Soup & Appetizers 湯及頭盤

Rich Mushroom 蘑菇湯配黑松露芝士春卷 V — $128
Truffle Cheese Spring Roll

Lobster Bisque 龍蝦湯, 酒香薑汁奶凍 AL — $148
Brandy Ginger Panna Cotta

Beef Consommé 牛肉清湯配油漬鴨肉雲吞 — $148
Confit Duck Ravioli

ToTT's Caesar Salad 特色凱撒沙律 P — $168
Avocado, Portobello, Poached egg, White Anchovies, Bacon

Tomato & Cheese 番茄芝士沙律 V — $188
Heirloom Tomato, Burrata Cheese, Rocket salad, House Dressing

Angus Beef Carpaccio 安格斯生牛肉薄片 — $198
Balsamic Caviar, Watercress Salad, Aged Parmesan

Roasted Pigeon 烤乳鴿配焦糖無花果, 黑松露及桑子醬 AL — $198
Caramelized Figs, Black Truffle, Raspberry Reduction

Duo of Foie Gras 香煎鵝肝配鵝肝凍批千層脆 AL — $268
Pan-Seared Foie Gras, Chive Waffle,
Foie Gras Mille Feuille, Port wine Jelly

From the Sea 海鮮

Seafood Platter (For 2) 海鮮併盤(兩位用) — $728
Blue Mussel (6pcs), Alaska King Crab (200gm), King Prawn (2pcs),
Razor Clam (2pcs), Scallop Sashimi (2pcs), Seasonal Oyster (6pcs),
Sea Urchin (40gm), Sea Whelk (4pcs)
藍青口, 皇帝蟹, 大蝦, 蟶子, 帶子刺身, 時令生蠔, 海膽, 海螺

Selection of Oyster 時令生蠔	1pc/ 6pc
South Africa	$38/ $218
Kumamoto	$48/ $268
Gillardeau	$72/ $408

Seasonal Blue Mussel (500gm) 白砵酒煮藍青口 AL — $168
White Port Wine Sauce

Ocean Platter 自家醃三文魚, 吞拿魚他他及魚子醬併盤 AL — $228
House cured Salmon, Tuna tartar, Russian Caviar,
Tomato jelly, Quail egg, Horseradish Tofu

Duo of Crab 香煎蟹餅配辣番茄醬, 海膽焗皇帝蟹腳 — $268
Seared Crab Cake, Bloody Mary Sauce, Baked King Crab Leg, Sea Urchin

Chef's Creations 廚師自創菜式

Carnival Ball 香煎大蝦, 焦糖豬腩配香辣紅椒汁 AL P — $308
Pan-seared King Prawn, Caramelized Pork Belly, Mango Cider Jell-O,
Sautéed Papaya with Poppy Seed, Harrisa Sauce

Alaska Crab Risotto 阿拉斯加皇帝蟹意大利飯 AL — $308
Rich Roe Crab Paste, Mascarpone Cheese, Aged Parmesan

Black and White 墨汁銀鱈魚, 香煎帶子配烤菊苣及玉米蓉 — $328
Cod marinated in Squid Ink, Seared Scallop with Masala,
Roasted Endive with Lemon Oil, Corn Puree, Black Fungus

Beef Festival 烤西冷牛扒, 秤酒燴小牛排, 焗牛骨髓配松露及開心果仁 AL N — $368
Grilled USDA Prime Sirloin with Chili Salt, Braised Beef Short Rib with Dark Rum,
Pear Parsley Puree, Baked Bone Marrow, Truffle and Pistachio Crust

Iberico Baby Lamb Rack 蜜糖榛子焗西班牙小羊鞍, 炒香葱, 蒜蓉紅酒汁 AL N — $368
Honey Hazelnut Crumble, Sautéed Cebette, Garlic Emulsion, Red Wine Reduction

Spinach and Ricotta Ravioli 菠菜芝士意大利雲吞, 炒蘑菇, 核桃, 芝士汁 V N — $268
Sautéed Mushroom, Pecan, Parmesan Cream Sauce

From the Grill 燒烤及扒類

USDA Prime Sirloin (8oz) — $398
美國上級西冷扒

USDA Prime Rib Eye (8oz) — $388
美國上級肉眼扒

USDA Tenderloin (7oz) — $428
美國牛柳

USDA Tomahawk (42oz) (For 2) — $1188
美國戰斧牛扒(兩位用)

Corn-Fed Chicken Breast (7oz) — $278
燒穀飼雞胸

Atlantic salmon — $308
三文魚扒

Iberico Sea Bream — $288
西班牙鯛魚

Boston Lobster (24oz) — $418
波士頓龍蝦

Vegetable Skewer and Polenta Cake V — $188
(Confit Cherry Tomato, Portobello, Zucchini, Asparagus)
烤雜菜串及玉米餅

Sauce Choices 醬汁選擇:

Green Peppercorn Jus AL
青胡椒汁

Red Wine Jus AL P
紅酒汁

Béarnaise AL
賓尼士汁

Herb And Garlic Butter
香草蒜蓉牛油

Champagne Cream AL
香檳忌廉汁

Tomato Coulis V
香草番茄醬

On the Side 額外伴菜選擇:

Truffle Mashed Potato — $68
黑松露薯蓉

Crispy Onion Ring — $68
炸洋葱圈

Garlic Spinach — $68
蒜蓉菠菜

Grilled Asparagus — $68
扒青蘆筍

French Fries — $68
炸薯條

Grilled Portobello — $68
烤珍寶蘑菇

N - nuts 含果仁 V - vegetarian 素食 P - pork 含豬肉 AL - alcohol 含酒精

Prices are subject to 10% service charge 價目另收加一服務費