



FOUR-COURSE DINNER \$388

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + Coffee or Tea

STARTER

Seared Tuna, Quinoa & Avocado

Salmon Carpaccio with Rocket & Citrus

Kale Salad with Apple, Mango and Grilled Chicken

SOUP

Boston Clams Chowder

Gratinated Onion Soup

MAIN COURSE

Spaghetti, Sea Urchin, Flying Fish Roe, Spring Onion
with Creamy Sauce

Pan-Roasted Sea Bass Soft Crab Tempura
Miso Soy Glaze

U.S Prime Rib Eye Steak
with Truffle Mashed Potatoes & Kimchi (250 g)
(Additional \$60)

DESSERT

Cake of the Day by Chef Danny

WINE PAIRING

Upgrade for just \$60 a glass

"There is never enough wine." Add \$150 to enjoy three glasses of
Sparkling, White or Red Wine

OR

Upgrade for just \$ 298 per person to enjoy our free flow !

G.H. MUMM Cordon Rouge Brut N.V. , Red or White Wine



四道菜晚餐 \$388

1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 咖啡 或 茶

頭盤

香煎吞拿魚配藜麥及牛油果

薄切三文魚配火箭和柑橘

羽衣甘藍沙律配蘋果芒果燒雞

湯

波士頓蜆周打湯

法式洋葱湯

主菜

意大利粉麵配海膽、飛魚子、青蔥伴忌廉汁

醬燒鱸魚柳配軟殼蟹天婦羅

美國肉眼扒(250 g)配松露薯蓉及泡菜
(需另加\$60)

甜品

自選甜品

餐酒

另加\$60 可升級享用餐酒一杯

另加\$150 可升級享用餐酒三杯

紅、白餐酒或氣泡酒

或

另加\$298 可升級享用餐酒無限添飲！

瑪姆紅帶香檳、紅、白餐酒