



Degustation Dinner Menu 嚐味晚市套餐

B Italian Fassona beef tartare with toasted Focaccia and honey mustard dressing
意大利牛肉他他配香草麵包及蜂蜜芥茉汁



Roasted pigeon with grilled asparagus, pine nut couscous, cassis sauce
烤乳鴿配露荀、松子仁小米及黑醋栗甜酒汁





P Spaghetti with pork cheeks, tomatoes, basil and Pecorino cheese
傳統意大利意粉配豬面頰肉、新鮮蕃茄、羅勒及羊奶芝士




Seared Australian lamb loin with gremolata, black garlic mashed potatoes,
smoked cauliflower and natural lamb jus
香草煎澳洲羊柳、黑蒜薯蓉、煙燻椰菜花配羊肉汁



Citrus blossom
柑橘香芒抹茶蛋糕

Five-course set dinner at HK\$1,080 per person |  2,277 Points
五道菜晚市套餐每位 HK\$1,080 |  2,277 積分

Due to the complexity of our menu dishes, some ingredients are not mentioned in the description.
Please advise our colleagues of any preferences and 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，請預先通知我們的職員。

 Shangri-La Circle Redemption Awards are subject to the Shangri-La Circle programme Terms and Conditions.
香格里拉會兌換獎勵需遵守香格里拉會計劃的條款與細則。

B Contains beef 含牛肉 **P** Contains pork 含豬肉

Subject to 10% service charge 另加一服務費