



SET DINNER MENU

Spanish Octopus Confit

potato espuma and romesco

西班牙油封八爪魚伴馬鈴薯泡沫配羅曼斯可醬
or 或

Hokkaido Jumbo Sea Scallop

pan-seared with French trout roe and lemon butter sauce

香煎北海道珍寶帶子伴法國虹鱒魚籽配檸檬牛油汁
or 或

Duck Foie Gras Terrine

with black truffle, brioche and fresh fig jam

鴨肝凍批伴黑松露配法式牛油軟包及無花果醬

French Onion Soup

法式洋蔥湯

or 或

Boston Lobster Bisque

波士頓龍蝦湯

Grilled Spanish Iberico Pork Pluma

with chimichurri sauce

燒西班牙橡果黑毛豬肋眼配阿根廷青醬
or 或

Sole Milanese with Caper Butter Sauce

米蘭式龍脷魚配酸豆牛油汁

or 或

Oven-roasted Australian Lamb Loin

with truffle jus

焗澳洲羊柳配松露汁
or 或

Pan-seared French Barbarie Duck Breast

with black berry sauce

香煎法國芭芭拉鴨胸配黑莓汁

or 或

Char-grilled Australian Stockyard Wagyu Beef Flap Meat

with black truffle jus

炭燒澳洲安格斯和牛腹心肉配黑松露汁

Daily Dessert

精選甜品

Petits Fours

精美甜點

Coffee or Tea

咖啡或茶

Our food dishes and pastries are available in gluten-free and dairy-free options. Please check with your server and do let us know if you have an allergy or any other dietary needs.

我們的菜單可提供無麩質或無乳製品之選擇。若閣下對某種食物有過敏反應或任何其他飲食需求，請於點菜時通知服務員，以便作出妥善安排。