



CHEF'S RECOMMENDATIONS

SOUPS / APPETIZERS (Select one)

Soup of the Day

是日餐湯

Lobster Bisque

羅勒葉香濃龍蝦湯

Smoked Salmon Salad

煙燻三文魚沙律

Crab Meat Salad

法式蟹肉沙律

Baked French Escargots (6 pcs)

+\$25

傳統法式焗田螺

Pan-Fried Foie Gras, Mashed Celeriac with Roasted Cinnamon Apple

+\$45

香煎鵝肝伴芹菜頭蓉及烤玉桂蘋果

MAIN COURSES (Select one)

Slow Cooked Beef Cheek in Red Wine Jus, Pearl Onions with Potato Gratin \$280

紅酒燴牛面頰配忌廉焗薯

Grilled Organic Australian Lamb Chop with Mashed Potato \$280

香烤有機澳洲羊排伴薯蓉

Pan-Seared Cod Fillet with Beurre Blanc \$330

香煎鱈魚柳伴法式牛油汁

Grilled Australian Black Angus Rib-Eye Steak with Parsley Butter and French Fries \$335

香蒜烤澳洲黑安格斯肉眼扒配薯條

- With Tiger Prawn 配老虎大蝦 (+\$75)

DESSERTS

Dessert of the Day

是日甜品

Coffee or Tea (+\$20)

10% service charge will be applied