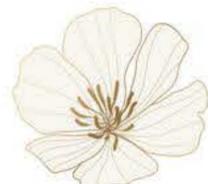


18:00 - 22:00

晚市套餐



六道菜 6-Course

六頭鮑魚伴花菇
Braised Whole Abalone (6-head) with
Shiitake Mushroom

松露帶子粒炒蛋白
Egg White Scramble with Scallop and Truffle

黑瑪卡螺頭燉鵪鶉
Double-boiled Quail Soup with Black Maca and Conch

重慶水煮牛肉
Spicy Boiled Beef Chili in Chongqing Style

蟹肉扒時蔬
Braised Seasonal Vegetables with Crabmeat

海皇蟹子炒飯
Seafood Fried Rice with Crab Roe

Served with a pot of caffeine-free organic herbal tea by **PAPER & TEA**
PAPER & TEA 無咖啡因有機草本茶 乙壺

或

House Red or White Wine or Asahi Bottled Beer (+\$60)
精選紅白酒 或 朝日樽裝啤酒 (+\$60)

每位 **\$488** Per Person
兩位起 Minimum 2 persons

另收加一 服務費 Subject to 10% Service Charge



Dinner Set Menu

18:00 - 22:00

(Last Order 21:30)

\$368/ 1 STARTER + 1 MAIN COURSE + 1 DESSERT

STARTER (choose 1, or add \$38 for 1 SOUP + 1 APPETIZER)

SOUP

- ◆ 是日餐湯 Soup of The Day

APPETIZER

- ◆ 63度低溫蛋 配炒野菌
63° Egg with Sautéed Wild Mushrooms
(Wild Mushrooms, Egg, Shallots,
Sherry Vinegar, Black Truffle Sauce)
- ◆ 酥炸田雞腿 Deep-fried Frog Leg
(Frog Leg, Frisee, Spinach, Foir Gras Sauce)
- ◆ 巴馬火腿伴蜜瓜 Parma Ham with Melon
(Parma Ham, Melon)
- ◆ 焦糖鵝肝燉蛋 Foie Gras Crème Brûlée +\$48
(Foie Gras, Egg Yolks, Cream, Sugar, Strawberry Jam)

MAIN COURSE (choose 1)

PASTA

- ◆ 傳統卡邦尼意粉 Classic Carbonara
(Guanciale, Pancetta, Pecorino, Egg Yolk)
- ◆ 黑松露燴牛肝菌寬條意粉 Truffle Porcini Fettuccine
(Porcini, Wild Mushroom, Parmesan, Truffle Paste)
- ◆ 燴和牛面珠短通粉 Beef Cheek Ragu Rigatoni
(Homemade Beef Ragu, Beef Stock, Thyme)
(Parmigiano Reggiano)
- ◆ 北海道帶子青豆意大利飯 Hokkaido Scallop Risotto
(Hokkaido Scallop, Green Peas Puree, Padano)
- ◆ 龍蝦汁虎蝦扁意粉 Tiger Prawn Linguini +\$38
(Tiger Prawn, Cherry Tomato, Lobster Bisque)
(Lemon Oil)

MAIN

- ◆ 意式焗茄子千層 Eggplant Parmigiana
(Aus Eggplant, Tomato Sauce, Basil, Parmesan Cheese)
- ◆ 格陵蘭比目魚 配忌廉檸檬汁 Pan-fried Halibut +\$38
(Fennel, Cherry Tomato, Creamy Lemon Sauce)
- ◆ 西班牙黑毛豬鞍 配玉桂蘋果蓉 Iberico Pork Rack +\$58
(Baby Potato, Baby Zucchini, Apple Puree, Gravy)
- ◆ A5和牛西冷 配紅酒汁 A5 Wagyu Sirloin +\$188
(Seasonal Vegetable, Baby Potato, Red Wine Sauce)

SIDE DISH (optional, \$58 per side dish)

- ◆ 蘑菇 Mushroom (Garlic, Herbs)
- ◆ 菠菜 Spinach (Garlic)
- ◆ 西蘭花 Broccoli Aop (Garlic, Pepperoncino)
- ◆ 燒新薯 Potatoes (Garlic, Butter)

DESSERT (choose 1)

- ◆ 是日甜品 Daily Dessert
- ◆ 芒果乳酪蛋糕 伴芒果及雪葩 Mango Yogurt Cheesecake +\$38
(Mango Yogurt Cheesecake, Mango, Sorbet)
- ◆ 意式奶凍 伴雜莓醬 Panna Cotta
(Creamy Vanilla, Mixed Berry Sauce)
- ◆ 紅莓芝士蛋糕 伴雜莓及雪糕 Red Berry Cheesecake +\$38
(Red Berry Cheesecake, Mixed Berries, Gelato)
- ◆ 提拉米蘇 Tiramisu +\$28
(Savoardi, Coffee, Mascarpone)
- ◆ (單球) 精選意大利雪糕/雪葩
(Single Scoop) Selected Gelato / Sorbet
升級至雙球 Upgrade to Two Scoops +\$28

VEGETARIAN / 素

*Sparkling & Mineral Water at \$68 per bottle. 有汽礦泉水及礦泉水每瓶 \$68 (750ml)

*All prices are in HKD and subject to 10% service charge. 所有價目均以港幣計算並設加一服務費

2/F, WAN CHAI FERRY PIER, WAN CHAI, HONG KONG 灣仔渡輪碼頭2樓

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