



## 3-course Set Dinner Menu

### 精選三道菜晚餐菜單

*This menu is effective for the month of August 2021.*

此菜單於 2021 年 8 月提供。

#### Appetiser

**Wild Mushroom Soup** *herbs, cream, truffle*

香草忌廉蘑菇湯

or

**Prawn Salad** *watermelon, feta cheese*

大蝦沙律伴西瓜及菲達芝士

or

**Parma Ham** *fresh fig, stone fruit, watercress, syrup dressing*

巴馬火腿伴無花果沙律

#### Main Course

**Iberico Pork Loin** *parma ham, sage, pearl barley risotto*

西班牙黑毛豬配巴馬火腿燴洋薏米

or

**Pan-seared Fillet of Salmon** *fettuccine pasta, broccolini, white wine sauce*

香煎三文魚扒配白酒汁寬條麵

or

**Tandoori Chicken** *biryani rice, yoghurt*

印式烤雞伴印度香料飯

#### Dessert

**Coconut Panna Cotta** *passion fruit cream, pineapple coulis*

意式椰香奶凍伴熱情果忌廉及菠蘿果蓉

or

**Chocolate Éclair** *70% ganache, cherry compote*

朱古力泡芙伴櫻桃果醬

#### Beverage Selection

Asahi Beer – HKD 58 per bottle

House Wine (Red or White) – HKD 88 per glass / HKD 398 per bottle

Champagne – HKD 158 per glass

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



## 3-course Set Dinner Menu

### 精選三道菜晚餐菜單

*This menu is effective for the month of September 2021.*

此菜單於2021年9月提供。

#### Appetiser

**Clam Chowder** *carrot, herbs, cream*

周打蜆肉湯

or

**Prawn Salad** *watermelon, feta cheese*

大蝦沙律伴西瓜及菲達芝士

or

**Roasted Duck Salad** *cucumber, bean sprouts, carrot, hoi sin sauce, crispy wonton skin*

燒鴨沙律

#### Main Course

**Iberico Pork Loin** *Parma ham, sage, pearl barley risotto*

西班牙黑毛豬配巴馬火腿燴洋薏米

or

**Mangrove Snapper** *seared, spinach, mussel, curry sauce*

香煎紅鯛魚伴青口及菠菜配咖哩汁

or

**Thai Beef Shank** *potato, onion, massaman curry, steamed rice*

泰式瑪莎曼咖哩牛腩配香米

#### Dessert

**Lemon and Vanilla Mousse Cake** *rose petal jam*

檸檬香草慕絲蛋糕配玫瑰花果醬

or

**Banoffee Pudding** *caramelised banana, toffee sauce*

奶油焦糖香蕉布甸

#### Beverage Selection

Asahi Beer – HKD 58 per bottle

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Champagne – HKD 158 per glass

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