



SET DINNER MENU

Hamachi Crudo

olive, fennel and basil oil

油甘魚伴橄欖配甜茴香及羅勒油

or 或

Spanish Octopus

braised in chorizo and paprika sauce

燴西班牙八爪魚配辣肉腸紅甜椒汁

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

Roasted Parsnip Soup

烤防風草湯

or 或

Boston Lobster Bisque

波士頓龍蝦湯

Over-Roasted Chilean Sea Bass

with herbs crusted and saffron sauce

香草脆焗智利海鱸魚配番紅花醬

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

Pan-seared Australian Lamb Loin Pastrami

with truffle jus

香煎煙燻澳洲羊柳配松露汁

or 或

French Duck Leg Confit with Lentil Ragout

法式油封鴨腿伴燉小扁豆

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

Daily Dessert

精選甜品

Petits Fours

精美甜點

Coffee or Tea

咖啡或茶