

## STARTERS 前菜

### NORWEGIAN SALMON TATAKI

Sesame + Butter Lettuce + Hothouse Cucumber + Pickle Ginger + Ponzu Dressing  
炙燒挪威三文魚薄片 芝麻、牛油生菜、溫室青瓜、醃薑、柚子醋汁

Or 或

### CREAM WHITE BEAN SOUP

Bacon + Cashew Nuts + Basil Oil  
白豆忌廉湯 煙肉、腰果、羅勒油

## MAIN COURSE 主菜

### SOUS-VIDE AUSTRALIAN LAMB RUMP

Sautéed Kale Leaves + Creamy Mashed Potatoes + Homemade Red Onion Jam + Lamb Jus  
慢煮澳洲羊臀肉 炒羽衣甘藍、香滑薯蓉、自家制紅洋蔥醬、羊肉燒汁

Or 或

### OVEN-BAKED TERIYAKI HALIBUT FILLET

Enoki + Shiitake Mushroom + US Asparagus + Scallion + Sesame  
烤焗照燒比目魚柳 金菇、日本冬菇、美國露筍、青蔥、芝麻

Or 或

### SHRIMP SALAD SANDWICH

Tiger Shrimps + Kewpie Mayo + Guacamole + Potato Chips + Chive + Crunchy Baguette  
蝦沙律三文治 虎蝦、蛋黃沙律醬、牛油果醬、薯片、幼青蔥、脆長棍麵包

Or 或

### BRAISED BEEF SHORT RIBS WITH TURNIP IN CLEAR BROTH, BOILED BROCCOLI WITH OYSTER SAUCE

FRIED RICE WITH CRAB MEAT, CONPOY AND CHOPPING GINGER 

蘿蔔清湯牛肋條、蠔油西蘭花、薑米瑤柱蟹肉炒飯

Or 或

### YUM MOO YOR, KAENG KARI KAI, STEAMED RICE (SPICY PORK SAUSAGE SALAD, THAI CHICKEN YELLOW CURRY)

扎肉沙律、泰式黃咖喱雞、白飯

Or 或

### GRILLED BLACK ANGUS RIBEYE STEAK (Additional 另加 \$90)

Herb Roasted New Potatoes + Seasonal Vegetables + Brandy Green Pepper Corn Sauce  
烤安格斯肉眼牛扒 燒新薯、時令蔬菜、青胡椒汁

## COFFEE OR TEA 咖啡或茶

\$218 per person 每位



### Additional \$50 to enjoy a glass of house red, white or sparkling wine

另加 \$50 可享用精選紅, 白或有氣葡萄酒一杯

### Additional \$35 to enjoy Cake of the day

另加 \$35 可享用是日精選蛋糕


### Additional \$40 to enjoy Salad and Soup

另加 \$40 可同時享用沙律及餐湯

 Vegetarian 素菜

 Spicy 辛辣

 Shellfish 甲殼類

 Contains Nuts 含堅果