



SEAFOOD TOWER NIGHT FOUR-COURSE SET DINNER

\$458 PER PERSON
(MINIMUM 2 PERSONS)

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

Available Every Monday & Tuesday Night
SAMPLE MENU

STARTER

Seafood Tower and Sautéed Sustainable South Australian Live Blue Mussels

Qingdao Abalones
Avruga Caviar
Canadian Salmon Roe
French Sea Snails
Hokkaido Crab Legs
South China Sea Prawns

APPETISER

[D] Boston Clam Chowder
[D] Caesar Salad with Smoked Duck Breast
[D] Deep-fried Hiroshima Oysters (2pcs)

MAIN COURSE

[B] Australian Beef Rib Eye with Pan Fried Duck Liver (Additional \$50)
Your choice of sauce: [N] Teriyaki / [N] Japanese Roasted Sesame / Red Wine Sauce

[D] Shrimp Spaghetti
Blue Crab Sauce

[D] Catch of the Day
Tomato Saffron Butter Sauce

DESSERT

[D] Mövenpick Ice Cream with Seasonal Berries

[D][N] Cake of the Day (Additional \$40)

FREE-FLOWING BEVERAGES

Wine	Selected Sparkling, White or Red Wine
Sake	Selected Sake
Mocktail	Tropical Paradise Pineapple Juice, Guava Juice, Grenadine
Juice	Orange Juice

[B] – Contains Beef
[N] – Contains Nuts

[D] – Contain Dairy Products
[P] – Contains Pork

[V] – Vegetarian

Prices are in HKD and subject to 10% service charge



海鮮塔四道菜晚市套餐

每位 **\$458** (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

範例菜單

頭盤

海鮮塔及炒南澳新鮮環保藍青口

青島鮑魚、Avruga 魚子醬、加拿大三文魚子、法國海螺、北海道蟹腳、南中國海蝦

前菜

[D] 波士頓周打蜆肉湯

[D] 煙鴨胸凱撒沙律

[D] 日式吉列廣島蠔 (2隻)

主菜

[B] 澳洲肉眼牛扒拼香煎鴨肝 (需另加\$50)

配[N]日式燒烤醬、[N]京都胡麻醬或紅酒汁

[D] 藍蟹汁鮮蝦意粉

[D] 香煎是日鮮魚

配鮮茄番紅花牛油汁

甜品

[D] Mövenpick 雪糕伴雜莓

[D][N] 是日精選蛋糕 (需另加\$40)

無限添飲飲料

葡萄酒 精選氣泡酒、白酒、紅酒

清酒 精選清酒

無酒精雞尾酒 熱情天堂
菠蘿汁、石榴汁、石榴糖漿

果汁 橙汁

[B] - 含牛肉

[D] - 含奶製品

[N] - 含乾果

[P] - 含豬肉

[M] - 素菜

價目以港幣計算及需另收加一服務費