



3-course Set Dinner Menu

精選三道菜晚餐菜單

This menu is effective for the month of June 2021.

此菜單於2021年6月提供。

Appetiser

Grouper Sweet Corn Soup *minced fish, shiitake mushroom, egg, spring onion, sesame oil*

石斑粟米湯

or

Slow Cooked Salmon *pickled cucumber, jelly, salmon roe*

慢煮三文魚

or

Prawn Cocktail *potato blinis, pink cocktail sauce*

大蝦雞尾酒沙律

Main Course

Confit Duck Leg *braised lentil, bacon, seasonal vegetable, gravy*

法式油封鴨腿

or

Steamed Grouper Fillet *market green vegetable, soya sauce, steamed rice*

清蒸石斑配香米

or

Beef Stroganoff *pickled cucumber, bell pepper, onion, sour cream, steamed rice*

酸奶燉牛肉配香米

Dessert

Double Chocolate Mousse *70% dark, 48% milk, cocoa nibs*

特濃朱古力慕絲配可可脆粒

or

Green Tea Crème Brûlée Cake *almond tofu, red bean cream*

抹茶焦糖燉蛋蛋糕配紅豆忌廉

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.



3-course Set Dinner Menu

精選三道菜晚餐菜單

This menu is effective for the month of July 2021.

此菜單於2021年7月提供。

Appetiser

Lobster Bisque *tarragon, brandy, cream*

文華龍蝦湯

or

Slow Cooked Salmon *pickled cucumber, jelly, salmon roe*

慢煮三文魚

or

Parma Ham *fresh fig, stone fruit, watercress, syrup dressing*

巴馬火腿配新鮮無花果沙律

Main Course

Confit Duck Leg *braised lentil, bacon, seasonal vegetable, gravy*

法式油封鴨腿

or

Steamed Grouper Fillet *market green vegetable, soya sauce, steamed rice*

清蒸石斑配香米

or

Lamb Cutlet & Shoulder *roasted & slow cooked, hasselback potatoes, green pea, lamb jus*

香燒羊扒及慢煮羊肩肉配薯仔及青豆

Dessert

Double Chocolate Mousse *70% dark, 48% milk, cocoa nibs*

特濃朱古力慕絲配可可脆粒

or

Lychee and Raspberry Cream Puff *raspberry coulis*

荔枝覆盆子忌廉泡芙

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

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