

Celebration Menu

(Names and date are available for personalization)

(名字和日期可以個性化定制)

Appetiser 頭盤

- Select One 選一 -

Hokkaido Scallop Wrapped in Bacon

wasabi, mint & pea purée

煙肉包北海道帶子

芥末、薄荷青豆蓉

Tuna Tataki

truffle mayonnaise, avocado mousse,

spring onions, fresh basil

吞拿魚他他 黑松露蛋黃醬、牛油果慕斯、青蔥、新鮮羅勒

Mediterranean Tomato Burrata Salad

grilled zucchini, balsamic pearls, sourdough croutons

地中海番茄布袋水牛芝士沙律 燒翠玉瓜、意大利黑醋珠、酸種麵包脆粒

Main Course 主菜

- Select One 選一 -

Chilean Seabass

crushed potatoes with lobster and tarragon

智利海鱸 香脆新薯、龍蝦肉、龍蒿

Pressed Chicken

confit garlic mashed potato, tomato lime salsa

香脆烤雞 油封蒜蓉薯蓉、青檸番茄莎莎

Filet Mignon

pommes anna, mushroom duxelles, bone marrow gravy

香煎牛柳

法式千層薯、蘑菇蓉、牛骨髓肉汁

Surf & Turf (Add supplement \$180)

filet mignon with bearnaise sauce

freshwater lobster tail with lobster emulsion

海陸雙拼 香煎牛柳配賓尼士汁 龍蝦尾配龍蝦汁(另加\$180)

Dessert 甜品

- Select One 選一 -

Bread & Butter Pudding

with coffee custard cream

麵包布甸 配咖啡吉士醬

Dark Chocolate Mousse

marinated cherries, cinnamon cream

黑朱古力慕斯 酒漬櫻桃、肉桂忌廉

Freshly Brewed Coffee or Tea 即磨咖啡或茶

Upgrade to Cappuccino / Latte / Mocha 升級特濃咖啡 / 鮮奶咖啡 / 朱古力咖啡 (+\$30)

HK\$688 per guest 每位

WINE PAIRING 餐酒搭配

Weingut Robert Weil Riesling, Germany | Majella Cabernet Sauvignon, Australia

Marques de Murrieta Reserva DOCa, Spain

1 glass 杯 \$120 | 2 glasses 杯 \$220 | 3 glasses 杯 \$300

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. Prices are in HK\$ and subject to 10% service charge
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。