

## STARTERS 前菜

### GRILLED SHRIMP SKEWERS SALAD

Romaine Lettuce + Red Onion + Blue Cheese + Crispy Prosciutto + Lime Yogurt Dressing  
串燒虎蝦沙律 羅馬生菜、紅洋蔥、藍芝士、脆火腿、青檸乳酪醬

Or 或

### VEGAN CREAM OF CAULIFLOWER SOUP

Roasted Cauliflower + Thyme + Cheddar Cheese  
椰菜花忌廉湯 烤椰菜花、百里香、車打芝士

## MAIN COURSE 主菜

### CRISPY YELLOW CHICKEN LEG CONFIT

Pan-roasted Broccoli + Baby Carrot + Butter Chicken Jus  
油封三黃雞腩 長柄西蘭花、小甘筍、牛油雞肉汁

Or 或

### SEARED SEASONAL LOCAL SEA BASS FILLET

Roasted Rainbow Vegetables + Garlic Sea Salt + Scallion Oil  
香煎本地時令海鱸魚 烤雜菜、蒜香海鹽、青蔥油


Or 或

### CROQUE MADAME

Fried Egg + Black Forest Ham + Béchamel + Melted Cheese + Baby Spinach & French Bean Salad  
經典法式三文治 煎雞蛋、黑森林火腿、法式奶油醬、芝士、菠菜長豆沙律

Or 或

### HONG KONG-STYLE PRESERVED SAUSAGE WITH STEAMED RICE

Poached Baby Cabbage with Fish Maw and Dried Shrimps in Supreme broth, Fried Sesame Balls with Red Bean Paste   
臘腸潤腸飯、魚肚蝦乾浸娃娃菜、紅豆蓉小煎堆

Or 或

### HOMEMADE SHRIMP DUMPLINGS SOUP

Thick Egg Noodle with Dried Shrimp Roe + Seasonal Kale with Oyster Sauce  
上湯水餃、蝦子粗麵、蠔油芥蘭

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、白蘭地青胡椒汁

## COFFEE OR TEA 咖啡或茶

\$238 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