

STARTERS 前菜

ROASTED EGGPLANT SALAD

Baby Tomatoes + Fresh Mint + Feta Cheese + Pine Nuts + Paprika
烤茄子沙律 小蕃茄、薄荷、希臘芝士、松子仁、紅甜椒粉

Or 或

CHICKEN CORN CHOWDER

Celery + Potatoes + Scallions + Bacon
雞肉粟米周打濃湯 西芹、薯仔、青蔥、煙肉


MAIN COURSE 主菜

PAN-ROASTED SPINACH DUROC PORK TENDERLOIN

Cauliflower + Baby Carrot + Pommery Mashed Potatoes + Pork Gravy
烤西班牙杜洛克豬柳 椰菜花、小甘筍、芥末籽薯蓉、豬肉燒汁

Or 或

MIXED SEAFOOD GRILL

Creamy Polenta + Herbs Olives + Artichokes + Sun-dried tomatoes + Chipotle Hot Sauce 
雜錦海鮮燒烤 意式玉米粥、橄欖、雅枝竹、蕃茄乾、煙燻辣醬

Or 或

CAJUN CRAB ALFREDO

Bucatini + Cream Sauce + Garlic + Parmesan + Flat Leaf Parsley
香料奶油蟹肉意大利粉 飲管意粉、忌廉汁、蒜、巴馬臣芝士、平葉蕃茜

Or 或

CANTONESE STYLE BEEF TENDERLOIN WITH HOMEMADE TOMATO SAUCE

Poached Angled Luffa with Clour Ear Fungus and Bean Vermicelli in Supreme broth Steamed Rice
中式牛柳、雲耳粉絲浸勝瓜、白飯

Or 或

SALMON TIKKA MASALA

Vegetable Dhansak (Sweet and Sour Indian Curry) + Kashmiri Pulao (Spice Rice)
印式香料烤三文魚扒 甜酸雜菜咖喱、喀什米爾黃飯

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