



3-course Set Dinner Menu

精選三道菜晚餐菜單

This menu is effective from 1 March 2021 onwards.

此菜單於 2021 年 3 月 1 日起開始提供。

Appetiser or Soup

Bouillabaisse Salad *croutons, garlic aioli*

法式海鮮沙律

or

Beetroot Cured Salmon *cucumber spaghetti, cucumber wasabi mayonnaise*

紅菜頭三文魚伴青瓜意粉配青瓜芥末蛋黃醬

or

Wild Mushroom and Truffle Cream Soup

野菇松露忌廉湯

or

Tomato and Pesto Soup

意式香草醬番茄湯

Main Course

Beef Stroganoff *brandy, cream, mushroom, steamed rice*

酸奶燉牛肉配香米

or

Seared Mangrove Snapper *curry and coconut sauce, fennel salad*

香煎紅魷配椰香咖哩汁

or

Chicken Tikka *basmati rice, poppadum*

印式香料烤雞配印度香米

or

Baked Truffle Macaroni *cheese, breadcrumbs, cream sauce* ∇

焗松露芝士通心粉

Dessert

White Chocolate and Orange Mousse *seasonal berries*

白朱古力香橙慕斯伴時令雜莓

or

Mango and Passion Fruit Layer Cake *fruit compote*

芒果熱情果夾層蛋糕

Beverage Selection

Asahi Beer – HKD 60 per bottle

House Wine (Red or White) – HKD 118 per glass / HKD 528 per bottle

Champagne – HKD 158 per glass

∇ Vegetarian

Prices are in Hong Kong dollars and subject to 10% service charge.