



SET DINNER MENU

Colossal Blue Crab Meat Au Gratin

芝士忌廉焗藍蟹肉

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

Oyster Kilpatrick

with onion pancetta and parmesan cheese

煙肉洋蔥芝士焗蠔

Roasted Parsnip Soup

烤防風草湯

or 或

Boston Lobster Bisque

波士頓龍蝦湯

Pan-fried Spanish 100% Duroc Pork Collar

with black truffle jus

香煎西班牙杜洛克豬梅肉配黑松露汁

or 或

Pan-seared French White Cod Fillet

with herb brown butter sauce

香煎法國白鱈魚柳配焦化香草牛油汁

or 或

Roast Pigeon Risotto

with confit leg and seared breast with black truffle jus

烤鴿意大利燴飯伴油封鴿腿及香煎鴿胸配黑松露汁

or 或

Char-grilled Australian Lamb T-Bone

with black truffle jus

炭燒澳洲T骨羊扒配黑松露汁

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。