



SEA YOU TONIGHT FOUR-COURSE SET DINNER

\$528 PER PERSON
(MINIMUM 2 PERSONS)

Starter + 1 Soup + 1 Main Course + 1 Dessert +
Coffee or Tea + Free-flow Beverages

Available Every Monday & Tuesday Night

STARTER

Seafood Tower

Chef Recommended Fresh Oysters
French Sea Snails
South China Sea Cooked Prawns
Canadian Snow Crab Legs
Sake-marinated Abalones

SOUP

Oyster Chowder Soup [D]

Italian Vegetables Soup

MAIN COURSE

Argentinian Grass-fed Beef Sirloin [B][D]

Seasonal Vegetables, Red Wine Sauce

Australian Lamb Chop (Additional \$70) [D]

Seasonal Vegetables, Gravy

Spaghetti with Scallops and Shrimps [D]

Cream, Onion, Lobster Sauce

IMPOSSIBLE™ Burger 2.0 [V]

Served with Sweet Potato Fries or Green Salad

Scotland Oven Roasted Salmon Fillet [D]

Zucchini, Butter Fig Sauce, Cauliflower, Red Onion, Barley

DESSERT

Flambé Bomb Shell Dessert with Strawberry Ice Cream, Forest Berries [D]

Cake of the Day (Additional \$48) [D][N]

FREE-FLOWING BEVERAGES

Wine Selected Sparkling, White or Red Wine

Sake Selected Sake

Mocktail Tropical Paradise
Pineapple Juice, Guava Juice, Grenadine

Juice Orange Juice

[B] – Contains Beef
[N] – Contains Nuts

[D] – Contains Dairy Products
[P] – Contains Pork

[V] – Vegetarian

Prices are in HKD and subject to 10% service charge



皇牌海鮮塔 四道菜晚市套餐

每位 **\$528** (兩位起)

頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 咖啡 或 茶 + 餐飲無限添飲

逢星期一及二晚供應

頭盤

時令海鮮塔

精選生蠔、法國海螺、南中國海蝦、加拿大蟹腳、磯煮鮑魚

湯

鮮蠔周打蠔湯 [D]

意大利雜菜湯

主菜

阿根廷草飼西冷扒配時令蔬菜 [B][D]

澳洲羊扒配時令蔬菜 (需另加\$70) [D]

龍蝦汁鮮帶子大蝦意粉 [D]

IMPOSSIBLE™漢堡 2.0 伴番薯條或沙律 [V]

烤焗蘇格蘭三文魚 [D]

配無花果汁

甜品

火焰朱古力球配士多啤梨雪糕及新鮮雜莓 [D]

是日精選蛋糕 (需另加\$48) [D][N]

無限添飲飲料

葡萄酒 精選氣泡酒、白酒、紅酒

清酒 精選清酒

無酒精雞尾酒 熱情天堂
菠蘿汁、石榴汁、石榴糖漿

果汁 橙汁

[B] - 含牛肉

[D] - 含奶製品

[N] - 含乾果

[P] - 含豬肉

[V] - 素菜

價目以港幣計算及需另收加一服務費



SHELL WE EAT FOUR-COURSE SET DINNER

\$558 PER PERSON
(MINIMUM 2 PERSONS)

1 Starter + Soup + 1 Main Course + 1 Dessert +
Coffee or Tea + Free-flowing Beverages

Available Every Friday, Saturday & Sunday Night

STARTER

Endive, Lobster & Citrus Salad [D]
Cocktail Mayonnaise Sauce

Deep-fried Lobster Wonton
Sweet Chilli Sauce

Escargot [D]
Butter, Garlic, Herbs

SOUP

Lobster Bisque [D]

Shrimps Wonton Soup [D]

MAIN COURSE

Surf and Turf (Additional \$30) [B][D]
Grilled Canadian Lobster with Beef Tenderloin
Red Wine Sauce & Garlic Butter Sauce

King Prawns cutlet [D]
Butter, Bread Crumbs, Egg, Tartar Sauce

Grilled Slipper Lobster Tail [D]
Grilled Vegetables, Garlic butter sauce, Lemon

IMPOSSIBLE™ Burger 2.0 [V]
Served with Sweet Potato Fries or Green Salad

Crab Meat Fettucine in Lobster Sauce [D]
Tomato, Garlic, Butter

DESSERT

Flambé Vanilla Cream Brulee [D]

Cake of the Day (Additional \$48) [D][N]

FREE-FLOWING BEVERAGES

Wine Selected Sparkling, White or Red Wine

Cocktails Bloody Mary
Vodka, Tomato Juice, Tabasco, Black Pepper, Salt, Worcestershire
sauce, Lemon Juice

Green Apple Tonic
Green Apple Syrup, Gin, Tonic

Mocktail Tropical Paradise
Pineapple Juice, Guava Juice, Grenadine

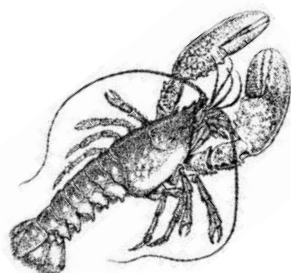
Juice Orange Juice

[B] – Contains Beef
[N] – Contains Nuts

[D] – Contains Dairy Products
[P] – Contains Pork

[V] – Vegetarian

Prices are in HKD and subject to 10% service charge (B)





嚐鮮盛宴 四道菜晚市套餐

每位 **\$558** (兩位起)

