

## Set Dinner Menu

### Appetizer

**Pan-seared Hokkaido Scallop with Crispy Sago , French Pear , Lychee Purée**  
香煎北海道帶子配脆西米,法式香梨及荔枝果蓉  
"Mansion House Bay, Sauvignon Blanc - Marlborough, New Zealand"

OR

**Longjing Smoked Foie Gras with Pistachio & Hazelnut, Gnocchi ,Blood Orange Sauce**  
龍井煙燻鵝肝伴開心果榛子配薯團及血橙醬  
"Te Mania, Riesling - Nelson Bay, New Zealand"

OR

**Blue Lobster Salad with Cherry Tomatoes & Lilly in Salted Plum Dressing**  
藍龍蝦沙律配車厘茄,百合及話梅汁  
"Le Domaine d'Henri, Chablis "Saint Pierre" - Burgundy, France"

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### Soup

**Porcini Mushroom Soup , White Truffle Oil**  
牛肝菌湯配白松露油

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### Main Course

**Linguine with Pan-seared Spanish Red Prawn ,Confit Japanese Cherry Tomatoes, Rocket Pesto**  
香煎西班牙紅蝦扁意粉伴風乾日本車厘茄配火箭菜香草醬  
"Poggio Morino, Chianti DOCG - Tuscany Italy"

OR

**Ibérico Pork Belly with Crispy Purple Sweet Potatoes**  
西班牙黑毛豬腩配脆紫薯  
"Le Petit Sirene, Cabernet Merlot - Bordeaux, France"

OR

**Sous Vide U.S Prime Flank Steak with Porcini Black Truffle Mashed**  
慢煮美國極級牛腹扒配牛肝菌黑松露薯泥  
"J.L Chave Mon Coeur, Cote du Rhône - France"

### Dessert

**Green Tea & White Chocolate Mousse with Red Beans Ice Cream**  
綠茶白朱古力慕絲配紅豆雪糕  
"Prunotto, Moscato D'Asti - Piedmont, Italy"

4 Course \$888 Per Head ( 四道菜 \$888 每位)  
Additional Charge Wine Pairing 額外收費\$228 跟餐餐酒

6 Course \$1088 Per Head (六道菜\$1088 每位)  
Additional Charge Wine Pairing 額外收費\$428 跟餐餐酒

(1 Appetizer ,1 Soup, ,1 Main Course & Dessert)  
(一份頭盤,一份湯,一個主菜及甜品)

(2 Appetizer ,1 Soup, ,2 Main Course & Dessert)  
(兩份頭盤,一份湯,兩份主菜及甜品)

Subject to 10% Service Charge 另收取加一服務費

