

SET FOR TWO

3 COURSES

entrée or soup + main course + dessert

888

—

4 COURSES

entrée + soup + main course + dessert

928

—

ENTRÉE

choice of two

Romaine Salad

凱撒羅文沙律

Foie Gras Crème Brûlée + 28

鵝肝焦糖燉蛋

Steak Tartare + 28

牛肉他他 配 法式千層薯

SOUP

Soup of the Day

是日精選餐湯

Porcini Mushroom Soup + 28

牛肝菌磨菇濃湯

MAIN

choice of two

Roast Spring Chicken

燒脆皮春雞 配 薯蓉西蘭花苗

Duck Leg Confit

法式油浸鴨脾 配 薯蓉

Mushroom Mezzi Rigatoni

大啡磨菇短管意粉

M4+ Wagyu Beef Bavette

炭燒M4+和牛脊肉

Braised Beef Ragu Risotto

燴蕃茄牛面肉意大利飯

SIGNATURE MAIN

Pan Seared Cod Fish + 68

香煎黑鱈魚 配 檸檬忌廉汁

NZ 10oz Ribeye Steak + 78

炭燒紐西蘭10安士肉眼扒

Lobster & Crab Risotto + 98

龍蝦蟹皇南瓜意大利飯

M2+ 10oz Charcoal-Grilled Angus Sirloin Steak + 98

炭燒M2+10安士安格斯西冷牛扒

M4+ 10oz Wagyu Ribeye + 188

炭燒M4+10安士和牛肉眼扒

DESSERT

choice of two

Chef's Dessert

是日廚師甜品

Chocolate Millefeuille + 28

三層朱古力榛子蛋糕

GET MORE

Seasonal Oyster

空運新鮮生蠔 配 乾蔥紅酒汁及檸檬

4pc +138 | 6pc +208 | 12pc +398

DRINKS PAIRING

House Wine or House Beer + 50

精選紅酒・白酒・啤酒

Cocktail or Mocktail of the day + 60

是日雞尾酒

Free Flow (1.5hr) + 160

精選任飲 (90分鐘)

*please ask our team for more details