



IN-ROOM DINING SET DINNER

Boston Lobster Waldorf with Caviar
波士頓龍蝦拼蘋果華都夫沙律及魚子醬

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[D] Dungeness Crab Bisque

太平洋蟹肉濃湯

Or 或

[D][P] Caesar Salad

凱撒沙律

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[D] Sole Thermidor with Spinach and Creamy Potatoes

焗龍脷柳伴菠菜薯仔配白酒忌廉汁

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

煎雞胸配黑松露汁

**

[D] 66% Chocolate Truffle Cake with Berries Compote

香濃朱古力餅配紅莓果醬

Or 或

[D] Strawberry Sponge Cake with Chantilly Cream and Forest Berries Confit

士多啤梨蛋糕配低糖奶油及新鮮什莓

*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

D – Contain Dairy Products 含奶製品

N – Contains Nuts 含乾果

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