



“SOUTH AUSTRALIAN SEAFOOD” FOUR-COURSE SET DINNER

「南澳海鮮」四道菜晚餐

Available From Mondays to Wednesdays 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

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

South Australian Southern Bluefin Tuna Carpaccio 意式南澳南方藍鰭吞拿魚片^
Pineapple, Chili Pepper, Chives 菠蘿、辣椒、香蔥

South Australian Eyre Peninsula Blue Mussels with Seafood Salad#
南澳艾爾半島藍青口海鮮沙律#

Lemon, Onion, Olive Oil, Mixed Green 檸檬、洋蔥、橄欖油、蔬菜

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 Limestone Coast Southern Rock Lobster Bisque
法式南澳石灰岩海岸南部岩龍蝦忌廉湯 [D]

Soup of the Day 是日餐湯

MAIN COURSE 主菜

Half Live Lobster – Upgrade to Live South Australian Limestone Coast
Southern Rock Lobster

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

半隻新鮮龍蝦 - 升級為新鮮南澳石灰岩海岸南部岩龍蝦 (半隻另加 \$180 / 一隻另加 \$350)

Charcoal Grilled Half Lobster with Grass-Fed Lamb Rack
炭烤半隻龍蝦伴草飼羊鞍 [D]

Served with Red Wine Sauce and Garlic Butter Sauce, French Fries, Grilled Sweet Corn,
Seasonal Vegetable 配紅酒汁及蒜蓉牛油汁、薯條、烤粟米、時令蔬菜

Charcoal Grilled Half Lobster with Grass-Fed Beef Tenderloin
炭烤半隻龍蝦伴草飼牛柳 [B] [D]

Served with Red Wine Sauce and Garlic Butter Sauce, French Fries, Grilled Sweet Corn,
Seasonal Vegetable 配紅酒汁及蒜蓉牛油汁、薯條、烤粟米、時令蔬菜

[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

Charcoal Grilled Half Lobster with Kurobuta Pork Loin

炭烤半隻龍蝦伴極黑毛豬肉眼扒 [D][P]

Served with Red Wine Sauce and Garlic Butter Sauce, French Fries, Grilled Sweet Corn, Seasonal Vegetable 配紅酒汁及蒜蓉牛油汁、薯條、烤粟米、時令蔬菜

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

草飼牛斧頭扒 (1.2 公斤、供四位用) [B]

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

Sicilian-Style Grilled South Australian Southern Bluefin Tuna Steak^

西西里風味烤南澳南方藍鰭吞拿魚扒^

Served with Green Brassica, Button Mushroom, New Potato 配小唐菜、鈕扣蘑菇、新薯

Grilled South Australian Spencer Gulf King Prawn Risotto^

烤南澳斯賓塞灣大蝦意大利飯^ [D][N]

Served with Lobster Sauce, Cheese, Onion, Butter 配龍蝦汁、芝士、洋蔥、牛油

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

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 ^MSC Certified

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