



AMUSE BOUCHE 法式精美小點

Canadian Scallop with Russian Caviar 加拿大帶子 配俄羅斯魚子醬 [D] Black Truffle Golden Leaf with Foie Gras Pâté 金箔黑松露鵝肝醬 [A] [D] [N] Spain Iberian Black Pork Ham with Figs 西班牙伊比利亞黑毛豬火腿 配無花果 [A] [D] [P] Ponte Prosecco Millesimato Rosé Brut NV Veneto Italy

APPETIZER 頭盤

French Krystale Normandy Oyster with Molecular Pearl Caviar 法國諾曼第水晶生蠔 配分子珍珠魚子 [A]

(2 pcs per quest 每位兩隻)

SOUP 湯

Cream of Matsutake Mushroom Soup with Lobster Salad on Toast 松茸忌廉湯 伴龍蝦沙律多士 [A] [D]

FISH 魚

Pan-fried Chile Sea Bass Fish with Salmon Roe and Belgian Endive 香煎智利海鱸魚 配三文魚籽及比利時菊苣 [A] [D] Justin Girardin Bourgogne Chardonnay, Burgundy, France

SORBET 雪葩

Lime Sorbet with Mint 青檸雪葩 配薄荷

MAIN COURSE 主菜

Australian M5 Wagyu Beef Chateaubriand Tenderloin with Red Wine 澳洲M5和牛夏多布里昂牛柳 配紅酒汁 [A] [B] [D] or 或

Roasted Australian Lamb Rack in Herbs with Rosemary Sauce 烤澳洲香草羊鞍 配迷迭香汁 [A] [D]

Cecilia Beretta Soraie Rosso, Veneto Italy

DESSERT 甜品

Vanilla Mascarpone Cheese with Raspberry Lychee Rose Mousse Matcha Chiffon Sponge Cake, Honeycomb and Seasonal Berries 雲呢拿意大利軟芝士 配覆盆子荔枝玫瑰慕絲 抹茶戚風、蜂巢及時令雜莓 [D] [N]

Dr. Loosen Wehlener Sonnenuhr Riesling Kabinett, Mosel, Germany

A - Contains Alcohol 含酒精 N - Contains Nuts 含乾果 B - Contains Beef 含牛肉 P - Contains Pork 含豬肉 D- Contains Dairy Products 含奶製品

V - Vegetarian 素菜

All prices are in HKD and subject to 10% service charge 所有價目均以港幣計算及需另收加一服務費