



Hotel **ICON**

LET THE ROMANCE BEGIN

[D] Chilled Seafood Bowl

Boston Lobster, Chilled Shrimp, Dutch Mussel, Alaska Crab Leg
Cocktail Sauce, Brandy Dressing, Lime Chilli Dips

時令海鮮拼盤

波士頓龍蝦、原隻大蝦、荷蘭青口、阿拉斯加蟹腳
雞尾酒醬汁、白蘭地醬汁及青檸辣椒汁

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Seared Tuna Nicoise Salad

法式吞拿魚雜菜沙律

Or 或

[D][P] Caesar Salad

凱撒沙律

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Oven Baked Seabass Fillet in Miso Soya Sauce

京燒鱸魚柳

Or 或

[B][D] Grilled Rib Eye Steak in Foie Gras Port Wine Sauce

香烤肉眼扒配鵝肝蓉砵酒汁

Or 或

[P] Pan-fried Chicken Breast in Black Truffle Sauce

煎釀雞胸配黑松露汁

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[D] Japanese Peach Milk Pudding

日式蜜桃牛奶布甸

Or 或

Aomori Apple & Citrus Orange Salad with Seasonal Berries

青森蘋果橙肉雜莓沙律

*Additional HK\$300**

Upgrade to G.H. Mumm Cordon Rouge Brut NV Champagne (By Bottle) (750ml)

*另加港幣 300*元升級享用 G.H. Mumm Cordon Rouge Brut NV 香檳 (750ml)*

B - Contains Beef 含牛肉

N - Contains Nuts 含乾果

D - Contain Dairy Products 含奶製品

P - Contains Pork 含豬肉

V - Vegetarian 素菜

*Price is subject to 10% service charge *以上價錢需另收加一服務費