



3-course Set Dinner Menu

精選三道菜晚餐菜單

This menu is effective for the month of December 2021.

此菜單於 2021 年 12 月提供。

Appetiser

Lobster Bisque *tarragon, cream, brandy*

文華龍蝦湯

or

Tomato Tart *olive tapenade, puff pastry, feta cheese, olive oil*

番茄芝士撻

or

Slow-cooked Smoked Salmon *organic beetroot, purée, salmon roe, lemon dressing*

慢煮煙三文魚配有機紅菜頭、薯泥及三文魚籽

Main Course

Steak and Fries *rib-eye steak, French fries, black pepper sauce*

肉眼牛扒配炸薯條及黑椒汁

or

Braised Chicken and Abalone

Shaoxing wine, mushroom, ginger, shallot, spring onion, steamed rice

燴鮑魚冬菇雞配白飯

or

Pan-seared Halibut Fillet *baby spinach, matsubugai, yuzu cream sauce*

香煎比目魚柳配馬刀貝及柚子忌廉汁

Dessert

Winter Berries and Vanilla Trifle *vanilla custard, berry compote, gingerbread*

英式雲呢拿奶油雜莓甜點

or

Salted Caramel and Chocolate Cake *ganache, sponge, caramel sauce*

海鹽焦糖朱古力蛋糕

Beverage Selection

Asahi Beer – HKD 58 per bottle

House Wine (Red or White) – HKD 88 per glass / HKD 398 per bottle

Champagne – HKD 158 per glass

Prices are in Hong Kong dollars and subject to 10% service charge.