



## “LOBSTER TEMPTATION” FOUR-COURSE SET DINNER

### 「龍蝦誘惑」四道菜晚餐

Available From Monday to Wednesday 逢星期一至三供應

每位 **\$598** Per Person

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + Free-flow Beverages  
1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 無限添飲指定餐飲

#### STARTER 頭盤

Chef's Oyster Selection (4 pcs) 主廚精選生蠔 (4 隻)

Unlimited Chef's Oyster Selection (Additional \$48)\*

無限享用主廚精選生蠔 (另加 \$48)\*

Includes Six Signature Oyster Shooters: 包括以下六款特色生蠔雞尾酒：

Chilled Vodka Lemon, Bloody Mary, Elderflower Whisky, Blue Margarita, Espresso, Cosmopolitan

冰凍伏特加檸檬、血腥瑪麗、接骨木威士忌、藍色瑪格麗特、特濃咖啡、大都會

World Seafood Tower 環球海鮮塔

Boston Lobster, Canadian Snow Crab Leg, Sake-marinated Abalone

South China Sea Prawn, French Sea Whelk

波士頓龍蝦、加拿大雪蟹腳、清酒鮑魚、南中國海蝦、法國海螺

Lobster and Crab Meat Mousse Terrine 龍蝦蟹肉慕斯凍批

Butter, Garlic, Herbs, Cream 牛油、蒜蓉、香草、忌廉

Lobster and Mango Salad 龍蝦芒果沙律

Onion, Vinaigrette 洋蔥、油醋汁

#### SOUP 湯

Lobster Bisque 法式龍蝦忌廉湯 [D]

Soup of the Day 是日餐湯

#### MAIN COURSE 主菜

*Half Fresh Canadian Lobster Upgrade to Fresh French Blue Lobster*

*(Half Additional \$180 / Whole Additional \$350)*

半隻新鮮加拿大龍蝦升級為新鮮法國藍龍蝦 (半隻另加 \$180 / 一隻另加 \$350)

Charcoal Grilled Half Canadian Lobster with Grass-fed Lamb Rack

炭烤半隻加拿大龍蝦伴羊鞍 [D]

Served with Red Wine Sauce and Garlic Butter Sauce, French Fries, Sweet Corn,

Seasonal Vegetable 配紅酒汁及蒜蓉牛油汁、薯條、烤粟米、時菜

Charcoal Grilled Half Canadian Lobster with Argentine Beef Tenderloin

炭烤半隻加拿大龍蝦伴阿根廷牛柳 [B] [D]

Served with Red Wine Sauce and Garlic Butter Sauce, French Fries, Sweet Corn,

Seasonal Vegetable 配紅酒汁及蒜蓉牛油汁、薯條、烤粟米、時菜

Charcoal Grilled Half Canadian Lobster with US Kurobuta Pork Loin

炭烤半隻加拿大龍蝦伴美國極黑毛豬肉眼扒 [D] [P]

Served with Red Wine Sauce and Garlic Butter Sauce, French Fries, Sweet Corn,

Seasonal Vegetable 配紅酒汁及蒜蓉牛油汁、薯條、烤粟米、時菜

[B] – Contains Beef 含牛肉

[D] – Contains Dairy Products 含奶製品

[N] – Contains Nuts 含乾果

[P] – Contains Pork 含豬肉

[V] – Vegetarian 素菜

\*To be enjoyed by the whole table 需全桌一同享用

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費

**Argentinian Grass-fed Beef Tomahawk (1.2 kg, for 4 persons)**

阿根廷斧頭扒 (1.2 公斤、供四位用) [B]

Served with French Fries, Baby Broccoli 配薯條、小西蘭花

**Oven-Roasted Miso Chilean Sea Bass Fillet 日式麴豉醬焗南極深海鱸魚柳**

Served with Green Brassica, Potato Crust, Button Mushroom, Asparagus

配小唐菜、薯蓉脆餅、鈕扣蘑菇、蘆筍

**Ravioloni with Porcini Mushroom and Stracchino Cheese**

意式野菌意大利芝士雲吞 [D] [IN]

Served with Truffle Cream, Cheese, Onion, Butter 配黑松露忌廉汁、芝士、洋蔥、牛油

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**Add-ons 滋味升級**

**Pan-fried Foie Gras (1 pc) (Additional \$68)**

香煎鴨肝 (1 件) (另加 \$68)

**DESSERT 甜品**

**Pistachio Tiramisu**

開心果意大利芝士蛋糕 [D] [IN]

**Cake of the Day (Additional \$48)**

是日精選蛋糕 (另加 \$48) [D] [IN]

**FREE-FLOW BEVERAGE 無限添飲餐飲**

<b>Wine 葡萄酒</b>	Selected Sparkling, White or Red Wine 精選氣泡酒、白酒、紅酒
<b>Sake 清酒</b>	Selected Sake 精選清酒
<b>Cocktail 雞尾酒</b>	<b>Green Apple Highball 青蘋果梳打</b> Green Apple Syrup, Gin, Tonic 青蘋果糖漿、氈酒、湯力水
<b>Mocktail 無酒精雞尾酒</b>	<b>Tropical Paradise 熱情天堂</b> Pineapple Juice, Guava Juice, Grenadine 菠蘿汁、番石榴汁、石榴糖漿
<b>Juice 果汁</b>	Orange Juice 橙汁
<b>Coffee 咖啡</b>	Selected Coffee 精選咖啡
<b>Tea 茶</b>	Selected Tea 精選茶

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