



# LABOUR DAY SPECIAL SET DINNER

## 勞動節煙火匯演四道菜晚餐

每位 **798** PER PERSON

1 Caviar (10 g) + 1 Starter + 1 Soup + 1 Main Course + 1 Dessert + Free-flow Beverages  
1 魚子醬 (10 克) + 1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 無限添飲指定餐飲

*Additional \$68 each for 2 Glasses of Premium Wine Pairing*  
另加 \$68 即享兩杯優質葡萄酒搭配佳餚

### STARTER 頭盤

#### World Seafood Tower 環球海鮮塔

Boston Lobster, Canadian Snow Crab Legs, Sake-marinated Abalones,  
South China Sea Prawns, French Sea Whelks

波士頓龍蝦、加拿大雪蟹腳、清酒鮑魚、南中國海蝦、法國海螺

*Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking*

#### Oyster Platter 生蠔拼盤

French Fine De Claire Oyster (2 pcs), British The Whitstable Oyster (1 pc)  
Portuguese La Josephine Oyster (1 pc)

法國芬迪奇生蠔 (2 隻)、英國惠斯特布爾生蠔 (1 隻)、葡萄牙約瑟芬生蠔 (1 隻)

*Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking*

#### M5 AUS Kuroge Wagyu Beef Carpaccio

##### M5 澳洲純血黑毛和牛生牛肉片 [B] [D]

Wagyu Beef Tenderloin, Parmigiano Reggiano, Quail Egg, Rocket, Mustard, Honey  
和牛牛柳、巴馬臣芝士、鵝鶩蛋、火箭菜、芥末、蜜糖

*Vermentino - Green Apple and Lime, Creamy*

#### M5 AUS Kuroge Wagyu Beef Caesar Salad with Pine Nut

##### M5 澳洲純血黑毛和牛凱撒沙律配松子仁 [B] [D] [N]

*Vermentino - Green Apple and Lime, Creamy*

### SOUP 湯

#### M5 AUS Kuroge Wagyu Beef Consommé with Cheese Ravioli

##### M5 澳洲純血黑毛和牛清湯配意大利芝士雲吞 [B] [D]

#### Boston Oyster Chowder Soup

波士頓生蠔周打湯 [D] [N]

### MAIN COURSE 主菜

#### M5 AUS Kuroge Wagyu Beef Tenderloin 150g (Additional \$58)

##### M5 澳洲純血黑毛和牛柳 150 克 (另加 \$58) [B] [D]

With Herbs New Potato, Italian Vegetable, Red Wine Sauce

配 香草新薯、意式烤蔬菜、紅酒汁

*Syrah and Grenache- Blackcurrant and Pepper, Spicy Full Body*

#### M5 AUS Kuroge Wagyu Beef Rib Eye 180g (Additional \$48)

##### M5 澳洲純血黑毛和牛肉眼 180 克 (另加 \$48) [B] [D]

With Herbs New Potato, Italian Vegetable, Gravy

配 香草新薯、意式烤蔬菜、燒汁

*Merlot - Berry and Plum, Fruity*

[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

## M5 AUS Kuroge Wagyu Beef Striploin 160g

M5 澳洲純血黑毛和牛西冷 160 克 [B][D]

With Herbs New Potato, Italian Vegetable, Gravy

配 香草新薯、意式烤蔬菜、燒汁

*Merlot - Berry and Plum, Fruity*

## M5 AUS Kuroge Wagyu Beef Tomahawk 1.5 kg (For 4 persons)

M5 澳洲純血黑毛和牛斧頭扒 1.5 公斤 (四位用) [B][D]

With French Fries, Broccoli, Herbs Gravy

配 薯條、西蘭花、香草燒汁

*Merlot - Berry and Plum, Fruity*

## Oven Roasted Barramundi 烤焗盲鱧魚

With Green Brassica, Winter Melon, Shiitake, Chicken Broth

配 小棠菜、冬瓜、冬菇、雞湯

*Vermentino - Green Apple and Lime, Creamy*

## Canadian Scallop Risotto with Lobster Sauce 香煎加拿大帶子龍蝦汁意大利飯 [D]

Canadian Scallop, Risotto, Parmesan Cheese, Cream, Onion, Butter, Lobster Sauce

加拿大帶子、意大利飯、巴馬臣芝士、忌廉、洋蔥、牛油、龍蝦汁

*Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking*

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### Add-on 滋味升級

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

香煎鵝肝 (1 件) (另加 \$68)

## DESSERT 甜品

### Summer Berries and Peach with Lime Sorbet

青檸雪葩 配 夏日雜莓蜜桃 [D]

### Cake of the Day (Additional \$48)

是日精選蛋糕 (另加 \$48) [D][N]

## FREE-FLOW BEVERAGE

### 無限添飲飲品

**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

**Tea 茶** Selected Tea 精選茶

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