

WESTERN SET DINNER 2019

MENU A

Fresh prawns, avocado and tomato tian
flavored with red pepper coulis
鮮蝦牛油梨蕃茄沙律伴甜紅椒汁

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Green asparagus cappuccino
Périgord black truffle froth
意式黑松露泡沫青蘆筍忌廉湯

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Roasted American beef striploin
glazed seasonal vegetables and roasted new potato with red wine shallot jus
燒美國西冷牛扒配時令蔬菜及燒新薯伴乾蔥紅酒汁

or

Atlantic salmon fillet confit
braised fennel and onion, glazed sweet snap pea with citrus butter cream
低溫浸大西洋三文魚柳配燴茴香洋蔥及蜜糖豆伴柑橘牛油忌廉汁

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Gold dusted dark chocolate and macadamia nut timbale
with crème anglaise
金箔特濃朱古力及夏威夷果仁伴香滑忌廉

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Coffee or tea
咖啡或茶
Petits fours
法式小甜點

998 per person

Price in Hong Kong dollars and subject to 10% service charge.
價格為每位港幣\$998元, 另加一服務費。