



SEAFOOD TOWER NIGHT

\$418 PER PERSON
(MINIMUM 2 PERSONS)

Starter + 1 Appetiser + 1 Main Course + 1 Dessert +
Coffee or Tea + Free-flow Beverages

Available every Monday and Tuesday night
Menu will be rotated on a weekly basis

STARTER

Seafood Tower with Caviar

South China Sea Prawn
Qingdao Abalone
Australian Scallop
French Sea Snail
Avruga Caviar (10 gr)
Sashimi Platter (Salmon, Tuna, Shrimp)

APPETISER

Lentil Soup with Vegetables and Tomato

Caesar Salad with Smoked Salmon

MAIN COURSE

Squid Ink Risotto

Catch of the Day
Tomato Saffron Butter Sauce

Australian Beef Striploin with Barbecue Seasoning and Gratin Potato
*Your choice of sauce:
Korean Barbecue Sauce / Teriyaki / Japanese Roasted Sesame /
Thai Chilli and Lime / Singaporean Spicy Peanut*

DESSERT

Mövenpick Ice Cream served with Seasonal Berries

Cake of the Day (Additional \$30)

FREE-FLOW BEVERAGES

Sparkling Wine, White Wine, Red Wine, Sake, Orange Juice



海鮮塔之夜

每位 **\$418** (兩位起)

頭盤 + 1 前菜 + 1 主菜 + 1 甜品 + 咖啡 或 茶 + 餐飲無限添飲

逢星期一及二晚供應

菜單每週定期更新

頭盤

海鮮塔配魚子醬

南中國海蝦、青島鮑魚、
澳洲帶子、法國海螺、
Avruga 魚子醬 (10 克)、
刺身拼盤 (三文魚、吞拿魚、甜蝦)

前菜

扁豆雜菜湯

凱撒沙律 伴煙三文魚

主菜

墨魚汁意大利飯

香煎是日鮮魚 配鮮茄番紅花牛油汁

澳洲西冷牛扒 伴忌廉焗薯

配 韓國燒烤醬、日式燒烤醬、京都胡麻醬、青檸辣椒汁 或 星洲沙嗲汁

甜品

Mövenpick 雪糕伴雜莓

是日精選蛋糕 (需另加\$30)

無限添飲飲料

氣泡酒、白酒、紅酒、清酒、橙汁