

DEGUSTATION DINNER
嚐味晚餐菜譜

GRILLED MEDITERRANEAN OCTOPUS
& RED PRAWNS

squid ink | romesco sauce

香烤地中海八爪魚及紅蝦 | 墨汁 | 紅椒杏仁醬

or

PAN - SEARED DUCK LIVER

caramelized apricot | balsamic cream | toasted brioche

香煎鴨肝 | 杏脯 | 黑醋 | 奶油麵包多士

CREAM OF BUTTERNUT SQUASH

black truffle

胡桃南瓜湯 | 黑松露

or

FRENCH ONION SOUP

法式洋蔥湯

BEEF TENDERLOIN

carrot mousseline | zucchini cannoli | pickled shimeji |

red wine sauce

香煎牛柳 | 甘筍蓉 | 青瓜卷 | 醋漬本菇 | 紅酒汁

or

CHILEAN SEABASS

thyme | lemon peel | tomato beurre blanc |

capers | black olives

智利鱸魚 | 百里香 | 檸檬 | 蕃茄牛油汁 | 酸豆 | 黑水欖

MILLEFEUILLE

caramelized puff pastry | fresh mango

vanilla pastry cream

千層酥 | 酥餅 | 鮮芒果 | 雲呢拿忌廉

or

CRÈME BRÛLÉE

raspberry coulis | whipped ganache | berries

焦糖燉蛋 | 紅莓汁 | 慕絲 | 雜啤梨

FRENCH CHEESE SELECTION

add 100

加\$100可加配精選芝士

inclusive of one glass of seasonal mocktail per person.

degustation dinner 938

嚐味晚餐

wine pairing 380

精選品酒搭配

SOUP 湯

SIGNATURE LOBSTER BISQUE 160

crème de cassis

龍蝦湯 | 黑加倫子酒

CREAM OF BUTTERNUT SQUASH 150

black truffle

胡桃南瓜湯 | 黑松露

GREEN PEAS VELOUTÉ 120

soft poached egg | mint

青豆濃湯 | 烩蛋 | 薄荷

CAVIAR 魚子醬

30G OSCIETRA 950

50G OSCIETRA 1,580

served with traditional condiments

傳統配料及多士

SEAFOOD ON ICE 新鮮海產

PLATINUM 1,950

Blue lobster | Dungeness crab | Seasonal oysters

Langoustines | Alaskan crab leg | Abalones | Mussels

藍龍蝦 | 登格斯蟹 | 時令生蠔 | 小龍蝦 | 亞拉斯加蟹腳

鮑魚 | 青口

DELUXE 1,150

Boston lobster | King prawns | Seasonal oysters

Hokkaido scallops | Alaskan crab leg | Mussels

波士頓龍蝦 | 大蝦 | 時令生蠔 | 北海道帶子

亞拉斯加蟹腳 | 青口

KING CRAB LEGS 280

皇帝蟹腳

SEASONAL OYSTER 80 per piece

法國生蠔

DUNGENESS CRAB 760 per piece

登格斯蟹

BOSTON LOBSTER 580 per piece

波士頓龍蝦

ON ICE | BUTTER POACHED | CHAR-GRILLED

APPETIZERS 頭盤

US BEEF STEAK TARTARE 280

wasabi mayonnaise | egg yolk confit | toasted baguette

生牛肉他他 | 青芥末 | 蛋黃醬 | 烤法包

LOBSTER CRAB CAKE 280

avocado espuma | smoked salmon roe

香煎龍蝦蟹餅 | 牛油果蓉 | 煙三文魚子

BURGUNDY SNAILS 220

puff pastry | baby spinach | herbs | garlic cream sauce

法式炒田螺 | 酥皮盒 | 萵菜 | 香草 | 香蒜忌廉汁

PAN-SEARED DUCK LIVER 290

caramelized apricot | balsamic cream | toasted brioche

香煎鴨肝 | 杏脯 | 黑醋 | 奶油麵包多士

BLACK MUSSELS IN WHITE WINE SAUCE 260

french fries

白酒煮青口 | 薯條

GRILLED MEDITERRANEAN OCTOPUS 280

& RED PRAWNS

squid ink | romesco sauce

香烤地中海八爪魚及紅蝦 | 墨汁 | 紅椒杏仁醬

Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

我們的食物和飲料可能含有微量過敏原。因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。

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

所有價目另加一服務費均以港元計算

FROM THE GRILL 烤肉類

BEEF 牛扒

FROM UNITED STATES - BRANDT USDA PRIME

TOMAHAWK 斧頭扒	56 OZ 1,600 G	1,950
CENTER-CUT FILLET MIGNON 特級牛柳	8 OZ 225 G	540
RIBEYE 肉眼扒	10 OZ 280 G	490

FROM AUSTRALIA

WAGYU PORTERHOUSE M7 澳洲和牛M7 T骨扒	35 OZ 1000 G	1,480
WAGYU STRIPLOIN M7 澳洲和牛M7西冷	10 OZ 280 G	720
WAGYU BEEF TENDERLOIN 澳洲M6和牛	6 OZ 170 G	460

APART FROM BEEF 其他精選

DUTCH MILK-FED VEAL CHOP 荷蘭奶飼牛仔扒	10 OZ 280 G	420
US KUROBUTA PORK CHOP 美國黑毛豬		300
AUSTRALIAN LAMB CHOPS 澳洲羊扒		360
DOVER SOLE pan-fried or grilled 法國龍脷柳 香煎或香烤		680
GRILLED LANGOUSTINES 2 OR 4 PCS 香烤小龍蝦 二隻或四隻		320/600

SAUCE 醬汁

BÉARNAISE 蛋黃醬 | MUSHROOM CREAM 忌廉磨菇汁 | PEPPER 胡椒汁

SIDES 配菜

STEAMED BROCCOLI WITH GARLIC 蒜蓉西蘭花	50	SAUTÉED SPINACH 清炒菠菜	50
RATATOUILLE 法式燴雜菜	50	STEAK FRIES 薯條	50
KENYA BEANS 炒青豆	50	MASHED POTATOES 薯蓉	50
SAUTÉED MUSHROOMS 炒磨菇	70		

MAINS 主菜

POACHED BOSTON LOBSTER clear tomato water organic root vegetables fennel 焗波士頓龍蝦 蕃茄清湯 有機蔬菜 茴香	620
CHILEAN COD vermouth sauce Osceitra caviar heirloom baby carrots 智利鱈魚 苦艾酒汁 魚子醬 甘筍	420
SEAFOOD PAELLA (sharing for 2 or 4 guests) red prawns baby squid mussels scallops octopus pork collar 西班牙海鮮飯 紅蝦 魷魚 青口 帶子 八爪魚 西班牙豬肉 二人或四人份量	480/920
VEAL MEDALLION chanterelle cream sauce rosti potatoes 香煎牛仔柳 黃菌忌廉汁 煎薯餅	420

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