

BRUNCH CLUB SET DINNER MENU

MON - SAT (1800 - 21:00)

APPETIZERS

Pan-fried foie gras served on crispy brioche & mango coulis

香煎鵝肝配香脆多士、芒果醬

OR

Hokkaido scallop & avocado Tartare

海道帶子及牛油果他他

SOUP

Lobster Bisque

龍蝦湯

MAINS

Lamb shank slowly braised in red wine with pumpkin risotto & gremolata

慢煮羊腿配南瓜意大利飯

OR

Baked Norwegian salmon casserole loaded with seasonal vegetables in dill cream sauce.

焗挪威三文魚配季節蔬菜砂鍋配蒔蘿忌廉醬

OR

Boston Lobster served with spaghagheti in seafood aioli sauce

波士頓龍蝦配義大利麵，海鮮蒜香汁

CAKE OF THE DAY

特別蛋糕

HKD 298 PER PERSON

Four Course Set Dinner



Prices are subject to 10% service charge