



# “LOBSTER TEMPTATION” FOUR-COURSE SET DINNER

## 「龍蝦誘惑」四道菜晚餐

Available From Monday to Wednesday 逢星期一至三供應

每位 **\$598** Per Person

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + Free-flow Beverages  
1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 無限添飲指定餐飲

*Additional \$68 for 2 Glasses of Premium Wine Pairing*  
另加 \$68 即享兩杯優質葡萄酒搭配佳餚

### STARTER 頭盤

#### World Seafood Tower 環球海鮮塔

Boston Lobster, Canadian Snow Crab Legs, Sake-marinated Abalones,  
South China Sea Prawns, French Sea Whelks  
波士頓龍蝦、加拿大雪蟹腳、清酒鮑魚、南中國海蝦、法國海螺  
*Sauvignon Blanc - Fresh Lemon and Guava, Light and Easy Drinking*

#### Oyster Platter 生蠔拼盤

Normandie No. 2 (2 pcs) and Chef's Oyster Selection (4 pcs)  
諾曼第生蠔 No. 2 (2 隻) 及 主廚精選生蠔 (4 隻)  
*Sauvignon Blanc - Fresh Lemon and Guava, Light and Easy Drinking*

#### Lobster and Crab Meat Mousse Terrine 龍蝦蟹肉慕斯凍批

Butter, Garlic, Herbs, Cream 牛油、蒜蓉、香草、忌廉  
*Vermentino - Green Apple and Lime, Creamy*

#### Lobster and Mango Salad 龍蝦芒果沙律

Onion, Vinaigrette 洋蔥、油醋汁  
*Sauvignon Blanc - Fresh Lemon and Guava, Light and Easy Drinking*

### SOUP 湯

#### Lobster Bisque 法式龍蝦忌廉湯 [D]

#### Soup of the Day 是日餐湯

### MAIN COURSE 主菜

*Half Fresh Canadian Lobster Upgrade to Fresh French Blue Lobster*  
*(Half Additional \$180 / Whole Additional \$350)*  
半隻新鮮加拿大龍蝦升級為新鮮法國藍龍蝦 (半隻另加 \$180 / 一隻另加 \$350)

#### Charcoal Grilled Half Canadian Lobster with Grass-fed Lamb Rack

炭烤半隻加拿大龍蝦伴羊鞍 [D]  
Served with Red Wine Sauce and Garlic Butter Sauce, French Fries, Sweet Corn,  
Seasonal Vegetable 配紅酒汁及蒜蓉牛油汁、薯條、烤粟米、時菜  
*Sauvignon Blanc - Fresh Lemon and Guava, Light and Easy Drinking*

#### Charcoal Grilled Half Canadian Lobster with Argentine Beef Tenderloin

炭烤半隻加拿大龍蝦伴阿根廷牛柳 [B] [D]  
Served with Red Wine Sauce and Garlic Butter Sauce, French Fries, Sweet Corn,  
Seasonal Vegetable 配紅酒汁及蒜蓉牛油汁、薯條、烤粟米、時菜  
*Sauvignon Blanc - Fresh Lemon and Guava, Light and Easy Drinking*

[B] - Contains Beef 含牛肉

[D] - Contains Dairy Products 含奶製品

[N] - Contains Nuts 含乾果

[P] - Contains Pork 含豬肉

[V] - Vegetarian 素菜

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 with US Kurobuta Pork Loin

炭烤半隻加拿大龍蝦伴美國極黑毛豬肉眼扒 [D][P]

Served with Red Wine Sauce and Garlic Butter Sauce, French Fries, Sweet Corn, Seasonal Vegetable 配紅酒汁及蒜蓉牛油汁、薯條、烤粟米、時菜

*Vermentino - Green Apple and Lime, Creamy*

## Argentinian Grass-fed Beef Tomahawk (1.2 kg, for 4 persons)

阿根廷斧頭扒 (1.2 公斤、供四位用) [B]

Served with French Fries, Baby Broccoli 配薯條、小西蘭花

*Merlot - Berry and Plum, Fruity*

## Oven-Roasted Miso Chilean Sea Bass Fillet

日式麩豉醬焗南極深海鱸魚柳

Served with Green Brassica, Potato Crust, Button Mushroom, Asparagus

配小唐菜、薯蓉脆餅、鈕扣蘑菇、蘆筍

*Vermentino - Green Apple and Lime, Creamy*

## Ravioloni with Porcini Mushroom and Stracchino Cheese

意式野菌意大利芝士雲吞 [D][N]

Served with Truffle Cream, Cheese, Onion, Butter 配黑松露忌廉汁、芝士、洋蔥、牛油

*Vermentino - Green Apple and Lime, Creamy*

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### Add-ons 滋味升級

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

香煎鴨肝 (1 件) (另加 \$68)

## DESSERT 甜品

### Pistachio Tiramisu

開心果意大利芝士蛋糕 [D][N]

### Cake of the Day (Additional \$48)

是日精選蛋糕 (另加 \$48) [D][N]

## 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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