



Special Set Menu 精選套餐

Ocean Shrimp with Pomelo and Mesclun Salad , Citrus Dressing
海蝦配柚子及法式雜菜沙律配柑橘汁

Clam and Sweet Corn Chowder
蜆肉粟米周打湯

Choice of Entrée 自選主菜

Grilled Beef Flat Iron Steak with Seasonal Vegetables, Pommes Anna,
Shallot and Red Wine Sauce
扒牛板腱配時令蔬菜, 安娜薯仔及乾蔥紅酒汁

Or 或

Pan-fried Tilapia Fillet and Wrapping Bacon with Seasonal Vegetables, Pommes Anna and
Basil Olive Oil
香煎鯛魚柳煙肉卷配時令蔬菜, 安娜薯仔及羅勒欖油

Or 或

Seared Pork Escalope with Seasonal Vegetables, Pommes Anna and Chanterelle Sauce
香煎薄豬排配時令蔬菜, 安娜薯仔及雞油菌汁

62% Dark Chocolate and Sea Salt Hazelnut Mousse Cake with Raspberry Sauce
62%濃朱古力海鹽榛子慕斯蛋糕配紅桑子汁

3 Course Set (Salad or Soup, Entrée and Dessert)
三道菜餐 (沙律或湯、主菜及甜品) HK\$368 per person 每位

4 Course Set (Salad, Soup, Entrée and Dessert)
四道菜餐 (沙律、湯、主菜及甜品) HK\$398 per person 每位

Ocean Shrimp with Pomelo Change to Seafood Platter (additional HK\$200 for two persons)
頭盤轉凍海鮮拼盤另加 HK\$ 200 (兩位用)

Seafood Platter 海鮮拼盤

Brown Crab, Shrimps, Snow Crab Leg, Blue Mussels, Clams , Smoked Salmon
with Cocktail Sauce, Shallot Red Wine Vinegar
麵包蟹, 鮮蝦, 雪場蟹腳, 藍青口, 蜆, 煙三文魚
配辣根茄汁, 乾蔥紅酒醋

Freshly Brewed Coffee or Fine Tea 即磨咖啡或精選茗茶
Additional 另加 HK\$20

All Prices are subject to 10% service charge. 以上價目按原價另收加一服務費。
If you have any concerns regarding food allergies, please alert our servers prior to ordering.
如閣下對食物有任何敏感或要求, 請聯絡當值之服務員。