

## Set Dinner Menu

### **French Oyster 2 Pcs (\$98 extra charge)**

#### **Smoked Eel**

*Cranberry Jelly, French Bean, Sweet Pepper Sauce, Egg Yolk & Sour Cream*

or

#### **Harlan's Garden Salad**

*Baby Vegetables, Cauliflowers, Ricotta Cheese & Bread Crumbs*

or

#### **Truffle Toast (Additional \$98)**

*Comte Cheese with Truffle, Apple Salad & Shaved Fresh Autumn Black Truffle*

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#### **Lobster Cappuccino**

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#### **Spaghetti Sea Urchin**

*Lobster Claws, Fresh Sea Urchin, Salmon Roe & Sea Urchin foam*

or

#### **Steam Halibut**

*Celery Root Puree, Grapefruit, Roasted Leek & Leek Cream Sauce*

or

#### **USDA Prime Beef Tenderloin (Additional \$98)**

*Carrot & Black Garlic Puree, Roasted Baby Carrot, Bread Crumbs, Veal Jus*

or

#### **Provencal Lamb Loin**

*Filo Pastry Stuffed with Lamb Tenderloin & Spinach, Pickled Red Onion, Brussels Sprouts, Lamb Jus*

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#### **Chocolate Brownie**

*72% Dark Chocolate, Chocolate Ice-Cream, Ganache & Hazelnut*

**HK\$748 + 10% service charge per person**

**\*Wine Package HK\$268\***

All prices subject to 10% service charge