

DINNER SET

STARTERS

Quinoa Salad with Avocado,
Cherry Tomato and Okra
牛油果車厘茄秋葵藜麥沙律

Soup of the Day
是日精選餐湯

Typhoon Shelter Style
Soft Shell Crab Mango Salad
避風塘軟殼蟹芒果沙律 **+\$38**

MAINS

Wild Mushroom Risotto
野菌意大利飯 🍄

\$148

Spaghetti Aglio E Olio with King Prawn and XO Sauce
XO醬蒜香大蝦意粉 🍷

\$198

Roasted Half Spring Chicken with Honey Mustard and Seasonal Vegetables
香燒半隻蜜糖芥末黃油春雞配薯菜 👍

\$188

Barbecued Cod Fish with Crispy Rice, Quail Egg and Truffle Honey Sauce
叉燒醬鱈魚配煎飯及鵪鶉蛋伴黑松露蜜糖汁 👍

\$368

Roasted Half Boston Lobster and Mixed Seafood with Seasonal Vegetable in Dill Cream Sauce
燒半隻波士頓龍蝦及雜錦海鮮配薯菜伴刁草忌廉汁 👍

\$398

PRE-ORDER 預訂

Grilled Australian Tomahawk M5-grade Steak (1200g, suitable for 4 persons)
烤澳洲M5戰斧牛扒 (1.2公斤, 適合4人分享) 👍

\$1,688



ADD-ON DESSERTS

Daily Pastry with Nina Palmier 是日精選蛋糕配如心蝴蝶酥 **\$40**

Tokachi Red Bean and Green Tea Waffle with Ice Cream 十勝紅豆抹茶窩夫配雪糕 **\$48**

"Molecular" Mango Sago Cream with Nina Palmier 分子芒果雪糕西米露配蝴蝶酥 **\$68**