



“WAGYU BEEF FEAST” FOUR-COURSE SET DINNER

「和牛盛宴」四道菜晚餐

Available on Thursdays and Fridays 逢星期四及五供應

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 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

Sauvignon Blanc - Fresh Lemon and Guava, Light 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 Easy Drinking

Wagyu Beef Carpaccio with Caesar Salad and Pine Nut

生牛肉片伴凱撒沙律配松子仁 [B][N]

Vermentino - Green Apple and Lime, Creamy

Sautéed Escargot and Scrambled Egg with Truffle Paste

香草田螺肉炒滑蛋伴松露醬 [D]

SOUP 湯

Beef Goulash Soup 匈牙利牛肉薏米濃湯 [B]

Soup of the Day 是日餐湯

MAIN COURSE 主菜

Australian Wagyu M5 Beef Sirloin Steak (160 g) (Additional \$68)

澳洲 M5 和牛西冷扒 (160 克) (另加 \$68) [B]

Served with Red Wine Sauce, Herb New Potato, Italian Vegetable

配紅酒汁、香草新薯、意式烤蔬菜

Syrah and Grenache- Blackcurrant and Pepper, Spicy Full Body

Braised Australian Wagyu Beef Cheek

燴澳洲和牛面頰肉 [B]

Served with Gravy, Herb Mashed Potato, Italian Vegetable 配燒汁、香草薯蓉、意式烤蔬菜

Merlot - Berry and Plum, Fruity

[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

Oak Wood and Rosemary Smoked Argentinian Grass-fed Beef Tenderloin Steak with Asparagus (300 g, for 2 persons)

迷迭香橡木箱煙燻阿根廷牛柳扒及蘆筍 (300 克、兩位用) [B]

Served with Herbs Gravy Sauce, Seasonal Root Vegetable 配香草燒汁、時令薯菜

Merlot - Berry and Plum, Fruity

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

阿根廷斧頭扒 (1.2 公斤、四位用) [B]

Served with Herbs Gravy Sauce, French Fries, Broccoli 配香草燒汁、薯條、西蘭花

Merlot - Berry and Plum, Fruity

Oven Roasted Barramundi Marinated with Citrus and Honey

烤焗柚子蜜糖盲鱧魚

Served with Green Brassica, Carrot, Couscous 配小棠菜、甘筍、北非小米

Vermentino - Green Apple and Lime, Creamy

Sautéed Shrimps Spaghetti

香煎鳳尾蝦意大利粉 [D]

Served with Lobster Sauce, Tomato, Herbs, Onion, Butter

配龍蝦汁、番茄、洋蔥、香草、牛油

Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking

Add-on 滋味升級

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

香煎鴨肝 (1 件) (另加 \$68)

DESSERT 甜品

Black Forest Cake

黑森林蛋糕 [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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