



18 Feb - 23 Mar 2025

3-course Dinner Menu

APPETISER

(Select One)

Roast Chicken & Avocado Salad

mesclun mix, mini mozzarella, cherry tomato, lemon vinaigrette

Lobster Bisque

lobster meat

Crab Cake

coleslaw, tartar sauce (Add on \$68)

MAIN COURSE

(Select One)

Garlic Prawn Linguine

sofrito, crispy garlic chips, lobster cream sauce

Pan Seared Cod

creamy mashed potato, french beans, cherry tomato confit

Grilled Beef Tenderloin

truffle potato purée, grilled asparagus, beef jus (Add on \$80)

DESSERT

(Select One)

Crème Brûlée

fresh berries

Chocolate Fudge Cake

cinnamon cream, raspberry coulis

Freshly Brewed Coffee or Tea

HK\$398 per guest + 10% service charge





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三道菜晚餐

頭盤

(選一)

燒雞牛油果沙律

嫩葉沙律菜, 迷你水牛芝士, 車厘茄, 檸檬油醋汁

龍蝦濃湯

龍蝦肉

蟹肉餅

捲心菜, 他他醬 (另加\$68)

主菜

(選一)

香蒜大蝦扁意粉

燴洋蔥蕃茄, 蒜片, 羅勒, 龍蝦忌廉汁

香煎鱈魚柳

忌廉薯蓉, 法邊豆, 油封車厘茄

烤澳洲牛柳

松露薯蓉, 燒蘆筍, 牛肉汁 (另加\$80)

甜品

(選一)

焦糖布甸

新鮮雜莓

朱古力軟蛋糕

肉桂忌廉, 紅桑子醬

即磨咖啡或茶

每位港幣\$398 另收加一



鼎食聚

