



2024 FATHER'S DAY FOUR COURSE SET DINNER 2024 父親節四道菜晚餐

每位 **\$668** Per Person

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + 1 Coffee or Tea
1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 1 咖啡或茶

Enjoy free-flow drink at an additional \$198 per person
另加每位 \$198 升級至無限添飲套餐

Enjoy free-flow G.H.Mumm Cordon Rouge Brut N.V. at an additional \$298 per person
另加每位 \$298 升級至無限添飲瑪姆紅帶香檳套餐

STARTER 頭盤

World Seafood Tower

環球海鮮塔

Boston Lobster, Canadian Snow Crab Leg, Sake-marinated Abalone, South China Sea Prawn, French Sea Whelk

波士頓龍蝦、加拿大雪蟹腳、清酒鮑魚、南中國海蝦、法國海螺

Oyster Platter (4 pcs) 生蠔拼盤 (4 隻)

18-Month Parma Ham with Cantaloupe Melon and Honey Black Truffle Dressing

18 個月巴馬火腿配蜜瓜及黑松露蜜糖汁 [D] [P]

Parmigiano Reggiano, Herbs, Rocket 巴馬臣芝士、香草、火箭菜

Baked Escargot with Herb 香草焗法國田螺 [D] [N]

U.S. California Crab Cake with Truffle and Molecular Pearl Caviar

美國加州蟹餅配黑松露及分子珍珠魚子 [D]

SOUP 湯

Lobster Bisque

法式龍蝦忌廉湯 [D]

Wagyu Beef Consommé with Cheese Ravioli

和牛清湯配意大利芝士雲吞 [B] [D]

MAIN COURSE 主菜

Sake Abalone with Australian M5 Wagyu Beef Sirloin Steak (Additional \$88)

八頭清酒鮮鮑魚配澳洲 M5 和牛西冷扒 (200g) (另加 \$88) [B]

With Seasonal Vegetable, Black Truffle Red Wine Sauce 時令蔬菜、黑松露紅酒汁

Sake Abalone with Australian French-Cut Lamb Chop with Rosemary Sauce (Additional \$68)

八頭清酒鮮鮑魚配澳洲法式羊架 (200g) (另加 \$68)

With Seasonal Vegetable, Rosemary Sauce 時令蔬菜、露絲瑪莉汁

[B] – Contains Beef 含牛肉

[D] – Contains Dairy Products 含奶製品

[V] – Vegetarian 素菜

[N] – Contains Nuts 含乾果

[P] – Contains Pork 含豬肉

[A] – Contains Alcohol 含酒精

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費

Charcoal Grilled Half Canadian Lobster Tail with Grass-fed Beef Tenderloin Steak

炭烤半隻加拿大龍蝦尾伴草飼牛柳扒 [B] [D]

With French Fries, Broccoli, Red Wine Sauce, Garlic Butter Sauce

薯條、西蘭花、紅酒汁、蒜蓉牛油汁

Stewed M5 Wagyu Beef Cheek Meat in Red Wine Sauce

紅酒燴 M5 和牛面頰肉 [B]

Oven-Roasted Black Cod Fish with Black Truffle Sauce

焗地中海黑鱈魚配黑松露菌汁 [D]

Green Brassica, Winter Melon, Shiitake, Chicken Broth 小棠菜、冬瓜、冬菇、雞湯

Hokkaido Scallop Risotto with Lobster Sauce

北海道帶子意大利飯配龍蝦汁 [D]

Parmesan Cheese, Cream, Onion, Butter 巴馬臣芝士、忌廉、洋蔥、牛油

Add-ons 滋味升級

Pan-fried Foie Gras (1pc) (Additional \$68)

香煎鵝肝 (1 件) (另加 \$68)

DESSERT 甜品

Father's Day Special Dessert

父親節精選甜品 [A] [D]

VSOP 66% Chocolate Mousse, Orange Brulee with Chocolate Dacquoise

VSOP 66% 朱古力慕絲、香橙法式焦糖燉蛋配朱古力達克瓦茲

Cake of the Day (Additional \$48)

是日精選蛋糕 (另加 \$48) [D] [IN]

FREE-FLOW BEVERAGE 無限添飲餐飲

Wine 葡萄酒 Selected Sparkling, White or Red Wine 精選氣泡酒、白酒、紅酒

Sake 清酒 Selected Sake 精選清酒

Cocktail 雞尾酒 **Green Apple Highball 青蘋果氈酒梳打**
Green Apple Syrup, Gin, Tonic
青蘋果糖漿、氈酒、湯力水

Mocktail 無酒精雞尾酒 **Tropical Paradise 熱情天堂**
Pineapple Juice, Guava Juice, Grenadine
菠蘿汁、番石榴汁、石榴糖漿

Juice 果汁 Orange Juice 橙汁

Coffee 咖啡 Selected Coffee 精選咖啡

Tea 茶 Selected Tea 精選茶

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