

STARTERS 前菜

HOKKAIDO SCALLOP TARTARE

Avocado + Green Salad + Red Onion + Orange Vinaigrette + Brioche Toast
北海道帶子他他 牛油果、田園沙律、紅洋蔥、香橙醋汁、薄脆多士

Or 或

CLASSIC MINISTRONE

Seasonal Vegetables + Beans + Shell Pasta + Tomato-herb Broth
經典意大利雜菜湯 蔬菜、青豆、貝殼粉、香草蕃茄濃湯

MAIN COURSE 主菜

PAN-ROASTED DUCK BREAST

Brussels Sprouts + Red Radish + Herb-roasted New Potatoes + Port-rosemary Sauce
香烤慢煮鴨胸 小椰菜、櫻桃紅蘿蔔、香草薯仔、迷迭香砵酒汁

Or 或

POACHED GREENLAND HALIBUT FILLET

Spinach Leaves + Confit Cherry Tomatoes + Dill + Red Onion Salad + Homemade Lobster Cream Sauce 
浸煮格陵蘭比目魚柳 菠菜、油封小蕃茄、刁草、紅洋蔥沙律、自家製忌廉龍蝦汁

Or 或

BRAISED BEEF CHEEK RISOTTO

Beef Cheek Ragù + Arugula + Red Wine + Parmesan
牛面頰意大利燴飯 牛面肉肉醬、芝麻菜、紅酒、巴馬臣芝士


Or 或

CHINESE BRAISED PORK SOFT BONE WITH CHU HOU PASTE, HOME-STYLE DACE FISH CAKE, EGG WHITE FRIED RICE WITH VEGETABLES

柱侯醬豬軟骨、家鄉煎鯪魚餅、蔬菜蛋白炒飯

Or 或

TOM YUM GOONG

Flat Rice Noodle Soup + Bean Spouts + Tofu Puff + Chicken & Beef Satay 
大蝦冬蔸功 湯河粉、芽菜、豆腐卜、雞肉及牛肉沙嗲

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