



“PRIME CUT WEDNESDAYS” FOUR-COURSE SET DINNER

「嚐肉滋味星期三」四道菜晚餐

Available on Wednesdays and Thursdays 逢星期三及四供應

每位 **\$558** PER PERSON

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + 1 Coffee or Tea + Free-flow Beverages
1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 1 咖啡 或 茶 + 無限添飲指定餐飲

STARTER 頭盤

18-month Parma Ham with Cantaloupe Melon 18 個月巴馬火腿配哈密瓜 [P]
Parmigiano Reggiano, Herbs, Rocket
巴馬臣芝士、香草、火箭菜

Beef Carpaccio 意式生牛肉片 [B]

Argentinian Beef Tenderloin, Parmigiano Reggiano, Quail Eggs, Rocket, Mustard, Honey
阿根廷牛柳、巴馬臣芝士、鵝鶉蛋、火箭菜、芥末、蜜糖

Thai Pomelo, Pork Neck Salad 泰式柚子豬頸肉沙律 [N][P]

Romaine Lettuce, Peanuts, Chilli, Thai Tamarind Sauce
羅馬生菜、花生、辣椒、泰式羅望子汁

Premium Seasonal Oyster (Additional \$200)

高級時令生蠔 (另加\$200)
Choice of Premium Seasonal Oysters (4pcs)
自選高級時令生蠔 (四隻)

SOUP 湯

Beef Goulash Soup 匈牙利牛肉濃湯 [B][D]

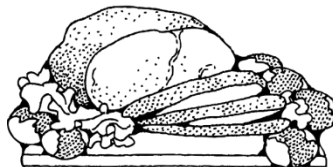
Pumpkin Soup with Pine Nut Herb Oil 南瓜湯配松子香草油 [D][N]

MAIN COURSE 主菜

Argentinian Grass-fed Grilled Tomahawk (1kg) (For 4 persons) [B][D]
阿根廷草飼斧頭扒 (1 公斤) (供 4 位用)
Truffle Mashed Potatoes, Seasonal Vegetables, Gravy
松露薯蓉、時令蔬菜、燒汁

Grilled Netherland Danish Pork Chop (300g) [P]

燒荷蘭丹麥豬扒 (300克)
French Fries, Broccoli, Smoked Gravy Sauce
薯條、西蘭花、煙燻燒汁



Grass-fed Beef Tenderloin (150g) [B][D]

阿根廷草飼牛柳 (150克)
Foie Gras Mashed Potatoes, Green Peas, Red Wine Sauce
鵝肝薯蓉、青豆、紅酒汁

Oven Roasted Barramundi 焗焗盲鱸魚 [D]

Green Brassica, Winter Melon, Shiitake, Chicken Broth
小棠菜、冬瓜、冬菇、雞湯

[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 in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費

Australian M5 Wagyu Rib Eye Steak (Add Additional \$80) [B][D]

澳洲 M5 和牛肉眼扒 (需另加\$80) [B][D]

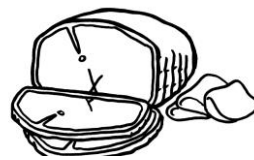
Seasonal Vegetables, Gravy

時令蔬菜、燒汁

Add-ons 滋味升級

Pan-fried Foie Gras (1pc) (Additional \$68)

香煎鵝肝 (1 件) (另加\$68)



DESSERT 甜品

Lychee Mousse with Raspberry Rose Marmalade [D]

紅桑莓玫瑰荔枝慕絲

Cake of the Day (Additional \$48)

是日精選蛋糕 (另加\$48) [D][N]

FREE-FLOW BEVERAGES

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

Cocktail

雞尾酒

Bloody Mary 血瑪麗

Vodka, Tomato Juice, Tabasco, Black Pepper, Salt, Worcestershire Sauce, Lemon Juice

伏特加、番茄汁、辣椒汁、黑胡椒、鹽、喼汁、檸檬汁

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

Pineapple Juice, Guava Juice, Grenadine

熱情天堂

菠蘿汁、石榴汁、石榴糖漿

Juice 果汁

Orange Juice 橙汁

PREMIUM FREE-FLOW BEVERAGES (ADDITIONAL \$68)

升級無限添飲餐飲 (另加\$68)

Wine 葡萄酒

Selected French White or Red Wine

精選法國白酒、紅酒

Draught Beer

生啤

Asahi Draught Beer 朝日生啤

Gin 氈酒

Selected Gin, served with Tonic Water

氈酒配湯力水

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