



## “WAGYU BEEF FEAST” FOUR-COURSE SET DINNER

### 「和牛盛宴」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

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

Wagyu Beef Carpaccio with Caesar Salad and Pine Nut

生牛肉片伴凱撒沙律配松子仁 [B] [D] [N]

Sautéed Escargot and Scrambled Egg with Truffle Paste

香草田螺肉炒滑蛋伴松露醬 [D]

#### SOUP 湯

Beef Goulash Soup 匈牙利牛肉蕙米濃湯 [B]

Soup of the Day 是日餐湯

#### MAIN COURSE 主菜

Australian Wagyu M5 Beef Sirloin Steak (160 g) (Additional \$68)

澳洲 M5 和牛西冷扒 (160 克) (另加 \$68) [B]

Served with Red Wine Sauce, Herb New Potato, Italian Vegetable

配紅酒汁、香草新薯、意式烤蔬菜

Braised Australian Wagyu Beef Cheek 燴澳洲和牛面頰肉 [B]

Served with Gravy, Herb Mashed Potato, Italian Vegetable 配燒汁、香草薯蓉、意式烤蔬菜

Oak Wood and Rosemary Smoked Argentinian Grass-fed Beef Tenderloin Steak with Asparagus (300 g, for 2 persons)

迷迭香橡木箱煙燻牛柳扒及蘆筍 (300 克、兩位用) [B]

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

[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

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

阿根廷斧頭扒 (1.2 公斤、四位用) [B]

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

**Oven Roasted Barramundi Marinated with Citrus and Honey**

烤焗柚子蜜糖盲鰱魚

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

**Sautéed Shrimps Spaghetti 香煎鳳尾蝦意大利粉 [D]**

Served with Lobster Sauce, Tomato, Herbs, Onion, Butter

配龍蝦汁、番茄、洋蔥、香草、牛油

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**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**

**Black Forest Cake**

黑森林蛋糕 [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**

<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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