

Brunch Club & Supper

Appetizers 前菜

Pan-fried foie gras, orange scented brioche, caramelized apple, mixed berries sauce \$98

香煎鵝肝、橙香多士、焦糖蘋果、雜啤梨果醬

Cajun red prawn tacos 紅蝦玉米薄餅 \$88

Hokkaido scallop ceviche 酸橘汁醃北海道帶子 \$98

Home-made crab cake, creamy chilly 自制蟹餅 \$98

Avocado mousse crostini in toasted sourdough, topped with mixed nuts

牛油果慕、烤酸麵包、烤雜果仁 \$88



Soup of the Day 今日例湯

Mains 主菜

Slow cooked US beef short-rib in black pepper red wine gravy & ratatouille

慢煮美國牛排配普羅旺斯燉菜、黑椒汁 \$198

Roasted rack of lamb, spiced curry sauce, roast new potatoes & seasonal vegetables

烤羊架配五香咖哩汁、烤薯仔雜菜 \$188

Mixed Seafood in sea urchin cream sauce, served with garlic bread

雜海鮮配海膽忌廉汁、蒜蓉麵包 \$178

Pan-fried Norwegian salmon, baked potato, caramelized onion, vine tomato in citrus cream sauce

煎挪威三文魚配烤薯仔、焦糖洋蔥、烤寸蕃茄、柑橘忌廉汁 \$178

Lobster linguine in light bisque sauce

龍蝦扁意粉配濃湯汁 \$198

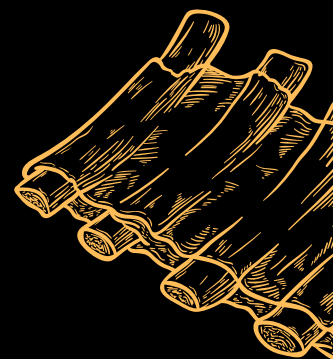
Dessert of the day \$38

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)



DINNER

price subject to 10% service charge