

婚宴晚餐 Wedding Dinner Set Menu B



頭盤 APPETIZER

伊比利亞黑毛豬乾火腿 拼 蜜瓜,香桃乳酪醬
Iberico Ham & Melon with Peach Yogurt Dressing

北海道帶子大蝦柑橘沙律
三文魚子, 明太子凱撒汁
Seared Hokkaido Scallop, Prawns & Citrus Romaine Salad
Salmon Roe, Mentaiko Caesar Dressing

湯 SOUP

龍蝦湯
Lobster Bisque

主菜 MAIN COURSE

烤牛柳 伴 松露醬焗日本南瓜
及西蘭花苗, 無花果紅酒汁
Roasted Beef Tenderloin, Baked Japanese Pumpkin
& Broccoli with Truffle Figs & Red Wine Reduction
或 OR
香煎鱈魚柳 伴 魚湯燴娃娃菜西蘭花苗
南瓜蟹肉汁, 松露脆米
Pan-fried Cod Fillet with Braised Baby Cabbage & Broccoli in Fish Stock Crab
Meat-Pumpkin Sauce & Truffle Crispy Rice

甜品 DESSERTS

日本柚子芝士蛋糕 伴 焦糖柚子碎
Japanese Yuzu Cheese Cake with Caramelized Yuzu

咖啡或茶 Coffee or Tea

每位港幣 \$908 另加一服務費
HK\$ 908 plus 10% service charge per person

*註Remarks: 菜單上提供的食材供應可能受季節性的影響, 菜式或會略有改動, 並於宴會一個月前確定。
Due to the seasonality of some food items, menu items will be confirmed one month prior to the function date