



Mother's Day DINNER

母親節晚宴

APPETISER 頭盤

Select One 選擇一項

Grilled Prawn Salad

mix of greens, baby red peppers, red onion, cucumber,
cherry tomatoes with french dressing
香烤大蝦沙律配嫩葉青菜、小紅椒、紅洋蔥、
青瓜及車厘茄伴法式沙律醬

Crab Cake

(add supplement +\$58)
coleslaw and tartar sauce
蟹餅 配他他醬 沙律菜

Lobster Bisque

lobster meat and chives
龍蝦濃湯配龍蝦肉及細香蔥

Pan Seared Hokkaido Scallop

(add supplement +\$88)
Cauliflower Puree, Pineapple Tomato Salsa, Mesclun
香煎北海道帶子配椰菜花泥、菠蘿番茄莎莎醬及嫩葉沙律

MAIN COURSE 主菜

Select One 選擇一項

Grilled Beef Rossini 180g

grilled foie gras, mushroom duxelle, asparagus, mashed potato with red wine sauce
法式羅西尼牛扒 (180克) 配香煎鵝肝、蘑菇泥、露筍及薯蓉伴紅酒汁

Pan Seared Cod Fillet

ratatouille of vegetables, arugula frisee salad
香煎銀鱈魚柳配法式燉雜菜及芝麻菜伴菊苣沙律

Roasted Spring Chicken

broccolini, morel wild mushrooms sauce
香烤春雞配嫩莖西蘭花伴羊肚菌野菌汁

Cajun Pork Rack 240g

mashed potato, broccolini, pickled red onion, charcutière sauce
肯軍辛辣烤豬肉架 (240 克) 配薯蓉、嫩莖西蘭花及醃紅洋蔥伴法式酸黃瓜肉汁

340g Kiwami Wagyu Sirloin MB9+

(add supplement +\$388)

served with Herb Crumb Tiger Prawn and your choice of sauce
頂級極和牛西冷 MB9+ (340 克) 配香草脆面大虎蝦及自選醬汁

DESSERT 甜品

Select One 選擇一項

Baked Cheesecake

mixed berries, honeycomb, raspberry & passion fruit gel
法式烘焙芝士蛋糕配雜莓、蜂巢脆餅及紅桑子熱情果醬

Passion Fruit Tart

passion fruit cremeux, pineapple coulis, yogurt foam
熱情果撻配熱情果奶油忌廉、菠蘿果醬及乳酪泡沫

HK\$498 per person 每位

Prices are in HK\$ and subject to 10% service charge. 所有價格均以港幣計算，並需加收 10% 服務費