



Mother's Day Celebration Family Sharing Set Dinner Menu 母親節家庭分享晚市套餐

Italian mixed DOP cold cuts with honey melon and fresh figs
意大利特式風乾肉拼盤配香蜜瓜、鮮無花果
or 或

Fassona beef tartare with toasted herbs focaccia and honey mustard dressing
Fassona牛肉他他配香草多士及蜂蜜芥末汁

Warm seafood salad with scallops, prawns, octopus, monkfish, pesto potatoes and rucola lettuce
海鮮沙律配帶子、大蝦、八爪魚、鮫鱈魚、羅勒香草醬薯仔及芝麻菜
or 或

Italian seafood stew with clams, mussels, cuttlefish, shrimps, barramundi in tomato broth
意式蕃茄濃湯燴雜錦海鮮

Penne with beef cheek ragu, pumpkin, cherry tomatoes and basil
長通心粉配燴牛面頰肉、南瓜、車厘茄及羅勒
or 或

Saffron risotto with lamb ragu, red wine reduction and crunchy parmesan cheese
藏紅花意式燴飯配燴羊肉、紅酒汁及芝士脆片

Australian bone-in Wagyu BMS 4-5 porterhouse steak
with jar-cooked vegetables, roasted new potatoes and morel mushroom sauce (for 3 persons)
澳洲 BMS 4-5 和牛紅屋T骨扒配樽製雜菜、燒新薯及羊肚菌汁 (三位用)
or 或

Baked whole sea bass in herb salt crust with sautéed potatoes and gremolata sauce (for 2 persons)
鹽焗原條海鱸魚、炒薯仔及意式香草汁 (兩位用)
or 或

Grilled ribeye steak with roasted potatoes, roasted asparagus and cauliflower,
and black pepper sauce (per person)
烤肉眼扒配燒薯、香烤蘆筍及椰菜花及黑椒汁 (一位用)
or 或

Pan-sealed cod fish with braised fennel, baby carrot and spinach,
and caviar butter sauce (per person)
香煎鱈魚配燴茴香、甘荀、菠菜、黑魚子牛油汁 (一位用)
or 或

Abruzzo style lamb and pork skewer with black truffle mashed potatoes and
Marsala sauce (per person)
阿布魯佐羊肉及豬腩串燒配黑松露薯蓉及瑪莎拉葡萄酒汁(一位用)
or 或

Guanaja chocolate griottines cake with mascarpone tonka quenelle
甜酒櫻桃朱古力蛋糕配零陵香豆意大利軟芝士醬

每份 HK\$1,188 | 🍷 2,274 積分 Points per set
(Minimum for sharing of 2 persons 至少兩人用)

Due to the complexity of our menu dishes, some ingredients are not mentioned in the description.
Please inform our server if you have any dietary preferences or allergies.
每款菜式均選用多款材料烹調，不能詳述於此菜單。如有任何喜好或食物敏感，請與我們的服務員聯絡。

Subject to 10% service charge 另加一服務費

