

3-course Set Dinner Menu

Appetiser 頭盤

(Select One 選擇一項)

Classic Caesar Salad

parma ham chips, baguette toasts, parmesan cheese with woolloomooloo 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Woolloomooloo 經典凱撒醬

Beef Slices Salad

mix of greens, baby red peppers, red onion, cucumber cherry tomatoes with french dressing
烤牛肉沙律 田園沙律、紅洋蔥、青瓜、雜錦沙律菜、法式沙律汁

Lobster Bisque

lobster meat and chives
龍蝦濃湯 龍蝦肉、法蔥碎

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)

Pan Seared Hokkaido Scallop *add supplement \$88*

cauliflower purée, pomegranate tomato salsa, mesclun
北海道香煎帶子, 椰菜花蓉, 紅石榴蕃茄莎莎 (另加港幣 \$88)

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 Chicken Supreme

beetroot potato purée, baby carrot, sautéed wild
mushroom with red wine sauce
香煎法式雞胸 紅菜頭薯蓉、小甘荀、炒野菌、紅酒汁

Pan Seared Salmon

leek confit, saffron dill coulis arugula with frisee salad
香煎三文魚扒 配蘆筍、小茴紅花忌廉汁

Cajun Pork Rack 240g

roasted potatoes, broccolini, apple sliced, red wine sauce
烤香辣西班牙豬鞍 (240克) 香草燒薯、青蘋果片
西蘭花苗、紅酒汁

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

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

Dessert 甜品

(Select One 選擇一項)

Baked Cheesecake

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

Passion Fruit Tart

passion fruit cremeux, pineapple coulis with yogurt foam
百香果撻 乳酪、菠蘿醬

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

Wine Pairing Two Glasses

Add on \$160 二杯餐酒配搭另加 \$160

Penfolds Koonunga Hill Autumn Riesling & Penfold Koonunga Hill 76 Shiraz Cabernet

HK\$ 498 per person + 10% service charge

每位港幣 \$498 加10%服務費