



## Premium Dinner for TWO

### Cold Antipasti

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#### Fresh Oyster

Fine De Claire, mignonette sauce.  
新鮮生蠔

#### Scallops Ceviche

In citrus vinaigrette with crunch.  
薄片生帶子

#### Salmon Tartare

Our lighter version of the original - premium salmon dressed in dill-cream, a layer of crab roe and pink peppercorn.  
三文魚他他配蟹籽及吐司

### Hot Tapas

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#### Maryland Crab Cakes

The famed fresh treats of the Chesapeake Bay.  
蟹肉餅

#### Gambas Al Ajillo

Tender, garlicky shrimp with toasted bread.  
西班牙油蒜大蝦

#### Pan Seared Foie Gras on Butter Brioche

香煎鵝肝

### Mains to Share

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#### Dry Aged-The Wagyu Bavette

Flipped just once on a searing hot grill, plated with rosemary potatoes and organic baby carrots.  
烤和牛配有機甘筍及薯仔

— and —

#### King Lobster (HALF)

Baked Fresh Boston Lobster (550-600g) in garlic butter, roasted potatoes and broccolini.  
波士頓龍蝦配牛油蒜蓉, 馬鈴薯及西蘭花

### Dessert

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Basque Burnt Cheesecake served with Raspberry Compote

巴斯克芝士蛋糕配紅莓雪芭

Pistachio Gelato

意式冰淇淋- 開心果