



East Meets West Set 2024

Menu A

Orange, miso salmon tartare ceviche
Granny Smith apple and fennel salad with avocado cream
香橙味噌醃三文魚他他配澳洲青蘋果茴香沙律伴牛油梨忌廉汁



Peking duck consommé
duck dumpling and vegetable pearls with spring onion
北京填鴨清湯配鴨肉雲吞及蔬菜丸伴青蔥



Slow-roasted Australian Angus beef tenderloin
grilled green asparagus and glazed cherry tomato with port ginger cream sauce
慢燒澳洲安格斯牛柳配扒青蘆筍及牛油小蕃茄伴砵酒薑忌廉汁

or

Pan-seared Australian barramundi fillet
wok-fried wild mushroom and glazed sugar snap pea with light coconut curry sauce
香煎澳洲鱸魚柳配炒雜菌及牛油蜜糖豆伴淡椰香咖喱汁



Boston lobster fried rice
with vegetable and egg white
龍蝦蛋白菜粒炒飯



Caramelized fresh mango tart
with coconut ice cream
焦糖芒果脆撻配椰子雪糕



Coffee or tea
咖啡或茶
Mignardises
精緻小點

每位 1,798 per person

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

價格為港幣, 另收加一服務費。

Please inform our staff if you have any food allergies or intolerances.

The Repulse Bay Company, Limited reserves the right to alter the above menu price and items,
due to unforeseeable market price fluctuations and availability.