

SET DINNER

(20th Feb – 26th Mar)

“Good food is good mood.”

SALAD

Seared Hokkaido Scallop
& Sweet Corn Salad
with Lemon Yogurt Dressing
香煎北海道帶子玉米沙律伴檸檬乳酪汁

SOUP

Creamy Carrot & Ginger Soup
with Baby Mozzarella
甘荀忌廉湯配迷你馬蘇里芝士

CHOOSE ONE MAIN

BEEF



Grilled US Sirloin,
Cumin New Potato, Seasonal Vegetables & Red Wine Gravy
美國西冷牛扒
配新薯, 時蔬及紅酒燒汁

FISH



Pan-Fried Halibut Fillet,
Braised Baby Cabbage & Crab Meat Pumpkin Sauce
香煎比目魚柳
配娃娃菜及南瓜蟹肉汁

WEEKLY SPECIAL



Grilled Canadian Pork Rack,
Cumin New Potato, Seasonal Vegetables & Apple Cider Gravy
香烤加拿大豬鞍
配新薯, 時蔬及蘋果醋燒汁

VEGETARIAN



Asparagus & Mushroom Linguine
with Truffle Cream Sauce
松露忌廉汁蘆筍野菌扁意粉

CHOOSE ONE BEVERAGE

SOFT DRINK

COFFEE

TEA

CHOOSE ONE DESSERT

Chocolate Tart with Orange Glaze
香橙朱古力撻

New York Cheese Cake with Caramelized Figs
紐約芝士蛋糕配糖漬無花果

\$428 per person
每位港幣428

Dishes may contain allergens. Please speak to us if you have any dietary requirement or allergies.
All prices are listed in HKD and is subject to a 10% service charge.