



### 3-course Set Dinner Menu

#### 精選三道菜晚餐菜單

(8 – 31 October 2020)

#### 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

**Crab Salad** *avocado, romaine lettuce, citrus dressing*

蟹肉牛油果羅馬生菜沙律配柚子汁

or

**Organic Heritage Tomato** *mozzarella, quinoa, basil, extra virgin olive oil*

有機番茄水牛芝士配藜麥

or

**Lobster Bisque** *tarragon, cream*

文華龍蝦湯

or

**Wild Mushroom** *truffle, sour dough crouton*

黑松露蘑菇湯

#### 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** *angus ribeye, maitre d'hôtel butter*

安格斯肉眼牛扒配法式香草牛油伴薯條 240 克

or

**Ibérico Pork** *deep fried, pear, chin-kiang vinegar, steamed jasmine rice*

黑醋鎮江肉排配香米飯

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

**Peach Melba Trifle** *toasted peach, vanilla cream, seasonal berries*

特式蜜桃甜點配時令雜莓

or

**Devil Cake** *dark chocolate, vanilla cream*

特濃朱古力蛋糕配雲呢拿奶油

#### Beverage Selection

Asahi Beer – \$60 per bottle

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

Champagne – \$158 per glass

*Prices are in Hong Kong Dollars and subject to 10% service charge.*



### 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

*Prices are in Hong Kong dollars and subject to 10% service charge.*