

Set Dinner 晚市套餐

** 5-course 5道菜 HK\$768 **

* 4-course 4道菜 HK\$688 *

3-course 3道菜 HK\$588

Freshly Shucked French Oyster N.2 (2 pieces) 即開法國時令生蠔 (2隻)

Sauvignon Blanc, Manatapu, Marlborough, New Zealand

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***Green Asparagus, French Caviar** 蘆筍法國魚子醬*

Hollandaise Syphon 荷蘭蛋黃醬

Sauvignon Blanc, Stella Bella Skuttlebutt, Margaret River, Australia

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****Grilled Rice Balls** 日式燒飯團**

Mozzarella, Wakame 水牛芝士, 海帶

Cabernet Sauvignon, Glenelly Estate Reserve, Stellenbosch, South Africa

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Seared Barramundi 香煎盲曹魚柳

Cabbage, Spinach, Butter Sauce 椰菜, 菠菜, 牛油汁

Famille J.M. Cazes, Côtes du Rhône Réserve, Rhône Valley, France

OR 或

Black Angus Beef Tenderloin 黑安格斯牛柳

Onion, Wine Jus 洋葱, 紅酒汁

Cabernet Sauvignon, Glenelly Estate Reserve, Stellenbosch, South Africa

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Matcha Crème Brûlée 法式抹茶燉蛋

Organic Madagascar Bourbon Vanilla 有機馬達加斯加香草

Moscato, Pronol Dolce, Spumante, Italy

Coffee or Tea 咖啡或茶

Additional HK\$88 with 1 glass of wine pairing 另加HK\$88可以配餐酒一杯

All price are subject to 10% service charges

以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preferences

如有任何食物敏感或膳食偏好，請知會餐廳職員