



## **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

### **Char-grilled Tuna Steak**

with scallion soy dressing

炭燒吞拿魚扒配香蔥油醬汁

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### **Green Asparagus Soup**

青蘆筍湯

or 或

### **Boston Lobster Bisque**

波士頓龍蝦湯

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### **Sole Milanese**

with caper butter sauce

米蘭式龍脷魚配酸豆牛油汁  
or 或

### **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

### **Char-grilled French Yellow Chicken Breast**

with Barolo wine jus

炭燒法國黃雞胸配巴羅洛紅酒汁  
or 或

### **Oven-Roasted Australian Lamb Rack**

with garlic rosemary and Barolo wine jus

蒜香露絲瑪莉焗澳洲羊架配巴羅洛紅酒汁  
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