



# “WESTHOLME WAGYU” FOUR-COURSE SET DINNER

## 「WESTHOLME 和牛」四道菜晚餐

Available on Wednesdays and Thursdays 逢星期三及四供應

每位 **\$578** 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*

#### M5 AUS Wagyu Carpaccio

##### M5 澳洲和牛生牛肉片 [B] [D]

Wagyu Beef Tenderloin, Parmigiano Reggiano, Quail Egg, Rocket, Mustard, Honey  
和牛牛柳、巴馬臣芝士、鵝鶉蛋、火箭菜、芥末、蜜糖  
*Vermentino - Green Apple and Lime, Creamy*

#### M5 AUS Wagyu Caesar Salad with Pine Nut

##### M5 澳洲純和牛凱撒沙律配松子仁 [B] [N]

*Vermentino - Green Apple and Lime, Creamy*

### SOUP 湯

#### M5 AUS Wagyu Consommé with Cheese Ravioli

##### M5 澳洲和牛清湯配意大利芝士雲吞 [B] [D]

#### Boston Oyster Chowder Soup

##### 波士頓生蠔周打湯 [D] [N]

### MAIN COURSE 主菜

#### M5 AUS Wagyu Tenderloin 150g (Additional \$58)

##### M5 澳洲和牛柳 150 克 (另加 \$58) [B]

Herbs New Potato, Italian Vegetable, Red Wine Sauce  
香草新薯、意式烤蔬菜、紅酒汁  
*Syrah and Grencha - Blackcurrant and Pepper, Spicy Full Body*

#### M5 AUS Wagyu Rib Eye 180g (Additional \$48)

##### M5 澳洲和牛肉眼 180 克 (另加 \$48) [B]

Herbs New Potato, Italian Vegetable, Gravy  
香草新薯、意式烤蔬菜、燒汁  
*Merlot - Berry and Plum, Fruity*

[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

## M5 AUS Wagyu Striploin 160g

M5 澳洲和牛西冷 160 克 [B]

Herbs New Potato, Italian Vegetable, Gravy

香草新薯、意式烤蔬菜、燒汁

*Merlot - Berry and Plum, Fruity*

## M5 AUS Wagyu Tomahawk 1.5kg (For 4 persons)

M5 澳洲和牛斧頭扒 1.5 公斤 (四位用) [B]

French Fries, Broccoli, Herbs Gravy Sauce

薯條、西蘭花、香草燒汁

*Merlot - Berry and Plum, Fruity*

## Oven Roasted Barramundi 烤焗盲鱧魚

Green Brassica, Winter Melon, Shitake, Chicken Broth

小棠菜、冬瓜、冬菇、雞湯

*Vermentino - Green Apple and Lime, Creamy*

## Canadian Scallop Risotto with Lobster Sauce 香煎加拿大帶子龍蝦汁意大利飯 [D]

Parmesan Cheese, Cream, Onion, Butter

巴馬臣芝士、忌廉、洋蔥、牛油

*Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking*

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### Add-on 滋味升級

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

香煎鵝肝 (1 件) (另加 \$68)

## DESSERT 甜品

### Summer Berries and Peach with Lime Sorbet

青檸雪葩配夏日雜莓蜜桃 [D]

### 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、番石榴汁、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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