

Annual Event Western Set Dinner Menu A

Foie Gras and Scallop Salad with Golden Apples, Rockets and Walnuts

鮮帶子鵝肝蘋果沙律

Roasted Tomato Soup with Gin and Crab Meat

蟹肉毡酒燒茄湯

Poached Black Cod Fillet with Grain Mustard and Chive Sauce

鱈魚柳伴青葱芥末汁

or

或

Veal Escalope Saltimbocca served with Lemon Polenta, Baby Spinach and Porcini Mushrooms 香草火腿牛仔片配檸檬粟米茸

Raspberry Napoleon with White Chocolate Ice Cream

紅桑子拿破崙餅拼白朱古力雪糕

Coffee or Tea

Petits Fours

咖啡或茶

精美小點

Price at \$628net per person



Annual Event Western Set Dinner Menu B

Peppered Tuna Fillet in Aged Balsamic Vinegar with Italian Orzo Salad 打抑天命免柳州辛士沁津

胡椒吞拿魚柳拼意式沙律

Pumpkin Bisque with Chives and Parsley Oil

香葱南瓜忌廉湯

Slow-cooked Australian Butterfish Fillet with Braised Lentils and Crispy Cajun Prawns 澳洲魚柳配脆香辣蝦

or

或

White Truffle Oil-infused Beef Tournedo with Foie Gras, Port and Shallot Reduction 燒牛柳配鵝肝茸砵酒汁

Valrhona Chocolate Tart with Cocoa Rum Sorbet

朱古力撻配冧酒雪葩

Coffee or Tea

Petits Fours

咖啡或茶

精美小點

Price at \$768net per person