



APPETIZER

(Choose One 選1)

Prawn Cocktail with Mango & Avocado, Spiced Macadamias

芒果牛油果鮮蝦咯嗲, 香辣夏威夷果仁

Homemade Black Truffle Foie Gras Terrine, Red Onion & Pear Marmalade with Balsamic Glaze

自家黑松露鵝肝凍批, 香梨橘子醬, 意大利黑醋醬

SOUP

Garden Vegetable Barley Oxtail Bisque, Garlic bread

蔬菜薏仁牛尾湯, 香草蒜蓉法包 (+\$30)

French Seafood Bouillabaisse, Garlic bread

法式海鮮馬賽魚湯, 香草蒜蓉法包 (+\$30)

SECOND COURSE

(Choose One 選1)

Homemade Crab Meat Ravioli & Caviar, White Wine Cream Sauce

自家黑魚子蟹肉意大利雲吞, 白酒忌廉汁

Crispy Cuttlefish Paste with Ink Pasta Salad, Wasabi Dressing

脆炸自家鮮墨魚條, 墨魚汁冷麵, 日本芥辣醬

MAIN

(Choose One 選1)

Slow Roasted US Prime Beef Chuck Eye Roll, Black Truffle Butter Sauce

Gratin Potato, Spring Vegetables

慢烤美國特級牛肩肉眼扒, 黑松露牛油汁 (+\$50)

法式奶油千層焗薯, 炒蔬菜

Lamb Sirloin Wellington

Garden Vegetables Crispy Potato Waffle, Rosemary Jus

焗威靈頓羊脊排 (+\$30)

炒蔬菜, 脆薯格, 迷迭香汁

Slow Roasted French Free Range Chicken

Green Salad, Fingerling Potato, Porcini Sauce

慢烤法國走地雞

蔬菜沙律, 手指薯, 牛肝菌汁

Seafood Aglio Olio

Garlic, Chili, Italian Parsley

蒜香橄欖油海鮮意粉

DESSERT

Coffee Mille-Feuille, Milk Tea Ice-Cream

咖啡拿破崙千層, 皇室奶茶雪糕

Coffee or Tea

咖啡 或 茶

\$298 person
/ 位

+10% Service Charge 10%服務費