

SET MENU

4 Course (choice of starter, main, pre-dessert and dessert) 588 Per Person

四道菜套餐 (前菜 + 主菜 + 前甜品 + 甜品) 每位\$588

Wine Pairing 3 glasses of house wine to match dinner add + 280 per person

MADE-IN-RESTAURANT BREAD SELECTION +58 per person 每位

With truffle and Manchego cheese butter and a choice of Mediterrean Olive Oils

麵包併盤、松露、曼徹格芝士牛油、精選地中海橄欖油

STARTER 前菜

(choose one 請選其一)

FRENCH ONION SOUP

Oxtail ravioli, beef consommé, caramelised onions, mornay sauce

法式洋蔥湯、牛尾意大利雲吞、牛肉清湯、焦糖洋蔥、莫奈醬

FRUIT TOMATO SALAD (V)

Semi-dried cherry tomato, momotaro tomato, tomatillo, burrata espuma, gazpacho sorbet

鮮果番茄沙律、半乾車厘茄、桃太郎番茄、墨西哥蕃茄、布拉塔慕絲、西班牙冷湯雪葩

HAMACHI +60 per person 每位

Cashew hummus, salmon roe, tomato jelly, radish green olive vinaigrette, tomato, dill oil

油甘魚、腰果鷹嘴豆蓉、三文魚籽、番茄啫喱、櫻桃蘿蔔、青橄欖油醋汁、番茄時蘿油

MAIN COURSE 主菜

(choose one 請選其一)

SUCKLING PIG FOR TWO +60 per person 每位

Carrot puree, gherkin, red wine jus

(2位用)烤乳豬、蘿蔔蓉、酸黃瓜、紅酒汁

SEAFOOD PAELLA

Mussels, squid, clams, prawns, pea puree

西班牙海鮮飯、青口、魷魚、蜆、蝦、青豆蓉

AUSTRALIAN ANGUS GRAIN-FED FLANK 4+ +120 per person 每位

230 grams, smoked potato puree, herb butter, red wine jus

澳洲安格斯穀飼牛排4+(230克) 煙燻薯蓉、香草牛油、紅酒汁

BOUILLABAISSE + 60 per person 每位

Four finger thread fin, shrimp, squid, clams

法式海鮮湯、四指馬鮫魚、紅蝦、魷魚、蜆

VEGETARIAN OPTION (V)

Please ask your server

PRE-DESSERT 前菜甜點

SEASONAL PALATE CLEANSER

清味蕾小菜

DESSERT 甜品

CHOICE OF DESSERT

From A La Carte menu

任選一款單點菜單的甜品