

三道菜晚餐  
**DELUXE** Set Dinner  
AVAILABLE DAILY 18:00 - 20:30

**STARTERS** 前菜

**TRADITIONAL CAESAR WITH NORWEGIAN SMOKED SALMON** / 經典凱撒沙律配挪威煙三文魚  
Crunchy Romaine Lettuce + Original Caesar Dressing + Bacon Bits + Boiled Egg + Herbed Croutons + Shaved Parmesan

Or 或

**PARMA HAM MELON** / 哈密瓜意大利巴馬火腿  
Arugula + Balsamic Vinegar

Or 或

**THAI RAW SHRIMPS** (8 PCS) / 泰式生蝦刺身 (8隻) 🍤  
Garlic + Chili + Lime + Homemade Dipping Sauce  
(Additional \$60 / 另加)

**SOUP** 湯品

**SOUP OF THE DAY** / 是日餐湯

**MAIN COURSE** 主菜

**SOUS-VIDE SPIRNG CHICKEN WITH THYME JUS** / 慢煮春雞配百里香燒肉汁

Or 或

**PAN-SEARED PACIFIC RAINBOW TROUT FILLET WITH DILL CREAM SAUCE** / 香煎太平洋鱒魚柳配蒔蘿忌廉汁

Or 或

**GRILLED BLACK ANGUS RIBEYE STEAK** / 香煎安格斯肉眼牛扒  
(Additional \$90 / 另加)

The above Main Course items are served with seasonal vegetables and mashed potatoes  
以上各款主菜均配時令蔬菜及薯蓉

Or 或

**SPAGHETTI WITH HOMEMADE TOMATO SAUCE** / 自家製蕃茄汁意大利麵  
Baby Spinach + Feta Cheese + Parma Ham Chips + Shaved Parmesan

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**\$368** per person / 每位

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Additional \$40 to enjoy a coffee / 另加 \$40 可享用咖啡或茶

Additional \$40 to enjoy a homemade pâtisserie of the day / 另加 \$40 可享用自家製是日精選蛋糕