

# Premier Set Dinner

Available daily 18:00 to 20:30

## 三道菜晚餐

Ebb+  
mofj  
PÂTISSERIES + CAFÉ

### STARTERS 前菜

#### TRADITIONAL CAESAR

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

經典凱撒沙律 羅馬生菜、凱撒沙律汁、煙肉碎、焗雞蛋、香草麵包粒、巴馬臣芝士碎

Or 或

#### NORWEGIAN SALMON TATAKI

Hothouse Cucumber + Sesame + Lime Ginger Vinaigrette

炙燒挪威三文魚薄片 溫室青瓜、芝麻、青檸薑油醋汁

Or 或

#### SHRIMP COCKTAIL

Romaine Lettuce + Avocado + Homemade Cocktail Sauce + Lemon Wedge

鮮蝦雞尾酒 羅馬生菜、牛油果、自家製雞尾醬、檸檬角

### MAIN COURSE 主菜

#### GRILLED IBERICO PORK CHOP

French Beans + Herb Roasted New Potatoes + Balsamic Honey Sauce

香烤黑毛豬扒 法邊豆、香草燒新薯、香醋蜜糖汁

Or 或

#### OVEN-BAKED TERIYAKI HALIBUT

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

#### LINGUINI WITH WILD MUSHROOM

Arugula + Truffle Cream Sauce + Shaved Parmesan

野菌意大利扁意粉 芝麻菜、松露忌廉汁、巴馬臣芝士碎

Or 或

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

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

香煎安格斯肉眼牛扒 時令蔬菜、香草燒新薯、青胡椒汁

### DESSERT 甜品

#### HOMEMADE PÂTISSERIES OF THE DAY


自家製是日精選蛋糕

\$298 per person 每位




#### Additional \$40 to enjoy Soup of the Day

另加 \$40 可享用是日餐湯

 Vegetarian 素菜

 Spicy 辛辣

 Shellfish 甲殼類

 Contains Nuts 含堅果