



Special Set Menu 精選套餐

Ocean Shrimp with Baby Spinach, Mixed Mesclun and Mint Yogurt Dressing
海蝦配菠菜苗及法式雜菜沙律, 薄荷乳酪汁

New England Clam Chowder
新英倫周打蜆湯

Choice of Entrée 自選主菜

Grilled Beef Flat Iron Steak with Seasonal Vegetables and Parmesan Crusted Potato Pavé, Shallot and Red Wine Sauce
扒牛板腱配時令蔬菜, 芝士薯仔及乾蔥紅酒汁

Or 或

Pan-fried Coral Trout Fillet and Wrapping Bacon with Seasonal Vegetables, Parmesan Crusted Potato Pavé and Orange Hollandaise Sauce
香煎東星石斑柳煙肉卷配時令蔬菜, 芝士薯仔及香橙荷蘭汁

Or 或

Grilled Belgium Olive Duroc Responsible Pork with Seasonal Vegetables and Parmesan Crusted Potato Pavé and Sage Sauce
扒比利時豬鞍扒配時令蔬菜, 芝士薯仔及香草汁

Mango Passion Fruit Mousse Cake
芒果熱情果慕絲蛋糕

3 Course Set (Salad or Soup, Entrée and Dessert)
三道菜餐 (沙律或湯、主菜及甜品) HK\$368 per person 每位

4 Course Set (Salad, Soup, Entrée and Dessert)
四道菜餐 (沙律、湯、主菜及甜品) HK\$398 per person 每位

Scottish Smoked Salmon Change to Seafood Platter (additional HK\$200 for two persons)
頭盤轉凍海鮮拼盤另加 HK\$ 200 (兩位用)

Seafood Platter 海鮮拼盤

Brown Crab, Shrimps, Snow Crab Leg, Blue Mussels, Clams, Smoked Salmon
with Cocktail Sauce, Shallot Red Wine Vinegar
麵包蟹, 鮮蝦, 雪場蟹腳, 藍青口, 蜆, 煙三文魚
配辣根茄汁, 乾蔥紅酒醋

Freshly Brewed Coffee or Fine Tea 即磨咖啡或精選茗茶
Additional 另加 HK\$20

All Prices are subject to 10% service charge. 以上價目按原價另收加一服務費。
If you have any concerns regarding food allergies, please alert our servers prior to ordering.
如閣下對食物有任何敏感或要求, 請聯絡當值之服務員。