



## 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

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### **French Onion Soup**

法式洋蔥湯

or 或

### **Boston Lobster Bisque**

波士頓龍蝦湯

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### **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**

米蘭式龍脣魚配酸豆牛油汁

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

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### **Daily Dessert**

精選甜品

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### **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。