

3-COURSE SET DINNER

APPETISER

(Select One)

Prawn Cocktail

chilled prawn, cocktail sauce

Cream of Forest Mushroom Soup

truffle duxelles

Crab Cake (+\$68)

tartar sauce, coleslaw

MAIN COURSE

(Select One)

Iberico Duroc Pork Rack

herbs roasted potato, apple mustard sauce

Lamb Wellington (+\$88)

lamb jus, mint pea purée

Chilean Seabass

crushed potato, french bean, caviar, champagne beurre blanc

Filet Mignon (+\$88)

potato purée, pan seared foie gras, bone marrow red wine sauce

DESSERT

Mango Mousse Cake

coconut pandan foam, coconut crumble

Freshly Brewed Coffee or Tea

Upgrade to Cappuccino / Latte / Mocha (+\$30)

HK\$398 per person + 10% service charge

WINE PAIRING

(Add \$98 per glass)

Red Wine: Majella Cabernet Sauvignon

White Wine: Bellingham Bernard Series Old Vine Chenin Blanc



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三道菜晚餐

頭盤 (選一)

雞尾酒醬鮮蝦

鮮蝦、雞尾酒醬

野菌忌廉湯

松露蘑菇蓉

蟹餅 (+\$68)

他他醬、椰菜沙律

主菜 (選一)

伊比利亞豬鞍架

香草烤薯、蘋果芥末汁

羊肉威靈頓 (+\$88)

羊肉汁、薄荷青豆蓉

智利海鱸

香脆新薯、法邊豆、魚子醬、香檳醬汁

烤牛柳 (+\$88)

薯蓉、煎鵝肝、牛骨髓、紅酒汁

甜品

芒果慕絲蛋糕

椰子斑蘭泡沫、椰子脆脆

即磨咖啡或茶

+\$30 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡

每位 HK\$398 + 10% 服務費

葡萄酒配搭 (每杯+\$98)

紅酒: Majella Cabernet Sauvignon

白酒: Bellingham Bernard Series Old Vine Chenin Blanc



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