

Set Dinner Menu

Lobster Salad and Tangerine

with buckwheat chips

波士頓龍蝦柑肉沙律配麥粉脆片

or 或

Royale of Foie Gras

with seasonal mushroom and hazelnut

法國皇家鴨肝配野菌及榛子仁

Japanese Mini Pumpkin Soup

bacon and truffle sour cream

迷你日本南瓜湯配煙肉及松露忌廉

New Zealand Beef Tenderloin

parsnip cream and roasted brussels' sprout with port wine sauce

紐西蘭牛柳配白甘荀蓉, 小椰菜及砵酒汁

or 或

Poached Cod Fish

celeriac puree and marinier sauce

慢煮鱈魚配芹菜頭蓉及青口忌廉汁

or 或

Creamy Risotto

with fresh Italian truffle, seasonal mushroom and parsley foam

野菌意大利飯配芫茜泡沫

Bitter Chocolate Tartlet

with vanilla ice cream

軟心朱古力撻配雲呢拿雪糕

Freshly Brewed Coffee or Tea

即磨鮮咖啡或茶

HK\$ 668 per person 每位

An additional glass of select red or white wine at HK\$87

另加\$87 享用指定紅或白酒一杯

All prices are subject to 10% service charge
需另加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering.

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。