



“PRIME CUT WEDNESDAYS” FOUR-COURSE SET DINNER

「嚐肉滋味星期三」四道菜晚餐

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

每位 **\$558** PER PERSON

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + 1 Coffee or Tea + Free-flow Beverages
1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 1 咖啡 或 茶 + 無限添飲指定餐飲

Freshly shucked seasonal oysters are available, please check with our staff for recommendations.

GREEN 亦提供即開時令生蠔，歡迎向餐廳職員查詢。

STARTER 頭盤

18-month Parma Ham with Cantaloupe Melon 18 個月巴馬火腿配哈密瓜 [P]
Parmigiano Reggiano, Herbs, Rocket
巴馬臣芝士、香草、火箭菜

Beef Carpaccio 意式生牛肉片 [B]

Argentinian Beef Tenderloin, Parmigiano Reggiano, Quail Eggs, Rocket, Mustard, Honey
阿根廷牛柳、巴馬臣芝士、鵝鶩蛋、火箭菜、芥末、蜜糖

Thai Pomelo, Pork Neck Salad 泰式柚子豬頸肉沙律 [N][P]

Romaine Lettuce, Peanuts, Chilli, Thai Tamarind Sauce
羅馬生菜、花生、辣椒、泰式羅望子汁

SOUP 湯

Beef Goulash Soup 匈牙利牛肉濃湯 [B][D]

Pumpkin Soup with Pine Nut Herb Oil 南瓜湯配松子香草油 [D][N]

MAIN COURSE 主菜

Argentinian Grass-fed Grilled Tomahawk (1kg) (For 4 persons) [B][D]
阿根廷草飼斧頭扒 (1 公斤) (供 4 位用)
Truffle Mashed Potatoes, Seasonal Vegetables, Gravy
松露薯蓉、時令蔬菜、燒汁

Grilled Netherland Danish Pork Chop (300g) [P]

燒荷蘭丹麥豬扒 (300克)
French Fries, Broccoli, Smoked Gravy Sauce
薯條、西蘭花、煙燻燒汁

Grass-fed Beef Tenderloin (150g) [B][D]

阿根廷草飼牛柳 (150克)
Foie Gras Mashed Potatoes, Green Peas, Red Wine Sauce
鵝肝薯蓉、青豆、紅酒汁

Oven Roasted Barramundi 烤焗盲鱈魚 [D]

Green Brassica, Winter Melon, Shiitake, Chicken Broth
小唐菜、冬瓜、冬菇、雞湯

Australian M5 Wagyu Rib Eye Steak (Add Additional \$80) [B][D]

澳洲 M5 和牛肉眼扒 (需另加\$80) [B][D]
Seasonal Vegetables, Gravy
時令蔬菜、燒汁

[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

Add-ons 滋味升級

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

香煎鵝肝 (1 件) (另加\$68)

DESSERT 甜品

Lychee Mousse with Raspberry Rose Marmalade [D]

紅桑莓玫瑰荔枝慕絲

Cake of the Day (Additional \$48)

是日精選蛋糕 (另加\$48) [D][N]

FREE-FLOW BEVERAGES

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

Cocktail 雞尾酒 **Bloody Mary 血瑪麗**
Vodka, Tomato Juice, Tabasco, Black Pepper, Salt, Worcestershire
Sauce, Lemon Juice
伏特加、番茄汁、辣椒汁、黑胡椒、鹽、喼汁、檸檬汁

Green Apple Highball 青蘋果梳打

Green Apple Syrup, Gin, Tonic
青蘋果糖漿、氈酒、湯力水

Mocktail 無酒精雞尾酒 **Tropical Paradise**
Pineapple Juice, Guava Juice, Grenadine
熱情天堂
菠蘿汁、石榴汁、石榴糖漿

Juice 果汁 Orange Juice 橙汁

PREMIUM FREE-FLOW BEVERAGES (ADDITIONAL \$68)

升級無限添飲餐飲 (另加\$68)

Wine 葡萄酒 Upgrade to Selected French White or Red Wine
升級至精選法國白酒、紅酒

Draught Beer 生啤 Asahi Draught Beer 朝日生啤

Gin 氈酒 Selected Gin, served with Tonic Water
氈酒配湯力水

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[N] – Contains Nuts 含乾果

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