

French Oyster 2 Pcs (\$98 extra charge)

Appetizer

Heirloom Tomato, Grill Watermelon, White Balsamic Dressing

or

Slow Cooked Quail Legs, Lettuce Salad, Cherry Tomato, Lemon Olive Oil

Soup

Mushroom Velouté

Main

Pan Seared Salmon Fillet, Smoked Zucchini, White Wine Cream Sauce

or

Grilled Olive Duroc Pork Tenderloin, White Bean, Brussels Sprout, Orange, Veal Jus

or

Wagyu Rib Cap Beef Bolognese Fettuccine, Shaved Parmesan, Parsley

or

Prime Sirloin **(Additional \$58)** / Prime Tenderloin **(Additional \$98)** / Wagyu M6 Ribeye **(Additional \$138)**
Truffle Mashed Potato with Fresh Truffle, Veal Jus

or

Maine Lobster Spaghetti **(Half Piece)**, Cherry Tomato, Basil & Lobster Tomato Sauce **(Additional \$98)**

Sweet

Harlan's Dessert Surprise / Fresh Fruit Platter

or

Tiramisu with Mixed Berries **(Additional \$48)**

HK\$ 288 + 10% service charge per person

Free Flow Drinks Special

(Juices / Soft Drink / Lime Soda)

HK\$48.00 per person

Sommelier Selection

Sparkling / White / Red

HK\$68.00 per glass

All prices subject to 10% service charge