



“FRENCH FOIE GRAS AND ABALONE & SEAFOOD TOWER” FOUR-COURSE SET DINNER

「法國鵝肝鮑魚海鮮塔」四道菜晚餐

Available on Mondays and Tuesdays 逢星期一及二供應

每位 **\$578** 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

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

18-Month Parma Ham with Cantaloupe Melon and Honey Black Truffle Dressing

18 個月巴馬火腿配蜜瓜及黑松露蜜糖汁 [D] [P]

Parmigiano Reggiano, Herbs, Rocket

巴馬臣芝士、香草、火箭菜

U.S. California Crab Cake with Truffle and Molecular Pearl Caviar

美國加州蟹餅配黑松露及分子珍珠魚子 [D]

Keto Salad

生酮沙律 [D]

Grilled Organic Chicken, Goat Cheese, Boiled Egg, Avocado, Bacon, Mixed Greens, Tomato, Olive Oil

扒有機雞胸、羊奶芝士、水煮蛋、牛油果、煙肉、沙律菜、番茄、橄欖油

SOUP 湯

Black Truffle and Wild Mushroom Cream Soup

黑松露野菌忌廉湯 [D]

Organic Minestrone

意大利有機蔬菜湯 [V]

MAIN COURSE 主菜

French Foie Gras and Sake-marinated Abalone with Australian French Cut Lamb Chop (160g) (Additional \$88)

香煎法國鵝肝及八頭清酒鮮鮑魚配澳洲羊扒 (160 克) (另加 \$88)

Seasonal Vegetable, Rosemary Sauce

時令蔬菜、迷迭香汁

Sake-marinated Abalone with Argentinean Grass-fed Beef Sirloin (160g)

八頭清酒鮮鮑魚配阿根廷草飼西冷牛扒 (160 克) [B]

Seasonal Vegetable, Black Truffle Red Wine Sauce

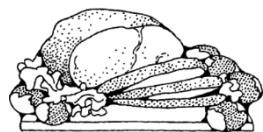
時令蔬菜、黑松露紅酒汁

Sake-marinated Abalone with Spanish Pork Chop (150g)

八頭清酒鮮鮑魚配西班牙豬扒 (150 克) [P]

Black Truffle Sauce, French Fries, Broccoli

松露菌汁、薯條、西蘭花



[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

Sake-marinated Abalone and Charcoal Grilled U.S. Spring Chicken with Herbs

八頭清酒鮮鮑魚配炭烤美國香草春雞 [D]

Truffle Mashed Potato, Seasonal Vegetable, Red Wine Sauce

松露薯蓉、時令蔬菜、紅酒汁

Sake-marinated Abalone with Oven Roasted Norwegian Salmon

八頭清酒鮮鮑魚配烤焗挪威三文魚 [D]

Zucchini, Bell Pepper, Sweet Corn, Red Onion, Couscous, Conpoy Black Truffle Sauce

意大利青瓜、甜椒、粟米、紫洋蔥、北非小米、瑤柱黑松露汁

Tagliatelle with Cockles and Ginger in Light Cream Sauce

蜆肉低脂忌廉汁配闊扁麵 [D]

Add-ons 滋味升級

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

香煎鵝肝 (1 件) (另加 \$68)

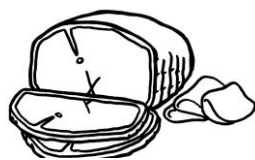
DESSERT 甜品

Apple Crumble with Vanilla Ice Cream

蘋果金寶配雲呢拿雪糕 [D][N]

Cake of the Day (Additional \$48)

是日精選蛋糕 (另加 \$48) [D][N]



FREE-FLOW BEVERAGE

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

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、石榴汁、石榴糖漿

Juice 果汁 Orange Juice 橙汁

PREMIUM FREE-FLOW BEVERAGE (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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[D] – Contains Dairy Products 含奶製品

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