



Set Dinner Menu

Appetiser

Crab Cake

Panko-Crusted Crab Cake with Tartare Sauce, Frisee Lettuce & Chives

or

Smoked Salmon

Irish Smoked Salmon, Cornichons, Capers, Shallot, Crème Fraiche & Toasted Rye

or

Freshly Shucked Oysters

Raw Oysters with Lemon & Mignonette (Add \$88)

Soup

Pea Soup

Pea Soup, Peas, Mint, Ricotta & Lemon

or

Lobster Bisque

Creamy Lobster Soup, Cognac & Tarragon (Add \$108)

Main

Classic Roast Beef

Duck Fat Roasted Potatoes, Seasonal Vegetables,

Yorkshire Pudding & Beef Jus

or

Chef's Daily Catch

Chef's Daily Selection of Fish with Complimentary Sides & Sauces.

(Please Ask Your Server For Today's Selection)

or

Grilled Lobster

Grilled Boston Lobster, Café De Paris Butter & Seasonal Vegetables (Add \$198)

Dessert

Banoffee pie

Banana, Whipped Cream, Toffee, Pecans & Walnuts

or

Seasonal Fruits

A Selection of Seasonal Fruit

THREE-COURSE HK\$898

(Appetiser or Soup, Main & Dessert)

FOUR-COURSE HK\$998

(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 2023

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



精選晚市套餐

頭盤

炸蟹肉餅配他他醬、生菜沙律及香蔥
或
愛爾蘭三文魚配醃漬酸瓜、酸豆、紅蔥頭、酸忌廉及裸麥多士
或
新鮮即開生蠔配檸檬及木犀草醬
(另加\$88)

湯

青豆蓉湯配青豆、薄荷、瑞可塔芝士及檸檬
或
龍蝦濃湯
(另加\$108)

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
時令烤魚配時令蔬菜及魚汁
或
烤原隻波士頓龍蝦配法式牛油及時令蔬菜
(另加\$198)

甜品

香蕉奶油批配鮮忌廉、拖肥、胡桃及核桃
或
時令鮮果碟

三道菜 HK\$898
(頭盤或湯、主菜及甜品)

四道菜 HK\$998
(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 2021

Shiraz, Big Oak, Bellingham, Coastal Region,
South Africa 2023

價目以每位計算並須另加一服務費