



# “FRENCH FOIE GRAS AND ABALONE” FOUR-COURSE SET DINNER

## 「法國鵝肝鮑魚」四道菜晚餐

Available on Mondays and Tuesdays 逢星期一及二供應

每位 **\$578** PER PERSON

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + Free-flow Beverages

1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 無限添飲指定餐飲

*Additional \$68 for 2 Glasses of Premium Wine Pairing*

*另加 \$68 即享兩杯優質葡萄酒搭配佳餚*

### STARTER 頭盤

#### World Seafood Tower 環球海鮮塔

Boston Lobster, Canadian Snow Crab Legs, Sake-marinated Abalones,  
South China Sea Prawns, French Sea Whelks

波士頓龍蝦、加拿大雪蟹腳、清酒鮑魚、南中國海蝦、法國海螺

*Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking*

#### Oyster Platter 生蠔拼盤

French Fine De Claire Oyster (2 pcs), British The Whitstable Oyster (1pc),  
Portuguese La Josephine Oyster (1pc)

法國芬迪奇生蠔(2隻)、英國惠斯特布爾生蠔(1隻)、葡萄牙約瑟芬生蠔(1隻)

*Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking*

#### U.S. California Crab Cake with Truffle and Molecular Pearl Caviar

美國加州蟹餅配黑松露及分子珍珠魚子 [D]

*Vermentino - Green Apple and Lime, Creamy*

#### Keto Salad

生酮沙律 [D]

Grilled Organic Chicken, Goat Cheese, Boiled Egg, Avocado, Bacon, Mixed Greens, Tomato,  
Olive Oil

烤有機雞胸、羊奶芝士、水煮蛋、牛油果、煙肉、沙律菜、番茄、橄欖油

*Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking*

### SOUP 湯

#### Black Truffle and Wild Mushroom Cream Soup

黑松露野菌忌廉湯 [D]

#### Organic Minestrone

意大利有機蔬菜湯 [V]

### MAIN COURSE 主菜

#### French Foie Gras and Sake-marinated Abalone with Australian French Cut Lamb Chop (160g) (Additional \$88)

香煎法國鵝肝及八頭清酒鮮鮑魚配澳洲羊扒(160克)(另加 \$88)

Seasonal Vegetable, Rosemary Sauce

時令蔬菜、迷迭香汁

*Syrah and Grencha - Blackcurrant and Pepper, Spicy Full Body*

[B] - Contains Beef 含牛肉

[D] - Contains Dairy Products 含奶製品

[N] - Contains Nuts 含乾果

[P] - Contains Pork 含豬肉

[V] - Vegetarian 素菜

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費

### Sake-marinated Abalone with Argentinean Grass-fed Beef Sirloin (160g)

八頭清酒鮮鮑魚配阿根廷草飼西冷牛扒 (160 克) [B]

Seasonal Vegetable, Black Truffle Red Wine Sauce

時令蔬菜、黑松露紅酒汁

*Syrah and Grencha - Blackcurrant and Pepper, Spicy Full Body*

### Sake-marinated Abalone with Spanish Pork Chop (150g)

八頭清酒鮮鮑魚配西班牙豬扒 (150 克) [P]

Black Truffle Sauce, French Fries, Broccoli

松露菌汁、薯條、西蘭花

*Merlot - Berry and Plum, Fruity*

### Sake-marinated Abalone and Charcoal Grilled U.S. Spring Chicken with Herbs

八頭清酒鮮鮑魚配炭烤美國香草春雞 [D]

Truffle Mashed Potato, Seasonal Vegetable, Red Wine Sauce

松露薯蓉、時令蔬菜、紅酒汁

*Vermentino - Green Apple and Lime, Creamy*

### Sake-marinated Abalone with Oven Roasted Norwegian Salmon

八頭清酒鮮鮑魚配烤焗挪威三文魚 [D]

Zucchini, Bell Pepper, Sweet Corn, Red Onion, Couscous, Conpoy Black Truffle Sauce

意大利青瓜、甜椒、粟米、紫洋蔥、北非小米、瑤柱黑松露汁

*Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking*

### Tagliatelle with Cockles and Ginger in Light Cream Sauce

蜆肉低脂忌廉汁配闊扁麵 [D]

*Vermentino - Green Apple and Lime, Creamy*

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### Add-ons 滋味升級

### Pan-fried Foie Gras (1pc) (Additional \$68)

香煎鵝肝 (1 件) (另加 \$68)

## DESSERT 甜品

### Apple Crumble with Vanilla Ice Cream

蘋果金寶配雲呢拿雪糕 [D][N]

### Cake of the Day (Additional \$48)

是日精選蛋糕 (另加 \$48) [D][N]

## FREE-FLOW BEVERAGE

### 無限添飲餐飲

**Wine 葡萄酒** Selected Sparkling, White or Red Wine 精選氣泡酒、白酒、紅酒

**Sake 清酒** Selected Sake 精選清酒

**Cocktail 雞尾酒** **Green Apple Highball 青蘋果威士忌梳打**

Green Apple Syrup, Gin, Tonic

青蘋果糖漿、氈酒、湯力水

**Mocktail 無酒精雞尾酒** **Tropical Paradise 熱情天堂**

Pineapple Juice, Guava Juice, Grenadine

菠蘿汁、番石榴汁、石榴糖漿

**Juice 果汁** Orange Juice 橙汁

**Coffee 咖啡** Selected Coffee 精選咖啡

**Tea 茶** Selected Tea 精選茶

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