

Mother's Day

LUNCH

Available on May 9-10 from 12noon until 3.00pm 適用於 2026 年 5 月 9-10 日, 下午 12:00 至下午 3:00

APPETISER 頭盤

(Select One 選擇一項)

GRILLED BEEF SALAD

mixed green, watercress, sliced onion, biquinho peppers, red radish with honey mustard dressing
燒牛肉沙律, 車厘茄, 淚珠甜椒, 洋蔥, 青瓜, 蜜糖芥末醋汁

CONFIT CHICKEN WITH MESCLUN SALAD

spanish onion, chorizo, boiled quail egg, cherry tomato, basil leaf 法式油封雞腿配嫩葉沙律、紅洋蔥、辣肉腸、鵪鶉蛋、車厘茄及羅勒

CRAB CAKE (Add on 另加 +58)

coleslaw, tartar sauce 蟹餅 配他他醬 沙律菜

SOUP 湯

ROASTED CAULIFLOWER with croutons, truffle oil 烤椰菜花湯 松露油 香脆包粒

MAIN COURSE 主菜

(Select One 選擇一項)

GARLIC PRAWN PASTA

cherry tomatoes, garlic flakes, tomato sauce, chives
蒜香大蝦意粉配車厘茄、香脆蒜片及茄汁伴細香蔥

AUSTRALIAN WAGYU BEEF BURGER

brioche burger bun, bacon, caramelised onions, french fries 澳洲和牛漢堡 燴洋蔥, 煙肉, 薯條

GRILLED CAJUN PORK LOIN

roasted herb potatoes, grilled apple slice, arugula salad, red wine sauce 香烤肯軍辛辣豬里脊配香草烤薯仔、烤蘋果片及芝麻菜沙律伴紅酒汁

PAN SEARED BARRAMUNDI FILLET

broccolini, roasted cherry tomatoes, mango salsa
香煎盲鱈魚柳配嫩莖西蘭花、烤車厘茄及芒果莎莎醬

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

mashed potatoes, asparagus, crab lump, charon sauce
香烤紐西蘭牛柳 (170 克) 配薯蓉、露筍及蟹肉伴查龍醬

200 DAYS RIBEYE (220g)

grilled scallop, asparagus, mashed potato, red wine sauce
200 日穀飼肉眼扒 (220 克) 配香烤帶子、露筍及薯蓉伴紅酒汁
(Add on 另加 +\$88)

Freshly Brewed Coffee or Tea 即磨咖啡或茶

Upgrade to Cappuccino / Latte / Mocha (+\$20) 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡

DESSERT 甜品 (Add on 另加 +\$60)

PROFITEROLE

chocolate crust, vanilla ice-cream, dark chocolate sauce
雲呢拿雪糕泡芙配黑朱古力汁

CRÈME CATALAN

mix berries
法式焦糖燉蛋配雜莓

HK\$288 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



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

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