



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

避風塘鱈魚粒

Fried Cod Fish Cubes with Garlic and Chili in "Bei Feng Tong" Style

五指毛桃螺頭燉豬腱

Double-boiled Pork Shank Soup with Hairy Fig and Sea Whelk

黑醋小排骨

Crispy Pork Ribs w/ Black Vinegar

什菌浸時蔬

Poached Assorted Mushrooms and Seasonal Vegetables

瑤柱蛋白帶子粒炒飯

Conpoy, Diced Scallop and Egg White Fried Rice

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 Sapporo Bottled Beer (+\$60)

精選紅白酒 或 札幌樽裝啤酒 (+\$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)
- ◆ 巴馬火腿伴蜜瓜 Parma Ham with Melon
(Parma Ham, Melon)
- ◆ 酥炸田雞腿 Deep-fried Frog Leg
(Frog Leg, Frisee, Spinach, Foir Gras Sauce)
- ◆ 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

- ◆ 意式焗茄子干層 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
- ◆ 意式奶凍 伴雜莓醬 Panna Cotta
(Creamy Vanilla, Mixed Berry Sauce)
- ◆ 提拉米蘇 Tiramisu +\$28
(Savoiardi, Coffee, Mascarpone)
- ◆ 芒果乳酪蛋糕 伴芒果及雪葩 Mango Yogurt Cheesecake +\$38
(Mango Yogurt Cheesecake, Mango, Sorbet)
- ◆ 紅莓芝士蛋糕 伴雜莓及雪糕 Red Berry Cheesecake +\$38
(Red Berry Cheesecake, Mixed Berries, Gelato)
- ◆ (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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