自選主菜一款

Charcoal-grilled U.S. Prime Sirloin Steak (additional HK\$30.00)  
(Red Wine Reduction / Black Pepper Sauce / Truffle Butter / Chimichurri)  
炭燒西冷牛扒 (另加港幣30.00元)  
(紅酒汁 / 黑椒汁 / 黑松露牛油 / 阿根廷青醬)


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士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

 Vegetarian 素菜

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