



## IN-ROOM DINING SET DINNER

Lobster with Mango Salad

龍蝦芒果沙律

\*\*

[D][P] Oyster Chowder with Bacon

煙肉蠔周打湯

Or 或

[A][D] Seafood Soup

海鮮濃湯

\*\*

[D] Slow Cooked Australian Lamb Chop with Creamy Potatoes

慢煮澳洲羊架 配忌廉薯蓉

Or 或

[A][B][D] Grilled Rib Eye Steak served with French Fries in Port Wine Sauce

香烤肉眼扒伴薯條 配砵酒汁

Or 或

[D] Provencal Salmon with Lemon Dill Sauce

寶雲酥三文魚 配檸檬刁草汁

\*\*

[D] Mascarpone, Red Fruits Rose Cream Tart with Berries Compote

紅莓果玫瑰芝士忌廉撻配紅莓果醬

Or 或

[D] Japanese Peach Olive Cake with Chantilly Cream and Forest Berries Confit

日本香桃欖油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)*

A – Contains Alcohol 含酒精

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

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