



“LOBSTER” FOUR-COURSE SET DINNER

「龍蝦」四道菜晚餐

Available From Fridays to Sundays 逢星期五至日供應

每位 **\$598** PER PERSON

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + Free-flow Beverages
1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 無限添飲指定餐飲

Additional \$68 for 2 Glasses of Premium Wine Pairing

另加 \$68 即享兩杯優質葡萄酒搭配佳餚

STARTER 頭盤

World Seafood Tower 環球海鮮塔

Boston Lobster, Canadian Snow Crab Legs, Sake-marinated Abalones,
South China Sea Prawns, French Sea Whelks

波士頓龍蝦、加拿大雪蟹腳、清酒鮑魚、南中國海蝦、法國海螺

Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking

Oyster Platter 生蠔拼盤

French Fine De Claire Oyster (2 pcs), British The Whitstable Oyster (1pc),
Portuguese La Josephine Oyster (1pc)

法國芬迪奇生蠔 (2 隻)、英國惠斯特布爾生蠔 (1 隻)、葡萄牙約瑟芬生蠔 (1 隻)

Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking

Escargot 香草焗法國田螺 [D]

Butter, Garlic, Herbs

牛油、蒜蓉、香草

Vermentino - Green Apple and Lime, Creamy

Lobster Niçoise Salad 龍蝦尼哥斯沙律

Lobster, Tuna Fish, Onion, Egg, Potato, Green Bean, Vinaigrette

龍蝦、吞拿魚、洋蔥、雞蛋、薯仔、青豆、油醋汁

Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking

SOUP 湯

Lobster Bisque 法式龍蝦忌廉湯 [D]

Lobster Minestrone 龍蝦意大利蔬菜湯

MAIN COURSE 主菜

Charcoal Grilled Half Canadian Lobster with Australian Lamb Rack
Served with Red Wine Sauce and Garlic Butter Sauce (Additional \$88)

炭烤加拿大龍蝦伴澳洲羊鞍配紅酒汁及蒜蓉牛油汁 (另加 \$88) [D]

French Fries, Sweet Corn, Seasonal Vegetable

炸薯條、烤粟米、時菜

Syrah and Grencha - Blackcurrant and Pepper, Spicy Full Body

[B] - Contains Beef 含牛肉

[D] - Contains Dairy Products 含奶製品

[N] - Contains Nuts 含乾果

[P] - Contains Pork 含豬肉

[V] - Vegetarian 素菜

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費

Charcoal Grilled Half Canadian Lobster with Argentine Beef Tenderloin Served with Red Wine Sauce and Garlic Butter Sauce

炭烤加拿大龍蝦伴阿根廷牛柳配紅酒汁及蒜蓉牛油汁 [B] [D]

French Fries, Sweet Corn, Seasonal Vegetable

炸薯條、烤粟米、時菜

Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking

Charcoal Grilled Half Canadian Lobster with Spanish Pork Chop Served with Red Wine Sauce and Garlic Butter Sauce

炭烤加拿大龍蝦伴香煎西班牙豬扒配紅酒汁及蒜蓉牛油汁 [D] [P]

French Fries, Sweet Corn, Seasonal Vegetable

炸薯條、烤粟米、時菜

Vermentino - Green Apple and Lime, Creamy

Slow-cooked French Duck Leg Confit with Foie Gras Sauce

慢煮法國鴨腿配法式鵝肝汁 [D]

Cream Mashed Potato, Herbs, Seasonal Vegetable

忌廉薯蓉、香草、時菜

Merlot - Berry and Plum, Fruity

Oven Roasted Garoupa Fillet

烤焗石斑柳

Green Brassica, Winter Melon, Shitake, Chicken Broth

小棠菜、冬瓜、冬菇、雞湯

Vermentino - Green Apple and Lime, Creamy

Tagliatelle and Sesame Seared Tuna with Cuttlefish Ink Sauce

芝麻吞拿魚意式闊扁麵配墨魚汁 [D] [N]

Vermentino - Green Apple and Lime, Creamy

Add-ons 滋味升級

Pan-fried Foie Gras (1pc) (Additional \$68)

香煎鵝肝 (1 件) (另加 \$68)

DESSERT 甜品

Blueberry 66% Chocolate Cream with Choc Streusel

藍莓朱古力忌廉配朱古力脆脆 [D] [N]

Cake of the Day (Additional \$48)

是日精選蛋糕 (另加 \$48) [D] [N]

FREE-FLOW BEVERAGE

無限添飲餐飲

Wine 葡萄酒 Selected Sparkling, White or Red Wine 精選氣泡酒、白酒、紅酒

Sake 清酒 Selected Sake 精選清酒

Cocktail 雞尾酒 Green Apple Highball 青蘋果威士忌梳打

Green Apple Syrup, Gin, Tonic

青蘋果糖漿、氈酒、湯力水

Mocktail 無酒精雞尾酒 Tropical Paradise 熱情天堂

Pineapple Juice, Guava Juice, Grenadine

菠蘿汁、石榴汁、石榴糖漿

Juice 果汁 Orange Juice 橙汁

Coffee 咖啡 Selected Coffee 精選咖啡

Tea 茶 Selected Tea 精選茶

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