

“THE SHANGRI-LA WONDERLINER” FATHER’S DAY SET MENU

Beef Tartare with Egg Yolk, Shallot and Sabayon

or

Crab with Yuzu, Fennel and Brioche

Bruno & Christiane Olivier, Signature, Blanc de Noirs, Brut, Champagne, France n.v.



Lobster Bisque with Poached Lobster and Tarragon Cream

or

Green Pea Soup with Mint, Ricotta Cheese and Cream

Chardonnay, Stonier, Mornington Peninsula, Victoria, Australia 2022



Scallop Risotto with Tomato and Olives

or

Beef Flat Iron with French Fries, Seasonal Vegetables and Jus

or

Wild Mushroom Pappardelle with Morels and Parmesan

Le Difese, Tenuta San Guido, Tuscany, Italy 2019



Green Apple Trifle

Green Apple Compote, Vanilla Chantilly, Green Apple Sorbet

or

Crème Caramel

Mix berries, Micro Mint

or

Baileys Banoffee Pie

Pecan Digestive Biscuit, Dulce De Leche Banana, Baileys Chantilly

or

Bourbon Chocolate Mud Pie

66% Chocolate Crumble, Bourbon Chocolate Ganache,

Milk Chocolate Whip Ganache

Three-Course Set HK\$598 Per Person

Additional HK\$185 Per Person for White Wine or Champagne and Red Wine Pairing
Including 2 Glasses of Wine (100 ml)

Four-Course Set HK\$798 Per Person

Additional HK\$350 Per Person for White Wine or Champagne and Red Wine Pairing
Including 3 Glasses of Wine (100 ml)

Price is subject to 10% service charge

#FindYourShangriLa

「香格里拉夢幻號」 父親節套餐

牛肉鞭鞭配蛋黃、紅蔥及沙巴雍

或

蟹肉配柚子、茴香及牛油軟包

Bruno & Christiane Olivier, Signature, Blanc de Noirs, Brut, Champagne, France n.v.

龍蝦濃湯配水煮龍蝦及龍蒿忌廉

或

青豌豆忌廉湯配薄荷及芝士

Chardonnay, Stonier, Mornington Peninsula, Victoria, Australia 2022

帶子意大利燴飯配蕃茄及橄欖

或

牛肩膀肉配薯條、時令蔬菜及牛肉汁

或

野生蘑菇意大利闊條麵配羊肚菌及巴馬臣芝士

Le Difese, Tenuta San Guido, Tuscany, Italy 2019

青蘋果忌廉蛋糕

配青蘋果蜜餞、雲呢拿忌廉及青蘋果雪葩

或

焦糖布甸

配雜莓果及薄荷

或

百利甜酒拖肥香蕉批

配山核桃餅乾、焦糖香蕉及百利甜酒忌廉

或

波本朱古力批

配66%朱古力碎、波本朱古力及牛奶朱古力

三道菜套餐每位HK\$598

額外每位另加HK\$185享用醇酒配對，包括精選紅、白酒或香檳兩杯 (100 毫升)

四道菜套餐每位HK\$798

額外每位另加HK\$350享用醇酒配對，包括精選香檳及紅、白美酒三杯 (100 毫升)

另加一服務費

#FindYourShangriLa