

# HIGH TABLE DINNER 2025

## 冷盤 COLD SELECTION

煙三文魚、牛油果車厘茄沙律配意大利醋  
Smoked Salmon, Avocado and Baby Green Salad  
Cherry Tomato and White Balsamic Dressing

## 湯 SOUP

香烤南瓜蟹肉忌廉湯配瑞士蔥  
Roasted Pumpkin Cream Soup with Crab Meat and Chive

## 熱盤 HOT SELECTION

慢煮牛柳配牛油燒薯伴烤甘笋  
Slow-cooked Beef Tenderloin, Butter Roasted Potato  
西蘭花苗及砵酒燒汁  
Glazed Baby Carrots, Broccolini and Port Wine Jus

或  
OR

香煎檸檬蒜香比目魚配香蒜意大利青瓜絲  
Pan Fried Halibut with Lemon Garlic Butter  
露筍及紅花忌廉汁  
Asparagus, Garlic Zucchini Noodles and Saffron Cream Sauce

## 甜品 DESSERT

檸檬柚子馬令撻配紅莓  
Yuzu Lemon Meringue Tart and Raspberry

咖啡或茶  
Coffee or Tea

HK\$710 per person  
Monday to Thursday

HK\$740 per person  
Friday to Sunday

*Prices are subject to 10% service charge*