

三道菜晚餐

GO WITH THE "FLOW" 3-COURSE *Set Dinner*

Available daily 18:00 - 20:30

Ebb+
moj
PÂTISSERIES + CAFÉ

STARTERS 前菜

TRADITIONAL CAESAR / 經典凱撒沙律

Crunchy Romaine Lettuce + Original Caesar Dressing + Bacon Bits + Boiled Egg + Herbed Croutons + Shaved Parmesan

Or 或

PARMA HAM MELON / 哈密瓜意大利巴馬火腿

Arugula, Balsamic Vinegar

Or 或

DELUXE SEAFOOD PLATTER / 豪華海鮮拼盤 (Additional 另加 \$128)

Boston Lobster 波士頓龍蝦 (½ pc 隻) + Blue Mussels 藍青口 (2 pc 隻) + Sea Whelk 海螺 (2 pc 隻)
Cooked Shrimps 熟蝦 (2 pc 隻) + Dill Yabbies 香草小龍蝦 (2 pc 隻)

Served with Cocktail Sauce, Red Wine Vinegar and Lemon Wedge / 配雞尾酒汁、紅酒醋及檸檬角

SOUP 湯品

CRAB CHOWDER / 蟹肉周打湯

MAIN COURSE 主菜

GRILLED IBERICO PORK CHOP / 香烤黑毛豬扒

French Beans + Herb Roasted New Potatoes + Balsamic Honey Sauce

Or 或

PAN-SEARED NORWEGIAN SALMON FILLET / 香煎三文魚柳

Roasted Broccoli + Soft Mashed Potato + Lime Cream Sauce

Or 或

SPAGHETTI CARBONARA / 卡邦尼意大利麵

Bacon + Champignon + Chive + Shaved Parmesan + Spaghetti + Creamy Sauce

Or 或

GRILLED BLACK ANGUS RIBEYE STEAK / 香煎安格斯肉眼牛扒 (Additional 另加 \$90)

Seasonal Vegetables + Herb Roasted New Potatoes + Brandy Green Pepper Corn Sauce

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\$368 per person 每位

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Additional \$35 to enjoy a homemade pâtisserie of the day

另加 \$35 可享用自家製是日精選蛋糕

 Vegetarian 素菜

 Spicy 辛辣

 Shellfish 甲殼類

 Contains Nuts 含堅果