

## STARTERS 前菜

### CHOPPED OCTOPUS TENTACLE SALAD

Cucumber + Cherry Tomatoes + Pickled Onion + Raspberry Vinaigrette  
意式碎章魚沙律 青瓜、小蕃茄、醃洋蔥、紅桑子醋汁

Or 或

### CREAM OF WHITE ONION SOUP

Pistachio + Yoghurt

白洋蔥忌廉湯 煙肉、蒜片、平葉番茜

## MAIN COURSE 主菜

### SOUS-VIDE US CHUCK FLAP TAIL

King Oyster Mushroom + Carrot Purée + Garlic Confit + Beef Jus  
慢煮美國板腱牛肉 杏鮑菇、甘筍蓉、蒜泥、牛肉濃汁

Or 或

### PAN-FRIED GOLDEN RED FISH FILLET

Brussels Sprouts + Red Radish + Cherry Tomatoes + Xiuzhen Mushroom + Salmon Roe + Fennel Salad + Saffron Cream Sauce  
煎紅魚柳 長柄西蘭花、香草碎薯仔、珍珠洋蔥、香茅忌廉汁

Or 或

### SEARED HOKKAIDO SCALLOP RISOTTO

Shimeji Mushroom + Cherry Tomato Confit + Zucchini + Shaving Parmesan

煎北海道帶子配意大利燴飯 小蘑菇、油封蕃茄仔、意大利青瓜、巴馬臣芝士

Or 或

### BRAISED DUCK FEET WITH CHINESE MUSHROOM, DEEP-FRIED STRING WITH SALTED EGG YOLK

### FRIED RICE WITH ABALONE AND DICED CHICKEN

冬菇炆鴨掌、咸蛋黃四季豆、鮑魚雞粒炒飯

Or 或

### TANDOORI LAMB CHOPS

Cumin Roasted Vegetables + Lentil Croquette + Mint Yogurt Dipping Sauce

印式天多利羊扒 小茴香烤菜、炸鷹咀豆、薄荷乳酪醬

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