

3-COURSE SET DINNER MENU

精選三道菜晚餐菜單

This menu is effective for the month of November 2022. 此 菜 單 於 2022 年 11 月 提 供 。

Appetiser

周打蜆湯

Clam Chowder Vegetable, potato, cream

or

Hand-pulled Chicken

Wood ear mushroom, cucumber, sesame sauce 手撕雞配木耳青瓜沙律伴芝麻醬

or

Baked Motoyaki Oyster

Miso, mirin, breadcrumbs 日式麵豉焗蠔

Main Course

Steak & Fries

Rib-eye, French fries, black pepper sauce 燒肉眼牛扒配薯條伴黑椒汁

Roasted Chicken Roulade

Vegetable and egg fried rice, mushroom sauce 燒 雞 卷 配 菜 粒 炒 飯 伴 蘑 菇 醬

or

Pan-fried Fillet of Salmon

Seasonal vegetable, spaghetti, cream sauce 香煎三文魚柳配時令蔬菜及意大利粉伴忌廉汁

Dessert

Strawberry Mascarpone Layer Cake

Vanilla sauce 士多啤梨芝士蛋糕配雲呢拿醬

Apple Trifle

Cinnamon hazelnut cream, butterscotch sauce 英式蘋果蛋糕配玉桂榛子忌廉伴奶油糖漿

Beverage Selection

Asahi Beer - \$58 per bottle House Wine (Red or White) - \$88 per glass / \$398 per bottle Champagne - \$158 per glass

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

價格以港幣計算, 另加一服務費。

