



海鮮晚市套餐
Seafood Set Dinner

[D][N] 酥薑香燒銀鱈魚、[D][N] 香芒帶子沙律、[D] 柚子香脆蝦丸

Grilled Codfish with Crispy Ginger

Mango Salad with Scallop

Crispy Shrimp Ball with Yuzu Sauce

G.H. Mumm Cordon Rouge Reims France

[D][P] 千絲龍皇羹

Braised Lobster Soup with Bean Curd

[D][N][P] 松露酥香焗蟹蓋

Baked Stuffed Crab Shell with Truffle

Domaine Michel Redde & Fils Pouilly-Fume Petit F Lorie Valley France

[D][P] 金蒜花雕蒸開邊龍蝦

Steamed Lobster with Garlic in Aged Huadiao Wine

Robert Mondavi Private Selection Chardonnay California USA

[D][N][P] XO 醬鮑魚帶子炒飯

Fried Rice with Diced Scallop and Abalone in Homemade XO Sauce

[V] 川貝桂花銀耳燉雪梨配美點薈萃

Double-boiled Chinese Pear with Fritillary, Osmanthus and White Fungus

Chinese Petits Fours

每位\$988 (兩位起)

\$988 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位 \$288

Enjoy our sommelier's three-glass wine pairing at \$288 per person



廚師精選 *Chef's Recommendation*

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

如果你對某些食物敏感，請告知服務人員

Please make your server aware of any food allergies.

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*