

Father's Day LUNCH MENU

WAN CHAI

Available from June 20 & 21 於 6 月 20 日及 21 日供應

HK\$358 per person 每位

Available until 3:00pm 至下午三時

Welcome Drink: Glass of Tropical Citrus Mojito

APPETISER 頭盤

Select One 選擇一項

Crab Cake Add on +\$58
coleslaw | tartar sauce
蟹餅 配他他醬 沙律菜

Butternut Squash Soup
roasted hazelnut, chives, olive oil
奶油南瓜湯配香烤榛子、蝦夷蔥及橄欖油

Chicken Confit Salad

mix green, watercress, cherry tomato chorizo, walnut, french dressing
油封雞沙律配雜錦沙律菜、西洋菜、車厘茄、辣肉腸、核桃及法式沙律汁

MAIN COURSE 主菜

Select One 選擇一項

Hokkaido Scallop Pasta
aglio olio pepperoncini | chili | garlic flakes
北海道帶子 香辣大蒜橄欖油意粉, 蒜片

Pan Seared Barramundi Fillet
ratatouille, tomato anchovy sauce, crispy potatoes
香煎盲鱒柳配法式燉雜菜、番茄鯷魚汁及脆炸薯粒

Duck Leg Confit with Plum Glace Sauce
sautéed haricot beans, button mushroom
potatoes, garlic
油封鴨腿配梅子肉汁、嫩煎四季豆、蘑菇、薯仔及蒜頭

Grilled NZ Ribeye with Jumbo Crab Lump 170g
potato mille-feuille, asparagus, bearnaise sauce, herb salad
香煎紐西蘭肉眼扒配珍寶蟹肉 (170 克)
配千層焗薯仔、蘆筍、法式蛋黃醬及香草沙律

Beef Wellington 10oz Add on +\$218
foie gras, prosciutto ham, mushroom deluxe red wine sauce
威靈頓牛扒 (10 安士) 配鵝肝、巴馬火腿、蘑菇醬及紅酒汁
Chef's Recommendation 廚師推介

DESSERT 甜品

Hazelnut & Banana Napoleon
crispy puff pastry, pastry cream, hazelnut mousseline cream, banana, roast hazelnut, caramel sauce, orange gel
榛子香蕉拿破崙配酥脆千層酥、吉士忌廉、榛子慕斯林忌廉、香蕉、香烤榛子、焦糖醬及香橙啫喱



Freshly Brewed Coffee or Tea 即磨咖啡或茶 **Additional +\$28**
Upgrade to Cappuccino / Latte / Mocha 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡 **+\$38**

2-HOUR FREE FLOW DRINKS 兩小時暢飲

+\$180 per person 每位

Choices of Prosecco, House Wines, Beers, Juices & Soft Drinks 汽泡白葡萄酒、特選葡萄酒、啤酒、果汁汽水

Other Add On Drinks 加配其他飲品

Juices & Soft Drinks 果汁 汽水 +\$35 per glass 每杯

House Prosecco 汽泡白葡萄酒 +\$65 per glass 每杯

Father's Day

DINNER MENU

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Chicken Confit Salad

mix green, watercress, cherry tomato chorizo, walnut,
french dressing
油封雞沙律配雜錦沙律菜、西洋菜、車厘茄、辣肉腸、
核桃及法式沙律汁

Crab Cake Add on +\$58

coleslaw | tartar sauce
蟹餅 配他他醬 沙律菜

Beef Carpaccio

truffle mayo, capers, grated parmesan
arugula, focaccia toast
生牛肉薄片配黑松露蛋黃醬、酸豆、巴馬臣芝士碎、
火箭菜及佛卡夏脆多士

Butternut Squash Soup

roasted hazelnut, chives, olive oil
奶油南瓜湯配香烤榛子、蝦夷蔥及橄欖油

MAIN COURSE 主菜

Select One 選擇一項

Filet Oscar 180g

grilled foie gras, mushroom duxelles
mashed potato, red wine sauce
奧斯卡牛柳 (180 克) 配香煎鵝肝、蘑菇醬、薯蓉及紅酒汁

Pan Seared Salmon Fillet

tomato sauce, ratatouille, arugula
with frisee salad
香煎三文魚柳配番茄汁、法式燉雜菜、火箭菜及苦苣沙律

Roasted Spring Chicken

sautéed morel & wild mushroom
mashed potato, red wine sauce
香烤春雞配嫩煎羊肚菌及野生蘑菇、薯蓉及紅酒汁

Cajun Pork Rack 240g

roasted potatoes, broccolini, grilled green apple sliced
with red wine sauce
紐奧良香辣豬鞍架 (240 克) 配香烤薯仔、嫩莖西蘭花、
香煎青蘋果片及紅酒汁

Kiwami Wagyu Sirloin MB9+ 340g Add on +\$288

broccolini, sauce of your choice
頂級和牛西冷扒 MB9+ (340 克) 配嫩莖西蘭花及自選醬汁

DESSERT 甜品

Select One 選擇一項

Baked Cheesecake

mixed berries, raspberry, passion fruit gel
芝士餅 雜莓、紅莓醬、熱情果醬

Hazelnut & Banana Napoleon

crispy puff pastry, pastry cream, hazelnut mousseline cream, banana, roast hazelnut, caramel sauce, orange gel
榛子香蕉拿破崙配酥脆千層酥、吉士忌廉、榛子慕斯林忌廉、香蕉、香烤榛子、焦糖醬及香橙啫喱

HK\$ 498 per person 每位