



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 \$58)*

無限享用 南澳哥芬灣太平洋生蠔 (另加 \$58)*

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

Pacific Yellowfin Tuna Carpaccio

太平洋黃鰭吞拿魚片

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

Abalone Bisque 鮑魚忌廉湯 [D]

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+ Sirloin Steak (300g, for 2 persons)

澳洲黑安格斯 M4+ 西冷扒 (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

Grilled Supreme Free-range French Chicken

燒烤法國走地雞上等扒

Served with Truffle Red Wine Sauce, Sautéed Trumpet Mushroom, Pumpkin Puree

配松露紅酒汁、喇叭菇、南瓜蓉

Argentinian Grass-Fed Beef Tomahawk (1.2 kg, for 4 persons)

阿根廷草飼牛斧頭扒 (1.2 公斤、供四位用) [B]

Served with Herbs Gravy, French Fries, Baby Broccoli 配香草燒汁、薯條、西蘭花

[A] – Contains Alcohol 含酒精

[B] – Contains Beef 含牛肉

[C] – Contains Pork 含豬肉

[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-A)

Oven-Roasted Norwegian Salmon Fillet

烤焗挪威三文魚柳 [D]

Served with Saffron Butter Sauce, Green Bean, Wild Mushroom, New Potato
配番紅花牛油汁、青豆、野菌、新薯

Grilled Abalone and Shrimp with Low-GI Rice Risotto

燒鮑魚蝦配低升糖米燴飯 [D]

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

[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-A)