

“THE SHANGRI-LA WONDERLINER” SET MENU

Caesar Salad

Romaine Lettuce, Caesar Dressing, Smoked Anchovies,
Brioche Croutons, Smoked Streaky Bacon & Lemon Zest

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

Lobster Bisque

Creamy Lobster Bisque, Poached Lobster, Crème Fraiche & Herbs
or

Panko Crusted Crab Cake

Crab meat, Frisée Salad & Tartare Sauce

Chardonnay, Stonier, Mornington Peninsula, Victoria, Australia 2022

Sea Bass

Pan-Fried Sea Bass, Shellfish Risotto, Grilled Spring Onions,
Steamed Mussels & Herbs

or

Wagyu Steak

Grilled Wagyu Steak, Mashed Potatoes, Mushrooms,
Grilled Broccolini & Peppercorn Sauce

Le Difese, Tenuta San Guido, Tuscany, Italy 2020

Chocolate Tart

Valrhona Chocolate Tart & Salted Caramel Ice Cream

or

Seasonal Fruit

A Selection of Seasonal Fruit

Three-Course Set HK\$598 Per Person

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

Four-Course Set HK\$798 Per Person

Additional HK\$350 Per Person for Champagne, White Wine 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」 套餐

羅馬生菜配凱撒沙律醬、煙燻鯉魚、
麵包粒、煙燻脆煙肉及檸檬碎

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

法式忌廉龍蝦湯配焗龍蝦及香草
或

炸蟹肉餅配生菜沙律及他他醬

Chardonnay, Stonier, Mornington Peninsula, Victoria, Australia 2022

香煎鱸魚、貝類意大利燴飯、烤洋蔥、蒸青口及香草
或

烤和牛扒、馬鈴薯泥、蘑菇、烤西蘭花苗及黑椒汁

Le Difese, Tenuta San Guido, Tuscany, Italy 2020

法芙娜朱古力撻配海鹽焦糖雪糕
或

時令水果盤

三道菜套餐每位HK\$598

額外每位另加HK\$185享用醇酒配對，包括香檳及精選紅、白酒兩杯（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，包括香檳及精選紅、白酒三杯（100毫升）

另加一服務費

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