



“SOUTH AUSTRALIAN M4+ BEEF” FOUR-COURSE SET DINNER

「南澳 M4+ 牛」四道菜晚餐

Available on Thursdays and Fridays 逢星期四及五供應

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

South Australian Coffin Bay Pacific Oyster (4 pcs)#

南澳哥芬灣太平洋生蠔 (4 隻)#

Unlimited South Australian Coffin Bay Pacific Oyster (Additional \$48)*#

無限享用南澳哥芬灣太平洋生蠔 (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

Parma Ham with Melon and Balsamic Reduction

巴馬火腿伴蜜瓜及意大利香醋 [B][N]

South Australian Signature Black Angus M4+ Beef Meatball Salad

南澳黑安格斯 M4+ 牛肉丸沙律 [B]

World Seafood Tower 環球海鮮塔

Lobster, Snow Crab Leg, Sake-Marinated Abalone, Sea Prawn, Sea Whelk

龍蝦、雪蟹腳、清酒鮑魚、海蝦、海螺

SOUP 湯

South Australian Signature Black Angus M4+ Oxtail Soup

南澳黑安格斯 M4+ 牛尾濃湯 [B]

Soup of the Day 是日餐湯

MAIN COURSE 主菜

South Australian Signature Black Angus M4+ Beef Sirloin Steak (160g)

南澳黑安格斯 M4+ 西冷牛扒 (160 克) [B]

Served with Red Wine Sauce, Seasonal Root Vegetable 配紅酒汁、時令薯菜

South Australian Signature Black Angus M4+ Beef Tenderloin (120g)

南澳黑安格斯 M4+ 牛柳 (120 克) [B]

Served with Herbs Gravy, Seasonal Root Vegetable 配香草燒汁、時令薯菜

South Australian Signature Black Angus M4+ Chuck Tail Flap (300g, for 2 persons) 南澳黑安格斯 M4+ 牛頸脊 (300 克、兩位用) [B]

Served with Herbs Gravy, Seasonal Root Vegetable 配香草燒汁、時令薯菜

Grass-Fed Beef Tomahawk (1.2kg, for 4 persons)

草飼牛斧頭扒 (1.2 公斤、四位用) [B]

Served with Herbs Gravy, French Fries, Broccoli 配香草燒汁、薯條、西蘭花

[B] – Contains Beef 含牛肉

[N] – Contains Nuts 含乾果

[D] – Contains Dairy Products 含奶製品

[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

South Australian Signature Black Angus M4+ Beef Tomahawk (1.2 kg, for 4 persons) (Additional \$288)

南澳黑安格斯 M4+ 斧頭扒 (1.2 公斤、四位用) (另加 \$288) [B]

Served with Herbs Gravy, French Fries, Broccoli 配香草燒汁、薯條、西蘭花

Oven-Roasted Barramundi Marinated with Citrus Honey 烤焗柚子蜜糖盲鱸魚

Served with Green Brassica, Carrot, Cous Cous 配小棠菜、甘筍、北非小米

Sautéed Scallop Spaghetti 香煎帶子意大利粉 [D]

Served with Pesto Sauce, Onion, Herbs, Butter 配意大利青醬、洋蔥、香草、牛油

Add-on 滋味升級

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

香煎鴨肝 (1 件) (另加 \$68)

DESSERT 甜品

66% Chocolate Honey Mousse with Caramel Apple and Honey Pearls

66% 朱古力蜜糖慕絲配焦糖蘋果及蜜糖珍珠 [D] [N]

Cake of the Day (Additional \$48)

是日精選蛋糕 (另加 \$48) [D] [N]

FREE-FLOW BEVERAGE 無限添飲餐飲

Wine 葡萄酒

Selected Sparkling, White or Red Wine
精選氣泡酒、白酒、紅酒

Sake 清酒

Selected Sake 精選清酒

Cocktail 雞尾酒

Green Apple Highball 青蘋果梳打
Green Apple Syrup, Gin, Tonic
青蘋果糖漿、氈酒、湯力水

Mocktail
無酒精雞尾酒

Tropical Paradise 熱情天堂
Pineapple Juice, Guava Juice, Grenadine
菠蘿汁、番石榴汁、石榴糖漿

Juice 果汁

Orange Juice 橙汁

Coffee 咖啡

Selected Coffee 精選咖啡

Tea 茶

Selected Tea 精選茶

ENJOY A PREMIUM SOUTH AUSTRALIAN WINE WITH YOUR MEAL! 加配享用以下南澳精選佳釀配搭美饌！

	Per glass 每杯
Unico Zelo 'Tropo' Sparkling, Adelaide Hills	\$145
Shaw + Smith Sauvignon Blanc, Adelaide Hills	\$170
Torbreck The Steading, Grenache Shiraz Mourvedre, Barossa Valley	\$245

#NASAA Certified Organic

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