



## **SET DINNER MENU**

### **Caramelized Garlic Lemon Shrimp**

with anchovy-caper sauce and parmesan crisp

焦糖蒜油檸檬蝦配鯷魚酸豆醬汁及帕馬森芝士脆片

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

### **Cecina Wagyu Beef Ham**

with melon and aged balsamic drizzle

西班牙風乾牛肉火腿薄片配蜜瓜及陳年意大利黑醋

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### **White Asparagus Soup**

白蘆筍湯

or 或

### **Boston Lobster Bisque**

波士頓龍蝦湯

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### **Pan-fried Australian Barramundi Fillet**

with creamy leek sauce

香煎澳洲盲曹魚柳配大蒜忌廉汁

or 或

### **Braised Pork Cheek**

with brown butter gnocchi, sage and confit garlic

紅酒燴豬面頰配鼠尾草焦化牛油薯糰及油封蒜頭

or 或

### **Stuffed Chicken Leg**

with bacon, porcini, walnut and date sauce

煙肉牛肝菌核桃釀雞腿配蜜棗醬

or 或

### **Oven-roasted Australian Lamb Loin with Rice Crusted**

with truffle jus

香脆米焗澳洲羊柳配松露汁

or 或

### **Char-grilled Australian Stockyard Wagyu Beef Flap Meat**

with truffle jus

炭燒澳洲安格斯和牛腹心肉配松露汁

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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