



Set Dinner Menu

Appetiser

Oyster Trio

Raw Oyster with Apple & Basil, Poached Oyster with Oyster Sauce
& Oyster Leaf, Oyster Rockefeller

or

Smoked Salmon

Smoked Salmon, New Potatoes, Herb Emulsion, Avocado, Salmon Roe, Preserved
Lemon, Croutons, Baby Gem Lettuce Hearts,
Lemon Dressing & Herbs

Soup

Celeriac Velouté

Creamy Celeriac Soup, Toasted & Pickled Walnuts,
Brioche Croutons & Chive Batons

or

Lobster Bisque

Creamy Lobster Soup, Cognac & Tarragon

Main

Classic Roast Beef

Duck Fat Roasted Potatoes, Seasonal Vegetables,
Yorkshire Pudding & Beef Jus

or

Lobster L'American

Sautéed Boston Lobster in Tomato Sauce, with Garlic & Herbs
(Add HK\$180)

Dessert

Canelé de Bordeaux

Rum & Vanilla Ice Cream

or

Floating Island

Meringue, Custard and Pink Praline Almonds

THREE-COURSE HK\$998

(Appetiser or Soup, Main & Dessert)

FOUR-COURSE HK\$1,288

(Appetiser, Soup, Main & Dessert)

Wine Pairing

HK\$300 per 2 glasses (150ml per glass)

White

Chardonnay, Pimpala Road, Geoff Merrill,
South Australia 2021

Sauvignon Blanc, Stony Bank, Marlborough,
New Zealand 2022

Red

Pinot Noir, Little Yering, Yering Station, Yarra Valley,
Australia 2020

Shiraz, Big Oak, Bellingham, Coastal Region,
South Africa 2022

Prices are per person and the bill is subject to 10% service charge



精選晚市套餐

頭盤

生蠔配蘋果及羅勒、水煮生蠔配蠔油及生蠔葉及芝士菠菜焗蠔
或
煙燻三文魚配馬鈴薯、香草汁、牛油果、三文魚魚籽、醃檸檬、
香脆麵包粒、迷你羅馬生菜及香草檸檬汁

湯

西芹濃湯配烤醃合桃、香脆麵包粒及香蔥
或
龍蝦濃湯

主菜

傳統烤牛肉配鴨油焗馬鈴薯、時令蔬菜、約克郡布甸及牛肉汁
或
烤波士頓龍蝦配番茄汁、香草及香蒜
(另加HK\$ 180)

甜品

法式可麗露蛋糕配秣酒及雲呢拿雪糕
或
法式蛋白脆餅配吉士及粉紅焦糖杏仁

三道菜 HK\$998
(頭盤或湯、主菜及甜品)

四道菜 HK\$1,288
(頭盤、湯、主菜及甜品)

美酒配對

兩杯另加 HK\$300 (每杯150毫升)

白酒

Chardonnay, Pimpala Road, Geoff Merrill,
South Australia 2021

Sauvignon Blanc, Stony Bank, Marlborough,
New Zealand 2022

紅酒

Pinot Noir, Little Yering, Yering Station, Yarra Valley,
Australia 2020

Shiraz, Big Oak, Bellingham, Coastal Region,
South Africa 2022

價目以每位計算並須另加一服務費