



## IN-ROOM DINING SET DINNER

Lobster with Mango Salad

龍蝦芒果沙律

Or 或

[P] Parma Ham with Seasonal Melon

巴馬火腿伴時令密瓜

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[D][P] Seafood Chowder with Bacon

煙肉海鮮周打湯

Or 或

[D] Cream of Mushroom Soup

蘑菇忌廉湯

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[D] Slow Cooked Australian Lamb Chop

慢煮澳洲羊架

Or 或

[A][B][D] Grilled Rib Eye Steak served with Port Wine Sauce

香烤肉眼扒 配砵酒汁

Or 或

[D] Grilled Salmon with Lemon Dill Sauce

香烤三文魚 配檸檬刁草汁

Served with your choice of (choose 2 from below) 自由配搭以下兩款配菜:

French Fries/ Sweet Potato Fries/ Mashed Potatoes/ Steamed Rice/ Steamed Vegetables/ Mixed Salad

(薯條/ 蕃薯條/ 薯蓉/ 白飯/ 時菜/ 雜菜沙律)

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[D] Mascarpone, Red Fruits Rose Cream Tart with Berries Compote

紅莓果玫瑰芝士忌廉撻配紅莓果醬

Or 或

[D] Japanese Peach Olive Cake with Chantilly Cream and Forest Berries Confit

日本香桃欖油蛋糕配低糖奶油及新鮮什莓

Additional HK\$300\*

Upgrade to G.H. Mumm Cordon Rouge Brut NV Champagne (By Bottle) (750ml)

另加港幣 300\*元升級享用 G.H. Mumm Cordon Rouge Brut NV 香檳 (750ml)

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

\*Price is subject to 10% service charge \*以上價錢需另收加一服務費