

# Happy Birthday!

(Names and date are available for personalization)  
(名字和日期可以個性化定制)

## Appetiser 頭盤

(Select One 選擇一項)

### Chicken Caesar Salad

parma ham chips, baguette toasts,  
parmesan, woolloomooloo caesar dressing  
雞肉凱撒沙律  
脆意式火腿，法式麵包多士，  
巴馬臣芝士，woolloomooloo 凱撒沙律醬

### Prawn Cocktail

rock shrimp, cucumber, lettuce, brandy orange dressing  
雞尾酒醬鮮蝦  
白蝦，青瓜，西生菜，香橙干邑醬

### Crab Cake

coleslaw and tartar sauce  
香煎蟹餅  
他他醬、椰菜沙律  
(Add on 另加 +\$60)

### Cream of Forest Mushroom Soup (V)

truffle oil and parmesan  
忌廉野菌湯 (V) 松露油，巴馬臣芝士

## Main Course 主菜

(Select One 選擇一項)

### Filet Oscar 180g

beef tenderloin 180g, jumbo crab meat  
with grilled asparagus, bearnaise sauce  
草飼牛柳 180g  
草飼牛柳，珍寶蟹肉，烤蘆筍，賓尼士汁

### Crispy Pressed Chicken

duck mousse, capers, red chilli flakes, crispy onion  
string 酥脆香煎雞  
鵝肝慕絲，酸豆，紅辣椒碎，脆洋蔥絲

### Pan Seared Salmon

crispy skin, watercress, grilled lemon  
香煎三文魚 脆三文魚皮，西洋菜，扒檸檬

### New Zealand Lamb Chop

mashed potato, ratatouille, rosemary jus  
新西蘭羊架  
薯蓉，意式燴蔬菜，迷迭香汁

### Australian 350 days Grain Fed Wagyu Sirloin 340g (Add on +180)

watercress & peppercorn sauce  
澳洲 350 日穀飼和牛西冷扒 340g 西洋菜，黑椒汁 (另加\$180)

## Dessert 甜品

(Select One 選擇一項)

### Crème Brûlée with berries compote

法式焦糖燉蛋 配莓果醬

### Chocolate Fudge Cake

朱古力軟心蛋糕

### Freshly Brewed Coffee or Tea 咖啡或茶

Upgrade to Cappuccino / Latte / Mocha (+\$20) 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡

**HK\$628 per person 每位**

(V) Vegetarian Dish. Please inform your server prior to ordering should you have any dietary restrictions.

We will always endeavour to cater to your needs but cannot be held responsible for traces of allergens. Price is in HK\$ and subject to 10% service charge.

(V) 素食菜式 如果您有任何飲食限制，請在訂購前通知您的服務員。我們將努力滿足您的需求，但不對過敏原的敏感負責。價格以港幣計算，並需加收 10% 服務費

# Happy Anniversary!

(Names and date are available for personalization)  
(名字和日期可以個性化定制)

## Appetiser 頭盤

(Select One 選擇一項)

### Chicken Ceasar Salad

parma ham chips, baguette toasts,  
parmesan, woolloomooloo caesar dressing  
雞肉凱撒沙律  
脆意式火腿，法式麵包多士，  
巴馬臣芝士，woolloomooloo 凱撒沙律醬

### Cream of Forest Mushroom Soup (V)

truffle oil and parmesan  
忌廉野菌湯 (V) 松露油, 巴馬臣芝士

### Prawn Cocktail

rock shrimp, cucumber, lettuce, brandy orange dressing  
雞尾酒醬鮮蝦  
白蝦, 青瓜, 西生菜, 香橙干邑醬

### Crab Cake

coleslaw and tartar sauce  
香煎蟹餅  
他他醬、椰菜沙律  
(Add on 另加 +\$60)

## Main Course 主菜

(Select One 選擇一項)

### Filet Oscar 180g

beef tenderloin 180g, jumbo crab meat  
with grilled asparagus, bearnaise sauce  
草飼牛柳 180g  
草飼牛柳, 珍寶蟹肉, 烤蘆筍, 賓尼士汁

### Pan Seared Salmon

crispy skin, watercress, grilled lemon  
香煎三文魚 脆三文魚皮, 西洋菜, 扒檸檬

### Crispy Pressed Chicken

duck mousse, capers, red chilli flakes, crispy onion  
string 酥脆香煎雞  
鵝肝慕絲, 酸豆, 紅辣椒碎, 脆洋蔥絲露油

### New Zealand Lamb Chop

mashed potato, ratatouille, rosemary jus  
新西蘭羊架  
薯蓉, 意式燴蔬菜, 迷迭香汁

### Australian 350 days Grain Fed Wagyu Sirloin 340g (Add on +180)

watercress & peppercorn sauce  
澳洲 350 日穀飼和牛西冷扒 340g 西洋菜, 黑椒汁 (另加\$180)

## Dessert 甜品

(Select One 選擇一項)

Crème Brûlée with berries compote  
法式焦糖燉蛋 配莓果醬

Chocolate Fudge Cake  
朱古力軟心蛋糕

### Freshly Brewed Coffee or Tea 咖啡或茶

Upgrade to Cappuccino / Latte / Mocha (+\$20) 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡

**HK\$628 per person 每位**

(V) Vegetarian Dish. Please inform your server prior to ordering should you have any dietary restrictions.

We will always endeavour to cater to your needs but cannot be held responsible for traces of allergens. Price is in HK\$ and subject to 10% service charge.

(V) 素食菜式 如果您有任何飲食限制, 請在訂購前通知您的服務員。我們將努力滿足您的需求, 但不對過敏原的敏感負責。價格以港幣計算, 並需加收 10% 服務費