



3-course Set Dinner Menu 精選三道菜晚餐菜單

Appetiser or Soup

Philibon Melon and Ibérico Ham *arugula salad, pesto, white balsamic vinaigrette*
西班牙黑毛豬火腿伴哈密瓜配火箭菜沙律

or

Seafood Cocktail *Romaine lettuce, fennel, saffron aioli*
海鮮咯嗲

or

Lobster Bisque *tarragon, cream*
文華龍蝦湯

or

Roasted Pumpkin Velouté *walnut shavings and sourdough croutons*
南瓜濃湯

Main Course

Roasted Halibut Fillet *fennel salad, white wine and chive velouté*
烤比目魚柳苗香沙拉配白葡萄酒汁

or

Steak Frites 240g *Australian striploin, maitre d'hôtel butter*
澳洲西冷牛扒配法式香草牛油伴薯條 240 克

or

Iberico Pork loin, *French bean, truffle mashed potato, port wine jus*
西班牙黑毛豬扒配法國青邊豆、黑松露薯蓉、砵酒汁

or

Fresh Tagliatelle Pasta *pine nut, shiitake, walnut and parmesan cream*
松子香菇意大利麵配帕瑪森奶油

Dessert

1963 Mandarin Cheesecake *blueberry compote*
文華芝士餅伴藍莓果醬

or

Lemon and Yuzu Mousse
檸檬柚子芭菲

or

Devil Cake *dark chocolate, vanilla cream*
特濃朱古力蛋糕配香草奶油

Beverage Selection

Asahi Beer - HKD60 per bottle

House Wine (Red or White) - HKD118 per glass / HKD528 per bottle

Champagne - HKD158 per glass

Prices are subject to 10% service charge.