



# Seasonal Set Dinner

## Appetizers 前菜

Foie gras terrine, crispy brioche, mixed berry coulis & parmesan crisp \$98

鵝肝醬配香脆多士、雜啤梨醬、脆帕馬森芝士

Grilled red prawn, avocado mousse, tomato confit & wasabi mayo \$98

紅蝦配牛油果慕斯、油浸番茄、青芥末沙律醬

Pan-seared Hokkaido scallop, grilled spicy calamari & Korean sauce \$98

香煎北海道帶子配辣魷魚、辣油、韓式醬汁



## Soup of the Day 今日例湯



## Mains 主菜

Slow cooked US beef short rib served with creamy polenta & gremolata \$198

慢煮牛仔骨配忌廉玉米糊和意茜香料醬

Boston Lobster Thermidor served with baked cheesy potato \$198

芝士白汁焗波士頓龍蝦配烤薯仔

Pan-fried Norwegian salmon served on bed of tomato & Cannellini beans stew, topped with beetroot crisp \$178

香煎挪威三文魚配番茄汁燴豆、炸紅菜頭絲

Creamy risotto with bone marrow & Parmigiano Reggiano \$188

牛骨髓燴意大利飯



## Dessert of the day 今日甜品

**Three Course set dinner \$288**

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

**Four Course set dinner \$308**

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

*price subject to 10%sc*