



Set Dinner Menu

Appertisers

Smoked Salmon

Served with Onion, Egg, Sour Cream, Shallots & Rye Toast

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Lobster Bisque

Tarragon, Cream & Cognac

or

Crab Cake

Fried-Battered Crab Meat & Tartare Sauce

Main

Roasted Beef Ribeye

Roasted Potatoes, Yorkshire Pudding, Seasonal Vegetables & Beef Jus

or

Grilled Lobster

Roasted Potatoes, Seasonal Vegetables & Garlic Butter
(Add HK\$180)

Dessert

Cheesecake

New York Style Cheesecake, Biscuit Crust & Strawberries

or

Chocolate Mousse

Classic Chocolate Mousse

FOUR-COURSE HK\$1,288

Wine pairing

HK\$580 per 3 glasses (100ml per glass)

Champagne

Bruno C.Olivier, Blanc de Noirs Brut,
France n.v.

White

Sauvignon Blanc, Clos Henri, Marlborough,
New Zealand 2022

Chablis, Domine Vincent Dampt, Burgundy,
France 2022

Red

Pinot Noir, Mature Vine, Rippon, Central Otago,
New Zealand 2016

Brunello di Montalcino, Rodolfi, Toscana,
Italy 2017

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



晚市套餐

頭盤

煙三文魚配洋蔥、雞蛋、酸忌廉、紅蔥頭及裸麥多士



法式龍蝦濃湯

或

炸蟹肉餅配千島醬

主菜

烤肉眼扒配烤焗馬鈴薯、約克郡布甸、烤時令蔬菜及牛肉汁

或

香烤原隻龍蝦配烤焗馬鈴薯、烤時令蔬菜及香蒜牛油
(另加 HK\$180)

甜品

紐約芝士蛋糕配曲奇餅底及士多啤梨

或

傳統朱古力慕絲

四道菜 HK\$1,288

美酒配對

三杯 HK\$580 (每杯100毫升)

香檳

Bruno C.Olivier, Blanc de Noirs Brut,
France n.v.

白酒

Sauvignon Blanc, Clos Henri, Marlborough,
New Zealand 2022

Chablis, Domine Vincent Dampt, Burgundy,
France 2022

紅酒

Pinot Noir, Mature Vine, Rippon, Central Otago,
New Zealand 2016

Brunello di Montalcino, Rodolfi, Toscana,
Italy 2017

價目以每位計算並須另加一服務費