



Set Dinner Menu

Appetiser

Oyster & Caviar

Raw Oyster, Pickled Cucumber, Beurre Blanc & Caviar

or

Tuna Carpaccio

Raw Tuna, Vanilla & Lime, Cucumber, Olives, Soy & Lime Dressing,
Pickled Ginger & Preserved Lemon

Soup

Leek & Potato Soup

Creamy Leek & Potato Velouté, Buttered Leeks, Poached Potatoes,
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

Linguine all'Astice

Butter Poached Boston Lobster, Tomatoes, White Wine,
Shallots, Garlic & Parsley
(Add HK\$180)

Dessert

Salted Caramel & Coffee Profiteroles

Baked Pastry Puffs, Coffee Cream & Salted Caramel

or

Citrus Pavlova

Baked Pink Peppercorn Meringue, Calamansi Curd, Whipped Cream,
Clementines, Orange Sorbet & Fresh Passionfruit

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 2021

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

新鮮生蠔配醃製青瓜、奶油醬及魚子醬
或
吞拿魚他他配雲呢拿及青檸、青瓜、橄欖油、
青檸豉油汁、醃製薑片及檸檬

湯

大蔥薯仔濃湯配牛油大蔥、焗薯仔、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
烤波士頓龍蝦配蕃茄扁麵、白酒、紅蔥頭、香蒜及番茜
(另加 HK\$180)

甜品

焦糖海鹽咖啡泡芙
或
蛋白霜配柑桔、鮮忌廉、橘子、香橙雪葩及新鮮熱情果

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 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 2021

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

價目以每位計算並須另加一服務費