



The Lounge & Bar Set Dinner Menu

APPETIZER 前菜

  PAN SEARED FOIE GRAS, APPLE COMPOTE, FRESH GRAPES
煎鴨肝配糖漬蘋果、提子

OR 或

   SEASONAL GREEN PEA, ROASTED FENNEL SOUP
烤茴香青豆濃湯

DR. LOOSEN BLUE SLATE RIESLING KABINETT, MOSEL, GERMANY 2023

MAIN COURSE 主菜

    GRILLED NORWEGIAN SALMON,
GREEN ASPARAGUS, BÉARNAISE SAUCE
烤挪威三文魚配露荀、蛋黃牛油醬

VINAS DEL VERO CHARDONNAY, SOMONTANO, SPAIN 2022

OR 或

   GRILLED SPRING FRENCH CHICKEN,
SAUTÉED MUSHROOMS, CHIMICHURRI SAUCE
烤法國春雞配炒野菌、阿根廷青醬

VASSE FELIX 'FILIUS' CABERNET SAUVIGNON, MARGARET RIVER, AUSTRALIA 2022

OR 或

(SUPPLEMENT HK\$228 / 另加港幣 HK\$228)

  GRILLED US PRIME ANGUS BEEF RIB EYE,
GRILLED SEASONAL VEGETABLES, GRAIN MUSTARD SAUCE
美國特級安格斯牛肉眼扒配時令蔬菜、顆粒芥末醬

DOMAINE ALAIN GRAILLON CROZES-HERMITAGE, RHONE, FRANCE 2021

DESSERT 甜品

  YUZU CRÈME BRÛLÉE, SEASONAL BERRIES, ALMOND BISCOTTI
柚子焦糖燉蛋配時令雜莓、杏仁餅

OR 或

  NEW YORK STYLE CHEESECAKE, SEASONAL BERRIES & COMPOTE
雜莓芝士餅

LA SPINETTA BRICCO QUAGLIA, MOSCATO D'ASTI DOCG, ITALY 2021

HK\$ 798 PER PERSON WITH A CUP OF COFFEE OR TEA

每位港幣\$ 798 元附送咖啡或茶一杯

ADDITIONAL HOUSE PROSECCO \$108 PER GLASS

3 COURSE WINE PAIRING HK\$350 PER PERSON

 = 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