GLOBAL SURF & TURF FOUR-COURSE SET DINNER

「環球海陸珍饈」四道菜晚餐

Menu Rotates Every Two Weeks 菜單每兩週更新

每位 **$638** 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 + 無限添飲指定餐飲

STARTER 頭盤

South Australian Coffin Bay Pacific Oyster (4 pcs)
南澳哥芬灣太平洋生蠔 (4 隻)

Unlimited South Australian Coffin Bay Pacific Oyster (Additional $48)*
無限享用 南澳哥芬灣太平洋生蠔 (另加 $48)*
Includes Six Signature Oyster Shooters: 包括以下六款特色生蠔雞尾酒：
Bloody Mary, Blue Margarita, Cosmopolitan, Coriander Pineapple, Mandarin Banana, Gin Cucumber
血腥瑪麗、藍色瑪格麗特、大都會、芫茜菠蘿、橘子香蕉、琴酒青瓜

Parma Ham with Melon and Balsamic Glaze
巴馬火腿配蜜瓜及意大利香醋 **[B] [N]**

Sake Braised Abalone Salad with Caviar
清酒煮鮑魚沙律配魚子醬 **[A]**

World Seafood Tower 環球海鮮塔
Lobster, Snow Crab Leg, Sake-Marinated Abalone, Sea Prawn, Sea Whelk
龍蝦、雪蟹腳、清酒鮑魚、海蝦、海螺

SOUP 湯

Hungary Beef Goulash 匈牙利牛肉湯 **[B]**

Soup of the Day 是日餐湯

MAIN COURSE 主菜

Grilled Half Lobster Tail with Grass-Fed Lamb Rack or Beef Tenderloin
炭烤半隻龍蝦尾伴草飼羊架 或 草飼牛柳 **[B]**
Served with Red Wine Sauce, Pumpkin Puree, Sautéed Trumpet Mushroom and Roasted Mini Bell Pepper 配紅酒汁、南瓜蓉、喇叭菇、迷你甜椒

Australian Signature Black Angus M4+ Ribeye Steak (300g, for 2 persons)
澳洲黑安格斯 M4+ 肉眼扒 (300 克、供兩位用) **[B]**
Served with Red Wine Sauce, Roasted Garlic, Seasonal Vegetables
配紅酒汁、烤蒜、時令蔬菜

Argentinian Grass-Fed Beef Tomahawk (1.2kg, for 4 persons)
阿根廷草飼牛斧頭扒 (1.2 公斤、四位用) **[B]**
Served with Herbs Gravy, French Fries, Baby Broccoli 配香草燒汁、薯條、西蘭花

Oven Roasted Piri Piri Spring Chicken
烤非洲辣味春雞
Served with Seasonal Vegetables 配時令蔬菜

[A] – Contains Alcohol 含酒精 [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

*To be enjoyed by the whole table 需全桌一同享用
*Origin of oysters is subject to availability and may change without prior notice
生蠔產地視乎供應情況而定，如有更改，恕不另行通知
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 (WE-B)

Chilean Sea Bass with Lemon
智利鱸魚配檸檬 **[D]**
Served with Sea Urchin Cream Sauce, Green Spinach, Pearl Couscous, Beech Mushroom
配海膽忌廉醬、菠菜、北非小米、白玉菇

Seared Scallops with Wild Mushrooms, Low-GI Rice, and Cream Sauce
香煎帶子配野菌、低升糖指數米飯及忌廉汁 **[D]**

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Add-ons 滋味升級

Pan-fried Foie Gras (1 pc) (Additional $68)
香煎鴨肝 (1 件) (另加 $68)

DESSERT 甜品

Free-flow AkkMore™ Hojicha Soft Serve
無限品嚐 AkkMore™ 焙茶新地

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、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	English Breakfast, Grand Jasmine, or Chamomile 英式早餐茶、高級茉莉花茶、洋甘菊茶

ENJOY A PREMIUM SOUTH AUSTRALIAN WINE WITH YOUR MEAL! 加配享用以下南澳精選佳釀配搭美饌！

	Per Glass 每杯
Shaw + Smith Sauvignon Blanc, Adelaide Hills	$170
Torbreck The Steading, Grenache Shiraz Mourvedre, Barossa Valley	$245

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