

WESTERN SET DINNER 2017

MENU A

Fresh prawns, avocado and tomato tian
flavoured with red pepper oil
鮮蝦沙律伴牛油梨及蕃茄他他配紅椒油

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Green asparagus cream soup
roasted pine nuts, shaved Parmigiano-Reggiano
蘆筍忌廉湯配松子仁及巴馬臣芝士片

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Roasted Australian Angus beef fillet
potato and spinach roulade, seasonal vegetables, red wine shallot sauce
燒焗澳洲安格斯牛柳配馬鈴薯菠菜捲伴時蔬及紅酒乾葱汁

or

Pan-fried Atlantic salmon fillet on Niçoise vegetables
crispy leek, roasted new potatoes, champagne beurre blanc
香煎大西洋三文魚柳伴尼斯式燴蔬菜配脆大蒜, 燒焗馬鈴薯及香檳牛油汁

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Gold dusted dark chocolate and macadamia nut timbale
crème anglaise
金箔特濃朱古力及夏威夷果仁添寶配法國朱古力汁伴香滑忌廉

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Coffee or tea
咖啡或茶
Petits fours
法式小甜點

898 per person

Price in Hong Kong dollars and subject to 10% service charge.

價格為每位港幣\$898元, 另加一服務費。