

IN-ROOM DINING MENU / 客房送餐服務
Staycation Set Dinner Menu / Staycation 晚餐

Starter 頭盤

Hokkaido Scallops & Mango Salad
北海道帶子芒果沙律

Musclun Salad, Hot House Cucumber, Carrot, Red Radish, Lime Ginger Dressing
法式田園沙律、溫室青瓜、甘筍、小紅蘿蔔、青檸薑醬汁

• • • • •

Soup 湯品

Baked Oyster Chowder with Puff Pastry
酥皮蠔周打湯

Leek, Celery, Potato, Chive
大蒜、西芹、薯仔、青蔥

• • • • •

Main Course 主菜

Slow-braised US Beef Cheeks in Port Wine Sauce
慢燉美國牛臉頰配波特酒汁

Balsamic Roasted Vegetables, Pumpkin Chips, Garlic Mashed Potato
黑醋烤蔬菜、南瓜薄脆、蒜香薯蓉

Or / 或

Pan-seared Norwegian Salmon Fillet
香煎挪威三文魚柳

French Beans, Celeriac Purée, Cherry Tomato Confit, Orange Beurre Blanc
長青豆、西芹頭菜泥、油封車厘茄、香橙牛油汁

• • • • •

Dessert 甜品

Blueberry Cheese Mousse Cake
藍莓芝士慕絲蛋糕

Almond Crumble, Raspberry Gel
杏仁金寶、桑莓啫喱汁

