



3-course Set Dinner Menu

精選三道菜晚餐菜單

(1 November 2020 onwards)

Appetiser or Soup

Philibon Melon and Ibérico Ham *arugula salad, pesto, white balsamic vinaigrette*

西班牙黑毛豬火腿伴哈密瓜配火箭菜沙律

or

Seafood Cocktail *Romaine lettuce, fennel, saffron aioli*

海鮮雞尾酒

or

Lobster Bisque *tarragon, cream*

文華龍蝦湯

or

Roasted Pumpkin Velouté *walnut shavings, sourdough croutons*

南瓜濃湯

Main Course

Roasted Halibut Fillet *fennel salad, white wine, chive velouté*

烤比目魚柳伴茴香沙律配白葡萄酒汁

or

Steak Frites 240g *Australian striploin, maitre d'hôtel butter*

澳洲西冷牛扒配法式香草牛油伴薯條 240 克

or

Ibérico Pork loin, French bean, truffle mashed potato, port wine jus

西班牙黑毛豬扒伴法國青邊豆及黑松露薯蓉配砵酒汁

or

Fresh Tagliatelle Pasta *pine nut, shiitake, walnut, parmesan cream*

松子香菇寬扁麵配巴馬臣忌廉

Dessert

1963 Mandarin Cheesecake *blueberry compote*

1963 文華芝士餅伴藍莓果醬

or

Lemon and Yuzu Mousse

檸檬柚子慕斯

or

Devil Cake *dark chocolate, vanilla cream*

特濃朱古力蛋糕配雲呢拿忌廉

Beverage Selection

Asahi Beer – \$60 per bottle

House Wine (Red or White) – \$118 per glass / \$528 per bottle

Champagne – \$158 per glass