

3-course Set Dinner

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

Grilled Beef Salad

mix of greens, red onion, cucumber cherry tomatoes with honey mustard 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 (另加 add supplement \$58)

coleslaw and tartar sauce
香煎蟹餅 配他他醬、椰菜沙律

Pan Seared Foie Gras (另加 add supplement \$88)

with red wine pear, arugula and brioche crisp 香煎鵝肝多士 配紅酒梨、鮮牛油麵包脆

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、野菌醬、蘆筍、薯蓉、紅酒汁

Pan Seared Spring Chicken

potato purée, broccolini, sautéed wild mushroom
with red wine sauce
香煎春雞 薯蓉、西蘭花苗、炒野菌、紅酒汁

Pan Seared Salmon

tomato sauce, ratatouille of vegetables,
arugula with frisee salad
香煎三文魚扒 配普羅旺斯燉菜、蕃茄醬

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

USDA Prime Sirloin 340g

300-day grain-fed, french fries, your choice of sauce
美國頂級西冷 (340克) 配薯條、自選醬汁一款
(另加 add supplement \$288)

Kiwami Wagyu Sirloin MB9+ 340g

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 add supplement \$488)

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 (另加 +\$20) 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡

Wine Pairing Two Glasses 二杯餐酒配搭 另加 Add on \$180

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

每位港幣 HK\$ 558 per person