

THE PALATE REALM SET DINNER
味覺漫遊晚宴

AMUSE BOUCHE 餐前小吃

CHARCUTERIE & CHEESE BOARD 精選凍肉芝士拼盤

APPETIZER 頭盤 (CHOICE OF 自選以下一款)

MARINATED YELLOWTAIL KINGFISH 醃漬黃尾鯪魚

Gin-compressed watermelon, cucumber, yuzu vinaigrette 氹酒漬西瓜、青瓜、柚子油醋汁

GREEN GODDESS SALAD [V] 綠女神沙律 [素]

Kale, cabbage, rocket, cucumber, avocado, parmesan cheese

羽衣甘藍、椰菜、火箭菜、青瓜、牛油果、巴馬臣芝士

LOBSTER AND CAVIAR WONTON TACOS 龍蝦魚子醬薄脆雲吞塔可

Lime aioli, chives 青檸蛋黃醬、法式香蔥

(Add 另加 HK 港幣 \$ 60)

SOUP 餐湯

LOBSTER BISQUE 法式龍蝦湯

MAINS 主菜 (CHOICE OF 自選以下一款)

CHIFFERI RIGATI WITH CHEESE, HAM & FRESH TRUFFLE 芝士火腿松露通心粉

PAN-FRIED SUSTAINABLE SALMON 香煎可持續三文魚

Sorrel cream, dill potatoes, pickled baby beetroot 酸模忌廉、刁草薯仔、醃漬迷你紅菜頭

AUSTRALIAN RACK OF LAMB 澳洲羊架

Roasted garlic mash, Padrón pepper, sherry roasting jus 蒜香薯蓉、帕德隆青椒、雪莉酒汁

GRILLED AUSTRALIAN SIRLOIN 香烤澳洲西冷牛扒

Parsnip purée, fried leeks, juniper sauce 白甘筍蓉、香炸韭蔥、杜松子醬汁

DESSERT 甜點 (CHOICE OF 自選以下一款)

BLUEBERRY CHEESE TART 藍莓芝士撻

MIRAGE STYLE TIRAMISU 招牌提拉米蘇

PER PERSON 每位

598

ADD-ON DRINK 另加餐飲

2-HOUR FREE FLOW DRINKS PACKAGE 2 小時無限暢飲套餐

398

Veuve Clicquot Brut Yellow Label Champagne, house red & white wine, beer, soft drinks & orange juice

法國凱歌皇牌香檳、精選紅酒、白酒、啤酒、汽水及橙汁

A GLASS OF HOUSE RED WINE OR WHITE WINE 精選紅酒或白酒一杯

88

FREE FLOW STILL AND SPARKLING WATER 無限量供應礦泉水及氣泡水

58

A CUP OF COFFEE OR TEA 咖啡或茶一杯

38

Monday – Sunday 星期一至日 6 p.m. – 9:30 p.m.

[V] Vegetarian items [素] 素菜

All prices are in Hong Kong Dollar and subject to 10% service charge. 所有價目均為港幣及須另收加一服務費。

If you have any concerns regarding food allergies or special requirements, please alert our ambassador prior to ordering.

若閣下對食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。