



3-course Set Dinner Menu

精選三道菜晚餐菜單

This menu is effective for the month of October 2021.

此菜單於 2021 年 10 月提供。

Appetiser

Butternut Squash Soup *diced shrimp, garlic, herbs*

蝦肉南瓜湯

or

Thai Pomelo & Chicken Salad *tomato, coriander, lemongrass dressing*

泰式雞肉柚子沙律

or

Tuna Niçoise *anchovy, quail egg, cherry tomato, potato, French bean, lemon dressing*

吞拿魚香薯沙律

Main Course

Braised Wagyu Beef Cheek *celeriac purée, seasonal vegetable, port wine reduction*

砵酒燴和牛臉頰配根芹菜蓉及時蔬

or

Chicken Émincé *mushroom, shallot, cream, steamed rice*

蘑菇忌廉汁燴雞柳配香苗

or

Deep-fried Cod *Iceland, warm potato salad, tartar sauce*

酥炸鱈魚柳配薯仔沙律

Dessert

Dark Chocolate Mousse *crunchy hazelnut praline & Chantilly cream*

特濃朱古力慕絲

or

Vanilla Bergamot Entremet *raspberry gel & berry compote*

雲呢拿佛手柑蛋糕

Beverage Selection

Asahi Beer – HKD 58 per bottle

House Wine (Red or White) – HKD 88 per glass / HKD 398 per bottle

Champagne – HKD 158 per glass

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