

## STARTERS 前菜

### JAPANESE TOFU SALAD

Avocado + Cherry Tomatoes + Crab Roe + Sesame Dressing  
日式和風豆腐沙律 牛油果、車厘茄、蟹籽、胡麻醬

Or 或

### CREAM OF WILD MUSHROOM SOUP

Garlic Crouton + Chive

野菌忌廉湯 蒜香脆麵包粒、幼青蔥

## MAIN COURSE 主菜

### CHICKEN KARAAGE

Chicken Cutlet + Cucumber Onion Salad + Homemade Barbecue Sauce + Yuzu Mayo  
香料脆炸雞排 雞排肉、青瓜洋蔥沙律、自家制燒烤醬、柚子蛋黃醬

Or 或

### PAN-SEARED BARRAMUNDI FILLET

Cuttlefish + Pickle Daikon + Baby Asparagus Salad + Lemon-caper Sauce  
香煎盲鱮魚柳 墨魚仔、醃蘿蔔、幼露筍、檸檬木瓜柳汁

Or 或

### FUSION-STYLE MAPO TOFU RIGATONI

Minced Pork + Fried Tofu + Spring Onion + Sichuan Chili Sauce

麻婆豆腐粗管意大利麵 免治豬肉、脆豆腐、青蔥、四川辣醬

Or 或

### DEEP-FRIED GAROUPA WITH SWEET CORN SAUCE, ASSORTED VEGETABLES WITH BEAN VERMICELLI AND SATAY SAUCE, "YANGZHOU" FRIED RICE

粟米斑塊、沙茶雜菜粉絲煲、揚州炒飯

Or 或

### BEEF INANIWA UDON IN RICH TOMATO SOUP

Soft Poached Egg + Sweet Corn + Spring Onions

蕃茄肥牛稻庭烏冬 溫泉蛋、粟米、青蔥

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