



“LOBSTER X SEAFOOD TOWER” FOUR-COURSE SET DINNER

「龍蝦海鮮塔」四道菜晚餐

Available From Fridays to Sundays 逢星期五至日供應

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

STARTERS 頭盤

World Seafood Tower

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

環球海鮮塔

波士頓龍蝦、加拿大雪蟹腳、清酒鮑魚、南中國海蝦、法國海螺

Escargot 香草焗法國田螺 [D]

Butter, Garlic, Herbs

牛油、蒜蓉、香草

Lobster Avocado Cocktail 龍蝦牛油果杯

Lettuce, Tomato, Avocado, Lemon, Mayonnaise

生菜、番茄、牛油果、檸檬、蛋黃醬

Lobster Niçoise Salad 龍蝦尼哥斯沙律

Lobster, Tuna Fish, Onion, Egg, Potato, Green Bean, Vinaigrette

龍蝦、吞拿魚、洋蔥、雞蛋、薯仔、青豆、油醋汁

SOUP 湯

Lobster Bisque 法式龍蝦忌廉湯 [D]

Lobster Minestrone 龍蝦意大利蔬菜湯

MAIN COURSES 主菜

Charcoal Grilled Half Canadian Lobster with Grass-fed Beef Tenderloin Served with Red Wine Sauce and Garlic Butter Sauce (Additional \$88)

炭烤加拿大龍蝦伴草飼牛柳配紅酒汁及蒜蓉牛油汁 (另加 \$88) [B] [D]

French Fries, Sweet Corn, Seasonal Vegetable

炸薯條、烤粟米、時菜

Charcoal Grilled Half Canadian Lobster with Australian Lamb Rack Served with Red Wine Sauce and Garlic Butter Sauce (Additional \$88)

炭烤加拿大龍蝦伴澳洲羊鞍配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

Charcoal Grilled Half Canadian Lobster with Japanese Kumamoto Pork Chop Served with Red Wine Sauce and Garlic Butter Sauce (Additional \$88)

炭烤加拿大龍蝦伴香煎日本熊本豬扒配紅酒汁及蒜蓉牛油汁 (另加 \$88) [D] [P]

French Fries, Sweet Corn, Seasonal Vegetable

炸薯條、烤粟米、時菜

[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

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

忌廉薯蓉、香草、時菜

Oven Roasted Garoupa Fillet

烤焗石斑柳 [D]

Green Brassica, Winter Melon, Shitake, Chicken Broth

小棠菜、冬瓜、冬菇、雞湯

Spicy Lobster and Clam Penne with Lobster Sauce

香辣忌廉龍蝦蜆肉長通粉 [D]

Pesto, Onion, Herbs, Cajun Powder

意式香草醬、洋蔥、香草、奇津粉

Add-ons 滋味升級

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

香煎鵝肝 (1 件) (另加\$68)

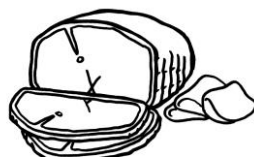
DESSERT 甜品

Apple Mousse with Lime Marmalade

蘋果青檸薄荷慕絲 [D]

Cake of the Day (Additional \$48)

是日精選蛋糕 (另加\$48) [D][IN]



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

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

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

[B] – Contains Beef 含牛肉

[D] – Contains Dairy Products 含奶製品

[N] – Contains Nuts 含乾果

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