

STARTERS 前菜

MODERN CAESAR SALAD

Potato Croquettes + Rocket Pesto + Bacon Bits + Parmesan

摩登凱撒沙律 脆薯仔球、香草醬、煙肉碎、巴馬臣芝士

Or 或

CREAM OF PUMPKIN SOUP

Pistachio + Yoghurt

南瓜忌廉湯 開心果、乳酪

MAIN COURSE 主菜

BARBECUE BATALLE PORK DRUMSTICK

Apple Coleslaw + Sweet Mashed Potatoes + Lime Zest + Homemade BBQ Sauce

燒烤醬西班牙豬串骨 蘋果椰菜沙律、甜蕃薯蓉、檸檬皮、自家制燒烤醬

Or 或

PAN-GRILLED NORWEGIAN SALMON FILLET

Brussels Sprouts + Red Radish + Cherry Tomatoes + Xiuzhen Mushroom + Salmon Roe + Fennel Salad + Saffron Cream Sauce

香煎挪威三文魚柳 椰菜仔、小紅蘿蔔、車厘茄、秀珍菇、三文魚籽、茴香沙律、紅花忌廉汁

Or 或

BREADED SOFT SHELL CRAB WITH CILANTRO PESTO LINGUINI

Green Peas + Fresh Cilantro + Shredded Parmesan

軟殼蟹芫茜香草醬意大利扁意粉 青豆、新鮮芫茜、巴馬臣芝士

Or 或

DEEP-FRIED SHRIMPS WITH MAYONNAISE, POACHED SPINACH WITH GARLIC

SALTED EGG AND PRESERVED EGGS, EGG FRIED RICE WITH CHAR SIU

沙律蝦球、金銀蛋浸菠菜、叉燒雞蛋炒飯

Or 或

THAI-STYLE CHILI HOT DOG

Frankfurt Sausage + Cucumber + Grated Carrot Pickle + Coriander + Thai Chili Ketchup + Garlic Mayo + French Fries

泰式香辣熱狗 法蘭克福腸、青瓜、醃紅蘿蔔、芫茜、辣蕃茄醬、蒜香蛋黃醬、脆薯條

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

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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