

3-course Set Dinner Menu

Appetiser 頭盤 (Select One 選擇一項)

King Salmon Caesar Salad

beet cured king salmon, parma ham chips, baguette toasted, parmesan, Woolloomooloo Caesar dressing
帝王三文魚凱撒沙律紅菜頭醃三文魚, 巴馬火腿脆片, 法包多士, 巴馬臣芝士, 經典凱撒醬

Cream of Forest Mushroom Soup

truffle oil and parmesan
忌廉蘑菇濃湯 黑松露菌油, 巴馬臣芝士碎

Crab Cake

coleslaw, tartar sauce (Add supplement \$60)
蟹餅他他醬, 沙拉菜 (另加港幣 \$60)

Sautéed Garlic Prawn

lobster bisque, garlic, sofrito (Add supplement \$80)
蒜蓉虎蝦 燴洋蔥蕃茄, 蒜片, 龍蝦汁(另加港幣 \$80)

Main Course 主菜 (Select One 選擇一項)

Filet Oscar 180g

beef tenderloin 180g, jumbo crab meat with bearnaise sauce
草飼牛柳180g 草飼牛柳, 蟹肉, 西洋菜, 賓尼士汁 (180克)

French Spring Chicken

mushroom fricasse, truffle oil
烤法國春雞, 香草忌廉燴野菌, + 黑松露油

Pan Seared Salmon

crispy skin, watercress, grilled lemon
香煎三文魚脆皮, 西洋菜, 扒檸檬

Australian 200 days Grain Fed Rib Eye 340g

watercress & beef Jus (add supplement \$100)
澳洲200日穀飼肉眼340g 西洋菜, 紅酒汁 (另加港幣 \$100)

Australian 350 days Grain Fed Wagyu Sirloin 340g

watercress & peppercorn sauce (add supplement \$180)
澳洲和牛西冷扒 (340g) 西洋菜, 黑椒汁 (另加港幣 \$180)

Side Dishes 配菜 (Select One 選擇一項)

French Fries | Creamy Mashed Potato | Grilled Asparagus | Sautéed Wild Mushrooms

薯條 | 薯蓉 | 香烤蘆筍 | 炒野菌

Dessert 甜品 (Select One 選擇一項)

Baked Cheesecake with Guinness syrup

芝士餅 黑啤咖啡糖漿

Dessert of the Day

是日甜品

Freshly Brewed Coffee or Tea 咖啡或茶

Upgrade to Cappuccino / Latte / Mocha (+\$20) or Cocktail of the Month (+\$78)
+\$20 升級至卡布奇諾/拿鐵/摩卡咖啡或+\$78 升級至當月特調雞尾酒

HK\$ 628 per person + 10% service charge

每位港幣 \$628 加10%服務費