“LOBSTER”
FOUR-COURSE SET DINNER
「龍蝦」四道菜晚餐
Available From Fridays to Sundays 逢星期五至日供應

每位 HK$598 PER PERSON
1 Starter + 1 Soup + 1 Main Course + 1 Dessert + Free-flow Beverages
1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 無限添飲指定飲料

Additional $68 for 2 Glasses of Premium Wine Pairing
另加 $68 即享兩杯優質葡萄酒搭佐佳餚

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、清酒浸扇貝、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 Whisttable Oyster (1pc), Portuguese La Josephine Oyster (1pc)
法國芬迪奇拉生蠔 (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

Escargot 香草焗法國田螺 [D]
Butter, Garlic, Herbs
牛油、蒜蓉、香草
Vermentino - Green Apple and Lime, Creamy

Lobster Nicoise Salad 龍蝦尼可西沙律
Lobster, Tuna Fish, Onion, Egg, Potato, Green Bean, Vinaigrette
龍蝦、吞拿魚、洋蔥、雞蛋、馬鈴薯、青豆、油醋汁
Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking

SOUP 湯
Lobster Bisque 法式龍蝦忌廉湯 [D]

Lobster Minestrone 龍蝦意大利蔬菜湯

MAIN COURSE 主菜
Charcoal Grilled Half Canadian Lobster with Australian Lamb Rack
Served with Red Wine Sauce and Garlic Butter Sauce (Additional $88)
炭烤加拿大龍蝦配澳洲羊架紅酒汁及蒜蓉牛油汁 (另加 $88) [D]
French Fries, Sweet Corn, Seasonal Vegetable
炸薯條、烤粟米、時菜
Syrah and Grencha - Blackcurrant and Pepper, Spicy Full Body

[D] - Contains Beef 含牛肉
[N] - Contains Nuts 含堅果
[P] - Contains Pork 含豬肉
[V] - Vegetarian適用

Price is in HKD and subject to 10% service charge 服務費為10%，未計入於HKD收費中

[178x29 to 241x36]
Charcoal Grilled Half Canadian Lobster with Argentine Beef Tenderloin
Served with Red Wine Sauce and Garlic Butter Sauce
炭烤加拿大龍蝦伴阿根廷牛柳配紅酒汁及蒜蓉牛油汁 [B] [I]
French Fries, Sweet Corn, Seasonal Vegetable
炸薯條、爆粟米、時菜
Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking

Charcoal Grilled Half Canadian Lobster with Spanish Pork Chop
Served with Red Wine Sauce and Garlic Butter Sauce
炭烤加拿大龍蝦伴香煎西班牙豬扒配紅酒汁及蒜蓉牛油汁 [D] [I] [P]
French Fries, Sweet Corn, Seasonal Vegetable
炸薯條、爆粟米、時菜
Vermentino - Green Apple and Lime, Creamy

Slow-cooked French Duck Leg Confit with Foie Gras Sauce
慢煮法國鴨腿配法式鵝肝汁 [D]
Cream Mashed Potato, Herbs, Seasonal Vegetable
忌廉馬鈴薯，香草，時菜
Merlot - Berry and Plum, Fruity

Oven Roasted Garoupa Fillet
烤閞寶石斑
Green Brassica, Winter Melon, Shitake, Chicken Broth
小生菜、冬瓜、冬菇、雞湯
Vermentino - Green Apple and Lime, Creamy

Tagliatelle and Sesame Seared Tuna with Cuttlefish Ink Sauce
意式通心粉配芝麻香煎吞拿魚及墨魚汁 [D] [I] [N]
Vermentino - Green Apple and Lime, Creamy

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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

Blueberry 66% Chocolate Cream with Choc Streusel
藍莓朱古力忌廉配朱古力脆粒 [D] [I] [N]

Cake of the Day (Additional $48)
當日精選蛋糕 (另加 $48) [D] [I] [N]

FREE-FLOW BEVERAGE 無限添飲飲品

<table>
<thead>
<tr>
<th>Wine</th>
<th>Sake</th>
<th>Cocktail</th>
<th>Mocktail</th>
<th>Juice</th>
<th>Coffee</th>
<th>Tea</th>
</tr>
</thead>
<tbody>
<tr>
<td>乾紅</td>
<td>清酒</td>
<td>青蘋果香檳</td>
<td>熱情天堂</td>
<td>橙汁</td>
<td>精選咖啡</td>
<td>精選茶</td>
</tr>
<tr>
<td>精選氣泡酒、白酒、紅酒</td>
<td>精選清酒</td>
<td>青蘋果香檳，雞尾酒，熱帶酒水</td>
<td>熱情天堂</td>
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[ B ] - Contains Beef 含牛肉
[D] - Contains Dairy Products 含乳製品
[N] - Contains Nuts 含堅果
[I] - Contains Pork 含豬肉
[V] - Vegetarian 養生

價錢以港幣計算及另加10%服務費