



2026 FATHER'S DAY 5-COURSE SET DINNER

2026 父親節五道晚市套餐

20-21 JUNE 2026

每位 **\$668** Per Person

Amuse-bouche + 1 First Course + 1 Soup + 1 Main Course + 1 Dessert
Free-flow Beverages

法式精美小點 + 1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 無限添飲指定餐飲

AMUSE-BOUCHE 法式精美小點

Lobster Vol Au Vent with Mango Sauce 芒果醬龍蝦法式酥盒 [D]

Abalone with Salmon Roe in Thai Sauce 泰式鮑魚配三文魚子

Stuffed Mushrooms with Crab Meat and Crab Roe 蟹肉蟹膏焗釀蘑菇 [D]

FIRST COURSE 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 \$88)*

無限享用 南澳哥芬灣太平洋生蠔 (另加 \$88)*

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

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

Lobster Bisque

龍蝦忌廉湯 [D]

Roasted Butternut Squash Soup with Shrimp and Pancetta [D]

烤南瓜湯配鮮蝦及意式煙肉

MAIN COURSE 主菜

Australian M5 Beef Ribeye Steak (160g) (Additional \$68)

澳洲 M5 牛肉眼扒 (160 克) (另加 \$68) [B]

Served with Red Wine Sauce, Garlic Puree, Ratatouille

配紅酒汁、蒜泥、普羅旺斯燉菜

Grilled Half Lobster Tail with Grass-Fed Argentine Beef Tenderloin

烤半隻龍蝦伴阿根廷牛柳 [B]

Served with Red Wine Sauce, Garlic Puree, Ratatouille

配紅酒汁、蒜泥、普羅旺斯燉菜

[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

*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

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

阿根廷斧頭扒 (1.2 公斤, 四位用) [B]

Served with Herbs Gravy Sauce, French Fries, Assorted Mushroom

配香草燒汁、薯條、野菌

Australian Lamb Rack

烤澳洲羊鞍

Served with Rosemary Sauce, Garlic Puree, Ratatouille

配露絲瑪莉汁、蒜泥、普羅旺斯燉菜

Pan-Seared Blackened Salmon with Quinoa and Cream Peppercorn Sauce

香煎黑椒三文魚配藜麥及忌廉胡椒醬

Stuffed Conchiglie with Impossible Meat in Tomato Sauce

番茄醬釀貝殼粉伴 Impossible 植物肉

Add-ons 滋味升級

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

香煎鵝肝 (1 件) (另加 \$68)

DESSERT 甜品

Black Sesame Cafe Mousse Cake [D]

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

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