



## “WORLD SEAFOOD TOWER” FOUR-COURSE SET DINNER

### 「環球海鮮塔」四道菜晚餐

Available on Mondays and Tuesdays 逢星期一及二供應

每位 **\$558** PER PERSON

Starter + 1 Soup + 1 Main Course + 1 Dessert + 1 Coffee or Tea + Free-flow Beverages  
頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 1 咖啡 或 茶 + 無限添飲指定餐飲

Freshly shucked seasonal oysters are available, please check with our staff for recommendations.

GREEN 亦提供即開時令生蠔，歡迎向餐廳職員查詢。

### STARTER 頭盤

#### World Seafood Tower

Fresh Seasonal Oysters, Canadian Snow Crab Legs, Sake-marinated Abalones, South China Sea Prawns, French Sea Whelks

環球海鮮塔

新鮮時令生蠔、加拿大雪蟹腳、清酒鮑魚、南中國海蝦、法國海螺

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#### Add-ons 滋味升級

Whole Boston Lobster Tail (1pc), Arenkha Caviar with condiments (10g), Thai Giant River Shrimps (2pcs) (Additional \$298)

原隻波士頓龍蝦尾 (1 件)、艾漢卡魚子醬 (10 克)、泰國大頭蝦 (2 隻) (另加\$298)

### SOUP 湯

Boston Seafood Chowder Velouté 波士頓海鮮周打湯 [D]

Italian Vegetable Soup 意大利雜菜湯 [V]

### MAIN COURSE 主菜

Australian French Cut Lamb Chop (210g) (Additional \$48) [D]

澳洲羊扒 (210 克) (另加\$48)

Seasonal Vegetables, Gravy

時令蔬菜、燒汁

Argentinian Grass-fed Beef Sirloin (160g) [B][D]

阿根廷草飼西冷扒 (160 克)

Seasonal Vegetables, Red Wine Sauce

時令蔬菜、紅酒汁

Scallops and Shrimp Spaghetti with Black Truffle Cream Sauce

黑松露忌廉汁帶子鮮蝦意粉 [D]

Zucchini, Onion

意大利青瓜、洋蔥

Oven Roasted Salmon Fillet 烤焗三文魚柳 [D]

Zucchini, Bell Pepper, Sweet Corn, Red Onion, Couscous, Conpoy Butter Sauce

意大利青瓜、燈籠椒、粟米、紫洋蔥、北非小米、瑤柱牛油汁

IMPOSSIBLE™ Burger 2.0 IMPOSSIBLE™ 漢堡 2.0 [V]

Served with Sweet Potato Fries or Green Salad

伴炸番薯條或沙律

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[B] – Contains Beef 含牛肉

[N] – Contains Nuts 含乾果

[D] – Contains Dairy Products 含奶製品

[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

**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**  
**Coconut Mousse with Mango and Passion Fruit Compote [D]**  
香芒熱情果椰子慕絲

**Cake of the Day (Additional \$48) [D][N]**  
是日精選蛋糕 (另加\$48)

**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

**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**      Upgrade to Selected French White or Red Wine  
升級至精選法國白酒、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



## “PRIME CUT WEDNESDAYS” FOUR-COURSE SET DINNER

### 「嚐肉滋味星期三」四道菜晚餐

Available on Wednesdays and Thursdays 逢星期三及四供應

每位 **\$558** 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

Freshly shucked seasonal oysters are available, please check with our staff for recommendations.

GREEN 亦提供即開時令生蠔，歡迎向餐廳職員查詢。

#### STARTER 頭盤

**18-month Parma Ham with Cantaloupe Melon** 18 個月巴馬火腿配哈密瓜 [P]

Parmigiano Reggiano, Herbs, Rocket

巴馬臣芝士、香草、火箭菜

**Beef Carpaccio** 意式生牛肉片 [B]

Argentinian Beef Tenderloin, Parmigiano Reggiano, Quail Eggs, Rocket, Mustard, Honey  
阿根廷牛柳、巴馬臣芝士、鵝鶩蛋、火箭菜、芥末、蜜糖

**Thai Pomelo, Pork Neck Salad** 泰式柚子豬頸肉沙律 [N][P]

Romaine Lettuce, Peanuts, Chilli, Thai Tamarind Sauce

羅馬生菜、花生、辣椒、泰式羅望子汁

#### SOUP 湯

**Beef Goulash Soup** 匈牙利牛肉濃湯 [B][D]

**Pumpkin Soup with Pine Nut Herb Oil** 南瓜湯配松子香草油 [D][N]

#### MAIN COURSE 主菜

**Argentinian Grass-fed Grilled Tomahawk (1kg) (For 4 persons)** [B][D]

阿根廷草飼斧頭扒 (1 公斤) (供 4 位用)

Truffle Mashed Potatoes, Seasonal Vegetables, Gravy

松露薯蓉、時令蔬菜、燒汁

**Grilled Netherland Danish Pork Chop (300g)** [P]

燒荷蘭丹麥豬扒 (300克)

French Fries, Broccoli, Smoked Gravy Sauce

薯條、西蘭花、煙燻燒汁

**Grass-fed Beef Tenderloin (150g)** [B][D]

阿根廷草飼牛柳 (150克)

