



# GLOBAL SURF & TURF FOUR-COURSE SET DINNER

## 「環球海陸珍饈」四道菜晚餐

每位 **\$598** 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

### STARTER 頭盤

**Beach Glass Pacific Oyster (4 pcs)**  
海琉璃太平洋生蠔 (4 隻)

**Unlimited Beach Glass Pacific Oyster (Additional \$48)\***

無限享用 海琉璃太平洋生蠔 (另加 \$48)\*

Includes Six Signature Oyster Shooters: 包括以下六款特色生蠔雞尾酒：

Bloody Mary, Blue Margarita, Cosmopolitan, Coriander Pineapple, Mandarin Banana, Gin Cucumber  
血腥瑪麗、藍色瑪格麗特、大都會、芫茜菠蘿、橘子香蕉、琴酒青瓜

**Parma Ham with Melon and Balsamic Glaze** 巴馬火腿配蜜瓜及意大利香醋 [B] [N]

**Sake Braised Abalone Salad with Caviar**  
清酒煮鮑魚沙律配魚子醬 [A]

**World Seafood Tower** 環球海鮮塔

Lobster, Snow Crab Leg, Sake-Marinated Abalone, Sea Prawn, Sea Whelk  
龍蝦、雪蟹腳、清酒鮑魚、海蝦、海螺

### SOUP 湯

**Hungary Beef Goulash** 匈牙利牛肉湯 [B]

**Soup of the Day** 是日餐湯

### MAIN COURSE 主菜

**Grilled Half Lobster Tail with Grass-Fed Lamb Rack or Beef Tenderloin**  
炭烤半隻龍蝦尾伴草飼羊架 或 草飼牛柳 [B]

Served with Teriyaki Sauce or Red Wine Sauce, Pumpkin Puree, Sautéed Trumpet Mushroom and Roasted Mini Bell Pepper 配日式照燒汁或紅酒汁、南瓜蓉、喇叭菇、迷你甜椒

**Australian Signature Black Angus M4+ Ribeye Steak (300g, for 2 persons)**  
澳洲黑安格斯M4+ 肉眼扒 (300克、供兩位用) [B]

Served with Teriyaki Sauce or Red Wine Sauce, Roasted Garlic, Seasonal Vegetables  
配日式照燒汁或紅酒汁、烤蒜、時令蔬菜

**Argentinian Grass-Fed Beef Tomahawk (1.2kg, for 4 persons)**  
阿根廷草飼牛斧頭扒 (1.2公斤、四位用) [B]

Served with Herbs Gravy, French Fries, Baby Broccoli 配香草燒汁、薯條、西蘭花

**Australian Signature Black Angus M4+ Beef Tomahawk (1.2 kg for 4 persons) (Additional \$288)**

澳洲黑安格斯M4+ 斧頭扒 (1.2公斤、四位用) (另加 \$288) [B]

Served with Herbs Gravy, French Fries, Broccoli 配香草燒汁、薯條、西蘭花

[A] – Contains Alcohol 含酒精 [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

\*To be enjoyed by the whole table 需全桌一同享用

\*Origin of oysters is subject to availability and may change without prior notice

生蠔產地視乎供應情況而定，如有更改，恕不另行通知

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 (B)

## Oven-Roasted Barramundi Fillet with Pistachio Paste

烤焗盲鱧魚柳配開心果醬 [D] [N]

Served with Sea Urchin Cream Sauce, Green Spinach, Pearl Couscous, Beech Mushroom  
配海膽忌廉醬、菠菜、北非小米、白玉菇

## Grilled Half Lobster Tail with Crab Meat and Fusilli Lunghi Bucati in Cream Sauce

烤半隻龍蝦尾伴蟹肉忌廉醬卷卷意粉 [D]

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### Add-ons 滋味升級

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

香煎鴨肝 (1件) (另加 \$68)

## DESSERT 甜品

### Strawberry Lemon Verbena Cake with Sake Yuzu Jelly

士多啤梨馬鞭草蛋糕配清酒柚子啫喱 [A]

#### 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

English Breakfast, Grand Jasmine, or Chamomile

英式早餐茶、高級茉莉花茶、洋甘菊茶

## ENJOY A PREMIUM SOUTH AUSTRALIAN WINE WITH YOUR MEAL! 加配享用以下南澳精選佳釀配搭美饌!

	Per Glass 每杯
Shaw + Smith Sauvignon Blanc, Adelaide Hills	\$170
Torbreck The Steading, Grenache Shiraz Mourvedre, Barossa Valley	\$245

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