



Seasonal Set Dinner

Appetizers 前菜

Pan-fried foie gras served on crispy brioche and seasonal berries coulis \$108

香煎鵝肝配香脆多士、雜啤梨醬、

Hokkaido Scallop ceviche in citrus olive oil. \$108

北海道帶子 柚子橄欖油

White asparagus, Parma ham, poached egg, hollandaise sauce & black truffle perfume. \$108

白蘆筍配巴馬火腿、荷蘭醬和黑松露醬



Soup of the Day 今日例湯



Mains 主菜

Grilled Netherland veal fillet served with oven-baked cheesy vegetables, roasted vine tomato & red wine gravy. \$198

煎荷蘭小牛柳配焗季節蔬菜、寸茄、紅酒燒汁

Slow cooked French quail served with potatoes au gratin, seasonal mushrooms & sweet berries sauce. \$198

慢煮法國鶴鶉配薯仔千層派、季節蘑菇、雜啤梨燒汁

Pan-fried Norwegian salmon served with spring vegetable stew & potato crisp. \$198

煎挪威三文魚配燴雜菜

Spring green & crabmeat risotto topped with crispy soft-shell crab. \$198

西洋菜汁燴意大利米配脆皮軟殼蟹



Dessert of the day 今日甜品

Three Course set dinner \$308

Please choose one from each course (Appetizer or Soup, Main & Dessert)

Four Course set dinner \$328

Please choose one from each course (Appetizer, Soup, Main & Dessert)

price subject to 10%sc