

3-COURSE SET DINNER MENU 精選三道菜晚餐菜單

This menu is effective for the month of November 2022.
此菜單於2022年11月提供。

Appetiser

Clam Chowder

Vegetable, potato, cream

周打蜆湯

or

Hand-pulled Chicken

Wood ear mushroom, cucumber, sesame sauce

手撕雞配木耳青瓜沙律伴芝麻醬

or

Baked Motoyaki Oyster

Miso, mirin, breadcrumbs

日式麵鼓焗蠔

Main Course

Steak & Fries

Rib-eye, French fries, black pepper sauce

燒肉眼牛扒配薯條伴黑椒汁

or

Roasted Chicken Roulade

Vegetable and egg fried rice, mushroom sauce

燒雞卷配菜粒炒飯伴蘑菇醬

or

Pan-fried Fillet of Salmon

Seasonal vegetable, spaghetti, cream sauce

香煎三文魚柳配時令蔬菜及意大利粉伴忌廉汁

Dessert

Strawberry Mascarpone Layer Cake

Vanilla sauce

士多啤梨芝士蛋糕配雲呢拿醬

or

Apple Trifle

Cinnamon hazelnut cream, butterscotch sauce

英式蘋果蛋糕配玉桂榛子忌廉伴奶油糖漿

Beverage Selection

Asahi Beer – \$58 per bottle

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

Champagne – \$158 per glass

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

價格以港幣計算，另加一服務費。

