



SET DINNER FOR 2 \$888

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

NZ ANGUS RIB EYE (12OZ)
black truffle potato purée, chimichurri,
red wine beef jus
燒紐西蘭安格斯肉眼扒配黑松露薯蓉

**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) +\$98**
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 applies