



“LOBSTER” FOUR-COURSE SET DINNER

「龍蝦」四道菜晚餐

Available From Tuesdays and Wednesdays 逢星期二及三供應

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釀

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 Easy Drinking

Oyster Platter 生蠔拼盤

French Fine De Claire Oyster (2 pcs), British The Whitstable Oyster (1pc),
Portuguese La Josephine Oyster (1pc)

法國芬迪奇生蠔 (2 隻)、英國惠斯特布爾生蠔 (1 隻)、葡萄牙約瑟芬生蠔 (1 隻)

Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking

Escargot 香草焗法國田螺 [D]

Butter, Garlic, Herbs

牛油、蒜蓉、香草

Vermentino - Green Apple and Lime, Creamy

Lobster Niçoise Salad 龍蝦尼哥斯沙律

Lobster, Tuna Fish, Onion, Egg, Potato, Green Bean, Vinaigrette

龍蝦、吞拿魚、洋蔥、雞蛋、薯仔、青豆、油醋汁

Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking

SOUP 湯

Lobster Bisque 法式龍蝦忌廉湯 [D] OR Lobster Minestrone 龍蝦意大利蔬菜湯

MAIN COURSE 主菜

Charcoal Grilled Half Canadian Lobster with Australian Lamb Rack
Served with Red Wine Sauce and Garlic Butter Sauce (Additional \$88)

炭烤加拿大龍蝦伴澳洲羊鞍配紅酒汁及蒜蓉牛油汁 (另加 \$88) [D]

French Fries, Sweet Corn, Seasonal Vegetable

炸薯條、烤粟米、時菜

Syrah and Grencha - Blackcurrant and Pepper, Spicy Full Body



Southern Smoked Beef Rib Eye Steak with Foie Gras (400g, for 2 persons)
(Additional \$128)

南美煙燻肉眼扒配鵝肝 (400 克、兩位用) (另加 \$128) [B]

Fresh Asparagus, Seasonal Vegetables, Foie Gras Gravy

新鮮蘆筍、時令薯菜、鵝肝汁

Merlot - Berry and Plum, Fruity



Uses Azul Natural Beef, winner of the “2023 World Steak Challenge”, imported from OSIRIS for GREEN.
採用「2023年世界牛扒挑戰賽」冠軍——Azul天然牛肉，由OSIRIS進口到港供應於GREEN。

[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 Argentine Beef Tenderloin Served with Red Wine Sauce and Garlic Butter Sauce

炭烤加拿大龍蝦伴阿根廷牛柳配紅酒汁及蒜蓉牛油汁 [B][D]

French Fries, Sweet Corn, Seasonal Vegetable

炸薯條、烤粟米、時菜

Sauvignon Blanc - Fresh Lemon and Guava, Light Easy Drinking

Charcoal Grilled Half Canadian Lobster with Spanish Pork Chop Served with Red Wine Sauce and Garlic Butter Sauce

炭烤加拿大龍蝦伴香煎西班牙豬扒配紅酒汁及蒜蓉牛油汁 [D][P]

French Fries, Sweet Corn, Seasonal Vegetable

炸薯條、烤粟米、時菜

Vermentino - Green Apple and Lime, Creamy

Oven Roasted Garoupa Fillet

烤焗石斑柳

Green Brassica, Winter Melon, Shitake, Chicken Broth

小棠菜、冬瓜、冬菇、雞湯

Vermentino - Green Apple and Lime, Creamy

Tagliatelle and Sesame Seared Tuna with Cuttlefish Ink Sauce

芝麻吞拿魚意式闊扁麵配墨魚汁 [D][N]

Vermentino - Green Apple and Lime, Creamy

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

Blueberry 66% Chocolate Cream with Choc Streusel

藍莓朱古力忌廉配朱古力脆脆 [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、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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