1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 咖啡 或 茶 + 餐飲無限添飲

逢星期五至日晚供應

頭盤

龍蝦柑橘沙律配雞尾酒蛋黃醬 [D]

香脆龍蝦餛飩配甜辣汁

香草焗法國蝸牛 [D]

湯

法式龍蝦湯 [D]

鮮蝦雲吞湯 [D]

主菜

海陸盛宴 (需另加\$30) [B][D]

燒龍蝦伴牛柳配紅酒汁及蒜蓉牛油汁

吉列深海大蝦 [D]

烤焗琵琶蝦尾 [D]

IMPOSSIBLE™漢堡 2.0 伴番薯條或沙律 [V]

意式蟹肉龍蝦汁寬條麵 [D]

甜品

火焰法式香草焦糖燉蛋 [D]

是日精選蛋糕(需另加\$48) [D][N]

無限添飲飲料

葡萄酒 精選氣泡酒、白酒、紅酒

雞尾酒

血瑪麗

伏特加、番茄汁、辣椒汁、黑胡椒、鹽、喼汁、檸檬汁

青蘋果梳打

青蘋果糖漿、氹酒、湯力水

無酒精雞尾酒

熱帶天堂

菠蘿汁、石榴汁、石榴糖漿

果汁

橙汁

[B] - 含牛肉

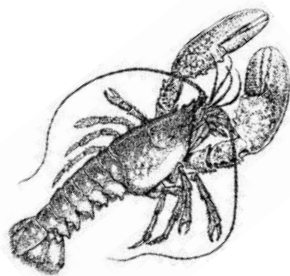
[D] - 含奶製品

[N] - 含乾果

[P] - 含豬肉

[V] - 素菜

價目以港幣計算及需另收加一服務費 (B)





THE BEEF FEST FOUR-COURSE SET DINNER

\$558 PER PERSON
(MINIMUM 2 PERSONS)

1 Starter + 1 Soup + 1 Main Course + 1 Dessert +
Coffee or Tea + Free-flowing Beverages

Available Every Wednesday and Thursday Night

STARTER

Bone Marrow with herb crusted [B][D][P]
Butter, Bread crumbs, Bacon, Herbs, Rocket

Beef Carpaccio [B][D]
Argentinian Beef Tenderloin, Parmesan Cheese, Quail Eggs, Rocket, Mustard, Honey

Thai Pomelo Beef Salad [B][N]
Romaine lettuce, Peanuts, Chili, Thai Tamarind Sauce

SOUP

Beef Goulash Soup [B][D]

Chicken Vegetables Soup

MAIN COURSE

Beef Tartare with Crispy Fish Skin [B][D]
Argentinian Beef Tenderloin, Quail Eggs, Worcestershire sauce, Ketchup, Parsley, Capers

Grass Fed Beef Tenderloin [B][D]
Argentinian Beef Fillet, Truffle, Mashed potatoes, Spinach, Red wine sauce

Oven Roasted Garoupa [D]
Ginger and Coconut curry sauce, Green brassica

IMPOSSIBLE™ Burger 2.0 [V]
Served with Sweet Potato Fries or Green Salad

Australian M5 Wagyu Rib Eye Steak with Foie Gras (Add Additional \$80) [B][D]
Seasonal Vegetables, Gravy

DESSERT

Apple Tatin with Flambé Vanilla Ice Cream [D]

Cake of the Day (Additional \$48) [D][N]

FREE-FLOWING BEVERAGES

Wine Selected Sparkling, White or Red Wine

Cocktails Bloody Mary
Vodka, Tomato Juice, Tabasco, Black Pepper, Salt, Worcestershire sauce, Lemon Juice

Green Apple Tonic
Green Apple Syrup, Gin, Tonic

Mocktail Tropical Paradise
Pineapple Juice, Guava Juice, Grenadine

Juice Orange Juice

[B] – Contains Beef
[N] – Contains Nuts

[D] – Contains Dairy Products
[P] – Contains Pork

[V] – Vegetarian

Prices are in HKD and subject to 10% service charge



極尚牛宴 四道菜晚市套餐

每位 **\$558** (兩位起)

1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 咖啡 或 茶 + 餐飲無限添飲

逢星期三及四晚供應

頭盤

香草焗牛筒骨 [B][D][P]

意式生牛肉片配巴馬臣芝士 [B][D]

泰式柚子燒牛肉沙律 [B][N]

湯

匈牙利牛肉濃湯 [B][D]

田園蔬菜雞肉湯

主菜

法式牛肉他他配香脆魚皮 [B][D]

草飼牛柳[B][D]

烤焗石斑魚配椰香咖喱汁 [D]

IMPOSSIBLE™漢堡 2.0 伴番薯條或沙律 [V]

澳洲 M5 和牛肉眼扒配香煎鵝肝 (需另加\$80) [B][D]

甜品

蘋果塔配火焰雲呢拿雪糕 [D]

是日精選蛋糕 (需另加\$48) [D][N]

無限添飲飲料

葡萄酒 精選氣泡酒、白酒、紅酒

雞尾酒 血瑪麗
伏特加、番茄汁、辣椒汁、黑胡椒、鹽、喼汁、檸檬汁

青蘋果梳打
青蘋果糖漿、氈酒、湯力水

無酒精雞尾酒 熱帶天堂
菠蘿汁、石榴汁、石榴糖漿

果汁 橙汁

[B] - 含牛肉

[D] - 含奶製品

[N] - 含乾果

[P] - 含豬肉

[V] - 素菜

價目以港幣計算及需另收加一服務費