



## SET DINNER FOR 2 898

### ENTRÉE

**SOUP OF THE DAY**  
是日餐湯

**CRAB MEAT ZUCCHINI**  
*grilled zucchini, olive oil, garlic aioli*  
香蒜蟹肉伴烤意大利青瓜

### MAIN

**FISH & MEAT**  
(Choice of 1)

**PASTA**  
(Choice of 1)

**PERI PERI SPRING CHICKEN**  
*truffle fries, salad, peri peri sauce*  
葡式香辣燒春雞配黑松露薯條及沙律

**SEARED SCALLOP LINGUINE +58**  
*lobster bisque, salmon roe*  
香煎北海道帶子龍蝦汁扁意粉配三文魚籽

**BONE IN PORK LOIN**  
*lemon grass, pommery, dill, cream, roast potatoes, greens*  
燒澳洲帶骨豬扒配香茅芥末籽忌廉汁

**BEEF RAGU LINGUINE**  
*tomato, onions, garlic, herbs*  
香草鮮茄紅酒燴牛面肉扁意粉

**SEARED TUNA STEAK**  
*cauliflower, anchovies, teriyaki glaze*  
鐵板燒汁烤吞拿魚扒配蒜蓉銀魚椰菜花

**CRAB MEAT LINGUINE**  
*tomato cream sauce, parmesan crisps*  
蟹肉車厘茄忌廉汁扁意粉

**US ANGUS SIRLOIN (12OZ)**  
*black truffle potato purée, chimichurri, red wine beef jus*  
燒美國12安士安格斯西冷扒配黑松露薯蓉

**BLACK TRUFFLE MUSHROOM RISOTTO**  
*fresh shaved black truffle, mushrooms, cream*  
新鮮黑松露蘑菇意大利飯

**UPGRADE TO US ANGUS RIB EYE (16OZ) +88**  
升級至16安士美國安格斯肉眼扒

### SWEETS

**TIRAMISU**  
提拉米蘇

**CHEF'S DESSERT OF THE DAY**  
是日甜品

### DRINKS PAIRING

**BUY ONE GET ONE FREE**  
*cocktails, mocktails, beer, wine by the glass*  
Please ask our staff for details

10% service charge based on original price applies