Foie Gras Mashed Potatoes, Green Peas, Red Wine Sauce

鵝肝薯蓉、青豆、紅酒汁

**Oven Roasted Barramundi** 烤焗盲鱈魚 [D]

Green Brassica, Winter Melon, Shiitake, Chicken Broth

小唐菜、冬瓜、冬菇、雞湯

**Australian M5 Wagyu Rib Eye Steak (Add Additional \$80)** [B][D]

澳洲 M5 和牛肉眼扒 (需另加\$80) [B][D]

Seasonal Vegetables, Gravy

時令蔬菜、燒汁

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[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

**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

**Lychee Mousse with Raspberry Rose Marmalade [D]**  
紅桑莓玫瑰荔枝慕絲

**Cake of the Day (Additional \$48)**  
是日精選蛋糕 (另加\$48) [D][N]

## 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

**Cocktail 雞尾酒** **Bloody Mary 血瑪麗**  
Vodka, Tomato Juice, Tabasco, Black Pepper, Salt, Worcestershire  
Sauce, Lemon Juice  
伏特加、番茄汁、辣椒汁、黑胡椒、鹽、喼汁、檸檬汁

**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** Upgrade to Selected French White or Red Wine  
升級至精選法國白酒、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

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[D] – Contains Dairy Products 含奶製品

[P] – Contains Pork 含豬肉

[V] – Vegetarian 素菜

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## “WEEKEND LOBSTER SENSATION” FOUR-COURSE SET DINNER

### 「週末龍蝦盛宴」四道菜晚餐

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

每位 **\$558** 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

Freshly shucked seasonal oysters are available, please check with our staff for recommendations.

GREEN 亦提供即開時令生蠔，歡迎向餐廳職員查詢。

#### STARTER 頭盤

Endive, Crab Meat, River Shrimp and Citrus Salad [D]

菊苣柑橘蟹肉大頭蝦沙律

Served with Cocktail Mayonnaise Sauce

配雞尾蛋黃醬

Deep-fried Lobster Wonton 炸龍蝦餛飩 [D]

Served with Sweet Chilli Sauce 配甜辣汁

Escargot 香草焗法國蝸牛 [D]

Butter, Garlic, Herbs

牛油、蒜蓉、香草

#### SOUP 湯

Lobster Bisque 法式龍蝦湯 [D]

Tomato, Carrot and Basil Soup 番茄甘筍羅勒湯 [V]

#### MAIN COURSE 主菜

Surf and Turf (Additional \$68) 海陸盛宴 (另加\$68) [B][D]

Grilled Half Canadian Lobster with Grass-fed Beef Tenderloin (120g)

Red Wine Sauce and Garlic Butter Sauce

燒加拿大龍蝦伴草飼牛柳配紅酒汁及蒜蓉牛油汁 (120 克)

Boston Lobster Tail with Melted Cheddar Cheese (Additional \$48) [D]

熱熔芝士波士頓龍蝦尾配檸檬牛油汁 (另加\$48)

Grilled Vegetables, Garlic Bread Crumbs, Lemon Butter Sauce

燒雜菜、蒜蓉麵包糠、檸檬牛油汁

Risotto with Whole Boston Lobster (For 2 persons) [D]

原隻波士頓龍蝦意大利飯 (供兩位用)

King Prawns Cutlet with Mango Salsa 吉列深海大蝦配芒果莎莎 [D]

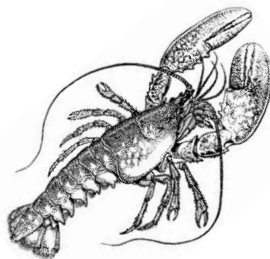
Butter, Bread Crumbs, Egg, French Fries, Truffle Mayonnaise

牛油、麵包糠、雞蛋、薯條、松露蛋黃醬

Soft Shell Crab Tempura Fettucine 軟殼蟹天婦羅寬條麵 [D]

Tomato, Garlic, Butter

番茄、蒜蓉、牛油



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[D] – Contains Dairy Products 含奶製品

[P] – Contains Pork 含豬肉

[V] – Vegetarian 素菜

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## IMPOSSIBLE™ Burger 2.0 IMPOSSIBLE™ 漢堡 2.0 [M]

Served with Sweet Potato Fries or Green Salad

伴炸番薯條或沙律

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### 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 and Mint Marmalade [D]**

蘋果青檸薄荷慕絲

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

是日精選蛋糕 (另加\$48)

## 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

**Cocktail**

雞尾酒

**Bloody Mary 血瑪麗**

Vodka, Tomato Juice, Tabasco, Black Pepper, Salt, Worcestershire Sauce, Lemon Juice

伏特加、番茄汁、辣椒汁、黑胡椒、鹽、喼汁、檸檬汁

**Green Apple Highball 青蘋果梳打**

Green Apple Syrup, Gin, Tonic

青蘋果糖漿、氹酒、湯力水

**Mocktail**

無酒精雞尾酒

**Tropical Paradise 熱情天堂**

Pineapple Juice, Guava Juice, Grenadine

菠蘿汁、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**

Upgrade to selected French White or Red Wine

升級至精選法國白酒、紅酒

**Draught Beer**

生啤

Asahi Draught Beer 朝日生啤

**Gin 氹酒**

Selected Gin, served with Tonic Water

氹酒配湯力水

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