

# **AUTUMN SET DINNER MENU**

From Monday October 18<sup>th</sup> onwards

## **APPETIZERS 頭盤**

Daily Soup

是日餐湯

or

Roasted Australia M5 Wagyu Beef with Rocket, Baby Artichokes and Parmesan Cheese

燒澳洲 M5 和牛沙律配火箭菜, 朝鮮薊及巴馬臣芝士

## **MAIN DISHES 主菜**

Lobster Risotto with Pumpkin Puree and Pumpkin Seeds

龍蝦意大利飯配南瓜子

or

Pan Seared Seabream with Fennel and Bell Pepper Sauce

香煎鯛魚配茴香及甜椒汁

or

Charcoal Grilled USDA Prime Hanging Tender with Baby Artichokes, Roasted Potatoes and Herbs Oil

炭燒美國頂級封門柳配朝鮮薊, 燒薯仔及香草油

## **DESSERT 甜品**

Baked Figs Cake with Vanilla Ice-cream

焗無花果蛋糕配雲呢拿雪糕

**HK\$328/Person**

**Add \$30 for Coffee or Tea | 咖啡或茶 加 \$30**

**One glass of House Red or White Wine (Add \$50) or Sparkling Wine (Add \$60)**

*All prices are in Hong Kong dollars and subject to 10% service charge*