

SET DINNER Menu 三道菜晚餐

AVAILABLE DAILY 18:00 - 21:00

WELCOME DRINK 歡迎飲品

SAKURA SOUR / 櫻花檸檬特飲

Cherry Sakura Blossoms Syrup + Lemon Juice + Soda / 櫻花糖漿、檸檬汁、蘇打水

STARTER 前菜

HAMACHI CEVICHE / 醃油甘魚刺身薄片

Yuzu Pickled Radish + Red Radish + Baby Cucumber + Garden Cress + Caviar

柚子大根、小紅蘿蔔、嫩青瓜、田園菜苗、魚子醬

Or 或

JAPANESE CORN POTAGE WITH CRAB MEAT / 日式蟹肉粟米忌廉濃湯

Croutons + Chervil / 脆麵包粒、英茺苗

MAIN COURSE 主菜

GRILLED SPANISH DUROC PORK CHOP WITH TERIYAKI SAUCE

照燒汁烤西班牙杜洛克帶骨豬扒

Roasted Purple Sweet Potato Wedge + Mix Green + Cherry Tomatoes +

Hothouse Cucumber + Wafu Dressing / 烤紫薯角、沙律生菜、車厘茄、溫室青瓜、日式和風醋汁

Or 或

MISO GLAZED NORWEGIAN SALMON FILLET / 香煎味噌挪威三文魚柳

Sautéed Leek + Buttered Edamame + Shimeji Mushroom + Spring Salad + Edible Flowers

炒大蔥、牛油枝豆、本菇、嫩葉沙律、自家種植花朵

Or 或

CREAMY MENTAICO SPAGHETTI / 明太子忌廉意大利粉

Onsen Tomago + Tobiko + Nori Seaweed + Shredded Parmesan

溫泉雞蛋、蟹籽、紫菜、巴馬臣芝士

Or 或

GRILLED AUSTRALIA BLACK ANGUS 100 DAYS GRAIN FED RIBEYE STEAK

烤澳洲100天穀飼安格斯肉眼牛扒 (Additional / 另加 ... \$50)

Spring Salad + French Fries + Shallot Red Wine Sauce / 田園沙律、薯條、乾蔥紅酒汁

DESSERT 甜點

HOMEMADE PÂTISSERIES OF THE DAY / 自家製是日精選蛋糕

\$398 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 \$50 to enjoy a appetizer and soup

另加 \$50 可同時享用頭盤及湯品

Additional \$20 to enjoy a cup of coffee or tea

另加 \$20 可享用咖啡及茶一杯



Vegetarian / 素菜



Spicy / 辛辣



Crustaceans / 甲殼類



Contains Nuts / 含堅果

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO A 10% SERVICE CHARGE / 價錢為港幣另加一服務費
IF YOU HAVE ANY DIETARY REQUIREMENTS, RESTRICTIONS, AND FOOD ALLERGIES, PLEASE INFORM OUR SERVICE TEAM
如果您有任何飲食要求、限制或食物過敏，請告知服務團隊