

3-course Set Dinner

APPETISER 頭盤

(Select One 選擇一項)

Smoked Salmon Caesar Salad

parma ham chips, croutons, parmesan, Woolloomooloo Caesar dressing
煙三文魚凱撒沙律 巴馬火腿脆片、脆包粒、巴馬臣芝士、經典凱撒醬

Cream of Forest Mushroom Soup

truffle oil and parmesan
忌廉蘑菇濃湯 黑松露菌油, 巴馬臣芝士碎

Crab Cake ADD SUPPLEMENT 另加 +\$60

green herb salad, mustard, tartar sauce
蟹餅 香草沙律, 芥末, 他他醬

Sautéed Garlic Prawn ADD SUPPLEMENT 另加 +\$80

lobster bisque, garlic, sofrito 蒜蓉虎蝦 燴洋蔥蕃茄, 蒜片, 龍蝦汁

MAIN COURSE 主菜

(Select One 選擇一項)

Filet Oscar 180g

beef tenderloin 180g, jumbo crab meat with bearnaise sauce 草飼牛柳180克 草飼牛柳, 蟹肉, 西洋菜, 賓尼士汁

Crispy Pressed Chicken

duck mousse, capers, red chili flakes, crispy onion string 酥脆香煎雞 鵝肝慕絲、酸豆、紅辣椒碎、脆洋蔥絲

Pan Seared Salmon

crispy skin, watercress, grilled lemon 香煎三文魚脆皮, 西洋菜, 扒檸檬

Australian 200 days Grain Fed Rib Eye 340g ADD SUPPLEMENT 另加 +\$180

watercress & beef Jus 澳洲200日穀飼肉眼340克 西洋菜, 紅酒汁

USDA Prime Sirloin 340g ADD SUPPLEMENT 另加 +\$200

watercress & peppercorn sauce 澳洲和牛西冷扒 (340克) 西洋菜, 黑椒汁

SIDE DISHES 配菜

(Select One 選擇一項)

Lyonnais Potato | Creamy Mashed Potato | Grilled Asparagus | Sautéed Wild Mushrooms

洋蔥炒薯仔 | 薯蓉 | 香烤蘆筍 | 炒野菌

DESSERT 甜品

(Select One 選擇一項)

Baked Cheesecake with Guinness syrup

芝士餅 黑啤咖啡糖漿

Dessert of the Day

是日甜品

Freshly Brewed Coffee or Tea 咖啡或茶 另加 Additional +\$20

Upgrade to Cappuccino / Latte / Mocha 升級至卡布奇諾/拿鐵/摩卡咖啡 另加 Additional +\$30

每位港幣 HK\$ 628 per person