



# Menu A

## SELECT ONE MAIN COURSE

### 自選主菜一款

Charcoal-grilled 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)

Mediterranean Baked Salmon Fillet with Roasted Thyme Potato (additional HK\$30.00)  
地中海焗三文魚柳配百里香新薯 (另加港幣30.00元)


Pork Schnitzel with Dijon Gravy and Roasted Garlic Vegetable  
維也納炸豬扒配法式芥末燒汁及蒜香烤時蔬

Blueberry Balsamic Glazed Chicken and Kale  
藍莓香醋燴雞伴羽衣甘藍

Pan-fried Prawns with Braised Chickpea and Chorizo  
香煎鮮蝦伴燴鷹嘴豆及西班牙辣肉腸

 Pumpkin with Assorted Mushroom Risotto  
南瓜雜菌意大利飯

Stir-fried Beef Fillet with XO Sauce and Scallions  
served with Steamed Rice  
XO醬京蔥爆牛柳配絲苗白飯

 Stir-fried Vegetarian Chicken with Honey Beans, Bell Peppers and Cashew Nuts  
served with Steamed Rice  
蜜豆彩椒腰果素雞丁配絲苗白飯

 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 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)

Sea Bass Fillet in Roasted Red Bell Pepper Sauce (additional HK\$30.00)  
紅椒汁烤鱸魚柳 (另加港幣30.00元)


Tender Braised Pork Shoulder with Soft Polenta and Broccolini  
嫩燉豬肩肉配軟粟米糊及西蘭苔

Braised Chicken with Marsala Sauce, Red Grape and Mashed Potato  
紅葡萄瑪莎拉酒燴雞配薯蓉

Creamy Shrimp with Macaroni in Casserole  
忌廉鮮蝦烤鍋通心粉

 Pan-fried Cheese Bean Curd Piccata with Tomato Coulis and Roasted Vegetable  
香煎芝士豆腐配番茄蓉及烤時蔬

Sautéed Prawn with Mushroom and Winter Bamboo Shoot in Spicy Sauce  
served with Steamed Rice  
麻辣雙冬蝦球配絲苗白飯

 Braised Vegetarian Abalone with Asparagus and Mushroom  
served with Steamed Rice  
蘆筍珍菌素鮑魚配絲苗白飯

### Vegetarian 素菜

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# Menu C

## SELECT ONE MAIN COURSE

### 自選主菜一款


Charcoal-grilled 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 Lamb Shank with Mint Gravy and Mashed Potato (additional HK\$30.00)  
慢燉羊腿配薄荷燒汁及薯蓉 (另加港幣30.00元)


Pan-seared Barramundi Fillet with Zesty Lime Butter and Celtuce  
香煎盲鱸魚柳配青檸牛油及香筍

Marinated Duck Breast Slices with Roasted Vegetable and Cajun Fries  
香草醃鴨胸配烤時蔬及香辣薯條

Pan-fried Honey-glazed Orange Ginger Prawns with Stewed Pearl Barley and Vegetable  
香煎蜜餞香橙薑鮮蝦配燴洋薏米及烤時蔬

 Grilled Assorted Bell Pepper and Zucchini, Pumpkin with Balsamic Olive Oil  
扒雜錦甜椒、意瓜及南瓜配意大利黑醋欖油

Stir-fried Pork Neck with Green Peppers, Black Bean and Garlic Sauce  
served with Steamed Rice  
豉蒜虎皮椒炒豬頸肉配絲苗白飯

 Braised Green Chinese Cabbage with Bamboo Pith and Mushroom  
served with Steamed Rice  
竹筴鮮菇扒小棠菜苗配絲苗白飯

 Vegetarian 素菜

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# Menu D

## SELECT ONE MAIN COURSE

### 自選主菜一款


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(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)

Roasted Lamb Rack with Mint Gravy and Gratin Potatoes (additional HK\$30.00)  
燒羊鞍配薄荷燒汁及忌廉芝士焗薯 (另加港幣30.00元)


Pan-seared Sea Bass Fillet  
with Red Wine Fish Sauce and French Beans  
香煎鱸魚柳配紅酒魚汁及法邊豆

Grilled Pork Chop with Sweet Apple Chutney and Thyme Roasted Vegetable  
扒豬鞍配蘋果甜酸醬及百里香烤時蔬

Coconut Lime Fish Curry with Steamed Rice  
椰子青檸咖喱魚配絲苗白飯

 Garlic Spinach and Mushroom Linguine with Olive  
蒜香菠菜蘑菇扁意粉

Braised Fish Maw with Ginger and Scallion in Abalone Sauce  
served with Thick Noodle  
鮑汁薑蔥花膠撈粗麵

 Stewed Pumpkin and Taro in Coconut Milk  
served with Steamed Rice  
椰汁芋頭炆南瓜配絲苗白飯

 Vegetarian 素菜

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