



2024 MOTHER'S DAY FOUR COURSE SET DINNER 2024 母親節四道菜晚餐

每位 **\$668** Per Person

1 Starter + 1 Soup or Salad + 1 Main Course + 1 Dessert + 1 Coffee or Tea
1 頭盤 + 1 湯 或 1 沙律 + 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 Japanese A5 Mutsu Wagyu Beef Sirloin (Additional \$88)

八頭清酒鮮鮑魚配日本岩手縣陸奧 A5 和牛西冷扒 (200g) (另加 \$88) [B]

With Seasonal Vegetable and Black Truffle Red Wine Sauce 時令蔬菜及黑松露紅酒汁

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

八頭清酒鮮鮑魚配澳洲法式羊架 (200g) (另加 \$68)

With Seasonal Vegetable and Rosemary Sauce 時令蔬菜及露絲瑪莉汁

[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 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 and Garlic Butter Sauce
配薯條、西蘭花、紅酒汁及蒜蓉牛油汁

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

Mother's Day Special Dessert Platter 母親節精選甜品拼盤

Jasmine Tea Infusion with 33% Chocolate Mousse, Japanese Peach Jelly, Matcha Sponge Cake

茉莉花茶 33%朱古力慕絲、日本桃果凍、抹茶蛋糕 [D]

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、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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