



The Executive Menu

APPETIZER 前菜

 BURRATA CHEESE, CONFIT HEIRLOOM TOMATOES
意式芝士番茄沙律

OR 或

 CHICKEN CAESAR SALAD, PARMESAN CRISP
凱撒沙律配雞肉及芝士

OR 或

 CLASSIC LOBSTER BISQUE, POACHED LOBSTER
(SUPPLEMENT HK\$90)

經典龍蝦濃湯 (另加港幣\$90)

MAIN COURSE 主菜

 SLOW-BRAISED BEEF CHEEK, GARLIC MASHED POTATO,
ASPARAGUS, RED WINE REDUCTION
慢煮法國牛面頰配蒜香薯蓉、露筍及紅酒燒汁

OR 或

 GRILLED SPANISH BACALAO FISH, CHICKPEAS, SPINACH,
CREAMY FISH SAUCE

烤油封西班牙鱈魚(馬介休)、鷹嘴豆、菠菜、魚湯忌廉汁

OR 或

 BEYOND CHEESE BURGER, CONFIT PIQUILLO PEPPERS, VEGAN CHEESE
植物肉芝士漢堡配油封紅甜椒及純素芝士

DESSERT 甜品

(SUPPLEMENT HK\$90 / 另加港幣 HK\$90)

 TROPICAL PANNA COTTA, VEGAN SOFT COCONUT BAR, MANGO-POMELO
素椰子意式奶凍素椰子意式奶凍 椰子芒果及柚子

OR 或

 DARK CHOCOLATE MOUSSE, 70% SINGLE ORIGIN, CARAMELIZED BANANA,
HAZELNUT SABLE, CITRUS SAUCE

黑朱古力慕絲, 70%單品朱古力, 焦糖香蕉、榛子浮沙餅乾、柑橘醬

HK\$428 PER PERSON WITH A CUP OF COFFEE OR TEA

每位港幣\$428 元附送咖啡或茶一杯

 = PORK 含豬肉  = GLUTEN-FREE 無麩質  = CONTAIN NUTS 含果仁  = VEGETARIAN 素菜

 = SUSTAINABLE PRODUCT 可持續發展產品  = EGG 雞蛋  = FISH 魚  = DAIRY 乳製品

 = SHELLFISH 貝類  = SOYA 黃豆  = SPICY 辛辣  = VEGAN 純素

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE INFORM YOUR SERVER BEFORE ORDERING
如閣下對任何食物有敏感或要求, 請於點單時告知您的服務員

ALL PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE
所有價目以港元計算另加壹服務費