

Set Dinner A

Parma Ham & Melon
巴馬火腿配哈密瓜

Soup of The Day
是日餐湯



Main Course – Choose from:

以下一款主菜:

Sous-vide Pork Shoulder & Mussels Penne \$188

慢煮豬肩肉青口長通粉

Lobster Bisque Risotto with Deep-Fried Ireland Scallop \$228

脆炸愛爾蘭帶子伴龍蝦汁意大利飯

Baked England Chowder Seafood Pie \$238

酥皮焗英倫忌廉海鮮

Cumberland Spiral Sausage with Mashed Potatoes and Caramelized Onion \$258

英國金百倫芝士腸伴薯蓉及焦糖洋葱



Pan-seared Halibut with Beetroot & Baby Asparagus \$288

香煎比目魚伴紅菜頭及露筍苗

Grilled OP Rib Steak with Yorkshire Pudding \$318

烤帶骨肉眼伴約克郡布甸

Tokachi Red Beans Mille-Feuille

十勝紅豆拿破崙蛋糕

Fresh Brewed Coffee or Tea

鮮磨咖啡或紅茶



Signature dish 廚師推介 | Subject to 10% service charge 另收加一服務費

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

為閣下健康著想，如對任何食物有過敏反應，請與服務員聯絡。

Set Dinner B

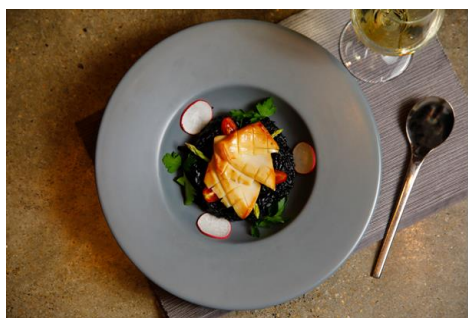
Smoked & Asparagus Salad with Onsen Egg
溫泉蛋露筍煙三文魚沙律

Or 或

Tomato & Buffalo Mozzarella Salad
水牛芝士配澳洲蕃茄

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Main Course – Choose from:
以下一款主菜:

Cheesy Crab Cake Green Tea Burger \$188

芝士蟹餅綠茶漢堡

Roasted Cuttlefish with Squid Ink Risotto \$228

烤墨魚柳伴墨汁意大利飯

Shepherd's Pie \$238

牧羊人批

Oven-roasted Pork Cracker with Caramelized Apple Salad \$258

脆皮豬卷配焦糖蘋果沙律



Oven-baked Black Cod with Purple Sweet Potato \$288

烤銀鱈魚伴紫薯

Grilled OP Rib Steak with Yorkshire Pudding \$318

烤帶骨肉眼伴約克郡布甸

Pandan Chiffon Cake with Cream Cheese

班蘭蛋糕伴忌廉芝士醬

Fresh Brewed Coffee or Tea

鮮磨咖啡或紅茶



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Set Dinner C

Tuna Carpaccio with Cajun Cheese Dip

薄切吞拿魚伴卡疆芝士醬

Or 或

Thai Style Shrimp & Pomelo Salad

泰式鮮蝦柚子沙律

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Main Course – Choose from:

以下一款主菜:

Scallop & Prawn Spaghetti in Whisky Cream Sauce \$188

帶子虎蝦意粉配威士忌忌廉汁

Brown Crab & Green Pea Risotto \$228

麵包蟹青豆意大利飯

Duck Leg & Spinach Ricotta Cheese Pie \$238

芝士鴨肫肉菠菜批

Pork Schnitzel with Poached Egg \$258

牛油清煎薄豬排伴流心蛋



Deep-Fried Breaded Monkfish with Truffle Steak Fries \$288

脆炸鮫鱈魚伴松露板薯條

Grilled OP Rib steak with Yorkshire Pudding \$318

烤帶骨肉眼伴約克郡布甸

Earl Grey Tea Panna Cotta

伯爵茶奶凍

Fresh Brewed Coffee or Tea

鮮磨咖啡或紅茶



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