

1973 MENU

Œufs Brouillés à la Truffe (AL)

Egg with Truffle and Vodka Cream

黑松露炒蛋配伏特加忌廉



Cocktail de Crevettes Rose (AL)

Prawn Cocktail with Marie Rose Sauce

雞尾酒蝦配瑪麗玫瑰醬



Bisque de Homard au Cognac Fine Champagne (AL)

Lobster Soup with Cognac

法式干邑龍蝦湯



Filet de sole Amandine (N)

Sole with Brown Buttered Almonds

龍利魚柳配牛油杏仁



Carré d'Agneau aux herbes

Roast Lamb Rack with Herb Crust

香草燒羊架



Tarte aux Pommes et Glace Vanille (N)

Apple Tart with Vanilla Ice-Cream

蘋果撻配雲呢拿雪糕

HK \$ 1973 + 10% SVC for 2 persons

每兩位港幣 1973 元

INCLUDING A GLASS OF MOËT & CHANDON IMPERIAL BRUT CHAMPAGNE PER PERSON

每位包括酩悅香檳乙杯

*Created based on the dishes served in former restaurants at The Excelsior,
this "1973 Menu" commemorates the opening year of this hotel in 1973.*

N - NUTS 含果仁 AL - ALCOHOL 含酒精

PRICE IS IN HK DOLLAR AND IS SUBJECT TO A 10% SERVICE CHARGE.

SHOULD YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM YOUR WAITER PRIOR TO PLACING YOUR ORDER

所有價格以港幣計算, 並另收加一服務費
如閣下有任何食物敏感或飲食要求, 請於點菜前通知服務員