

婚宴晚餐 Wedding Dinner Set Menu C



頭盤 APPETIZER

伊比利亞黑毛豬風乾火腿, 脆意大利煙肉,
迷你水牛芝士及無花果芒果沙律 芒果黑醋醬

Iberico Ham, Crispy Pancetta,
Figs-Mango-Mozzarella Salad Mango Balsamic Dressing

龍蝦帶子 拼 冷蕎麥麵

三文魚子, 柚子柑橘汁

Poached Lobster Meat & Seared Hokkaido Scallop
with Soba Noodle Salmon Roe, Yuzu & Citrus Dressing

湯 SOUP

日本南瓜栗子濃湯 配 松露油

Japanese Pumpkin & Chestnut Soup with White Truffle Oil

主菜 MAIN COURSE

烤美國牛柳 伴 焗新薯及蘆筍,

帕爾馬芝士, 牛肝菌汁

Grilled US Prime Beef Tenderloin
Roasted New Potatoes & Asparagus
with Parmigiano-Reggiano Porcini Gravy

或 OR

香煎智利鱸魚柳 伴 烤椰菜花及黃菜頭

海膽紅花白酒汁, 海膽鹹蛋黃碎

Pan-fried Chilean Seabass with Yellow Beetroot Confit & Roasted Cauliflower Sea
Urchin-Saffron Chardonnay Reduction, Sea Urchin & Crushed Salty Egg

甜品 DESSERTS

靜岡焙茶芝士餅 伴 焦糖士多啤梨

Shizuoka Hojicha Cheese Cake with Caramelized Strawberries

咖啡或茶

Coffee or Tea

每位港幣 \$1,088 另加一服務費

HK\$ 1,088 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