

# Happy Anniversary!

(Names and date are available for personalization)

## Appetiser 頭盤 (Select One 選擇一項)

### Classic Caesar Salad

parma ham chips, baguette toasts, parmesan cheese with wooloomooloo caesar dressing  
凱撒沙律 羅馬生菜, 格拉娜帕達諾芝士, 法包多士, 巴馬火腿 脆Wooloomooloo 經典凱撒醬

### Beef Carpaccio

truffle mayonnaise, grated grana Padano, horseradish, focaccia  
意式薄切生牛肉 松露蛋黃醬, 巴馬臣芝士, 辣根

### Cream of Forest Mushroom (V)

parmesan cheese, truffle oil  
忌廉野菌湯 巴馬臣芝士, 黑松露

### Crab Cake *Add supplement \$58*

coleslaw and tartar sauce  
香煎蟹餅 配他他醬, 椰菜沙律 (另加港幣 \$58)

## Main Course 主菜 (Select One 選擇一項)

### Rossini Filet 180g

grilled foie gras, mushroom duxelles, mashed potato, asparagus with red wine sauce  
羅西尼牛柳 (180克) 配鵝肝, 蘆筍, 紅酒汁

### Pan Seared Salmon

leek confit, saffron dill coulis arugula with frisee salad  
香煎三文魚扒 油封大蒜, 藏紅花刁草醬, 捲葉菊苣沙律

### Roasted Chicken Supreme

mashed potato, broccolini, red wine sauce  
法式烤雞肉 薯蓉, 西蘭花苗, 紅酒汁

### Seafood Linguine

scallop, tiger prawn, lobster reduction  
海鮮扁意粉 帶子, 虎蝦, 龍蝦汁

### Kiwami Wagyu Sirloin MB9+ (340g) *Add supplement \$288*

served with french fries and your choice of sauce  
澳洲 M9 和牛西冷扒 (340克) 配薯條, 自選醬汁一款 (另加 \$288)

## Dessert 甜品 (Select One 選擇)

### Crème Brûlée

with berries compote  
法式焦糖燉蛋 配莓果醬

### Baked Cheesecake

mixed berries with raspberry & passion fruit gel  
芝士蛋糕 雜莓、紅莓醬、熱情果醬

### 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\$ 498 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. 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

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