



Dining

DINNER MENU

SOUP 湯類

Soup of the Day

是日餐湯

Cauliflower Cream Soup

椰菜花忌廉湯

SALAD 沙律

Pear Salad with Mercedes Greens

牛油梨伴精選沙律

Spinach Salad with Bacon, Walnut
served with Balsamic Dressing

菠菜仔煙肉堅果沙律

APPETIZERS 前菜

Crab Cake, Alfafa, Mango Salsa

煎蟹餅, 芒果莎莎, 苜蓿芽配奇津沙律汁

Pan-fried Foie Gras, Roasted Plum,
Cherry Cream, Balsamic Jus

香煎鵝肝, 車厘子忌廉, 炙燒李子, 黑醋醬汁

Avocado Salmon Tartar, Pear Purée

三文魚牛油果他他, 水餅配香梨蓉

Parma Ham, Fig, Honeydew Melon Jelly

巴馬火腿配無花果伴蜜瓜啫喱

MAIN 主菜

Sous Vide U.S. Choice Tenderloin, Mushroom Purée, Shallot, Demi-glace

慢煮美國牛柳, 野菌蓉, 燒乾蔥, 燒牛肉汁

 Sous Vide Iberico Porkloin, Cinnamon Apple Purée, Grill Baby Carrot (+HK\$58)
慢煮西班牙黑毛豬鞍配燒甘筍仔伴肉桂青蘋果蓉 (加港幣\$58)

Miso Salmon, Katsu Eggplant, Garlic Milk Foam

炙燒白麵豉三文魚, 木魚高湯茄子, 蒜蓉牛奶泡沫

Sous Vide U.S. Spare Rib, Roasted Potato, Bell Pepper, Honey Curry Sauce

慢煮美國豬肋骨配燒新薯, 燈籠椒伴咖喱蜜糖汁

Hanger Steak with Green Pepper Sauce (+HK\$68) (Order 1 Day in Advance)

煎腹肉扒伴青胡椒汁 (加港幣\$68) (一天前預訂)

Sous Vide Australia Lamb Chop, Cous Cous, Pepper Mint Cream Sauce

慢煮澳洲羊架, 燈籠椒中東米, 胡椒薄荷忌廉汁

3 COURSES

Soup, Salad, Main

HK\$498

5 COURSES

Soup, Salad,
2 x Appetizers, Main

HK\$598

7 COURSES

Soup, Salad,
4 x Appetizers, Main

HK\$728

All prices are subject to a 10% service charge

另加一服務費

After the discount, the minimum consumption at HK\$350 per person

優惠折扣後, 每位最低消費為港幣\$350

Please advise our associates if you have any food allergies or special dietary requirements

若閣下對某種食物有過敏反應, 請於點菜時通知服務員, 以便作出妥善安排。