



NATIONAL DAY FIREWORKS “SIBERIAN CLASSIC CAVIAR” FOUR-COURSE SET DINNER 1 OCTOBER 2026

國慶煙花「西伯利亞鱈魚子醬」四道菜晚餐
2026 年 10 月 1 日

成人每位 **\$1,188** per person

小童每位 **\$788** per child (ages 3-11 歲)

Amuse Bouche (adult only) + 1 Starter + 1 Soup + 1 Main Course + Dessert
+ Free-flow Beverages

餐前小點 (只限成人) +1 頭盤+ 1 湯 + 1 主菜 + 甜品 + 無限添飲指定餐飲

AMUSE BOUCHE 餐前小點

Siberian Classic Caviar (10 g)

西伯利亞鱈魚子醬 (10 克)

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 \$58)*

無限享用南澳哥芬灣太平洋生蠔 (另加 \$58)* #

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

Bloody Mary, Blue Margarita, Cosmopolitan, Coriander Pineapple, Mandarin Banana, Gin Cucumber
血腥瑪麗、藍色瑪格麗特、大都會、芫茜菠蘿、橘子香蕉、琴酒青瓜

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

Beef Tartare with Oyster, Homemade Tomato Sauce, Kimchi, Chives, Snow Peas

牛肉他他配生蠔、自家製番茄醬、泡菜、香蔥及荷蘭豆 [B]

Spinach Salad with Honey Mustard Dressing, Fig, Walnut, Iberico Ham

菠菜沙律配蜜糖芥末醬配無花果、合桃及伊比利亞火腿 [N] [P]

SOUP 湯

Potato Soup with Scallop and Leek

薯仔忌廉湯配帶子及韭蔥 [A] [D]

Soup of the Day 是日餐湯

[A] – Contains Alcohol 含酒精

[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

*Origin of oysters is subject to availability and may change without prior notice

生蠔產地視乎供應情況而定，如有更改，恕不另行通知

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

MAIN COURSE 主菜

Sirloin Steak with Mashed Potato, Onion Confit and Garlic Chip
西冷牛扒 配薯蓉、油封洋蔥及香脆蒜片 [A] [B]

Charcoal Grilled Lobster Tail with Grass-Fed Lamb Rack
炭烤龍蝦尾伴草飼羊鞍 [A] [D]
Served with Red Wine Sauce, Potato Pave, Seasonal Vegetable
配紅酒汁、千層薯塊、時令蔬菜

Charcoal Grilled Lobster Tail with Grass-Fed Beef Tenderloin
炭烤龍蝦尾伴草飼牛柳 [A] [B] [D]
Served with Red Wine Sauce, Potato Pave, Seasonal Vegetable
配紅酒汁、千層薯塊、時令蔬菜

Australian Beef Tomahawk (1.2 kg, for 4 persons)
澳洲牛斧頭扒 (1.2 公斤、供四位用) [B]
Served with French Fries, Baby Broccoli 配薯條、小西蘭花

Cod with Clam and Fennel in Lemon Butter Sauce
鱈魚 配蜆肉、茴香及檸檬牛油汁

Morel Mushroom Risotto
羊肚菌意大利飯 [A] [D]

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

Free-flow Hojicha and Uji Matcha Soft Serve
無限品嚐 焙茶及宇治抹茶軟雪糕 [D] [N]

Add-ons 滋味升級

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

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