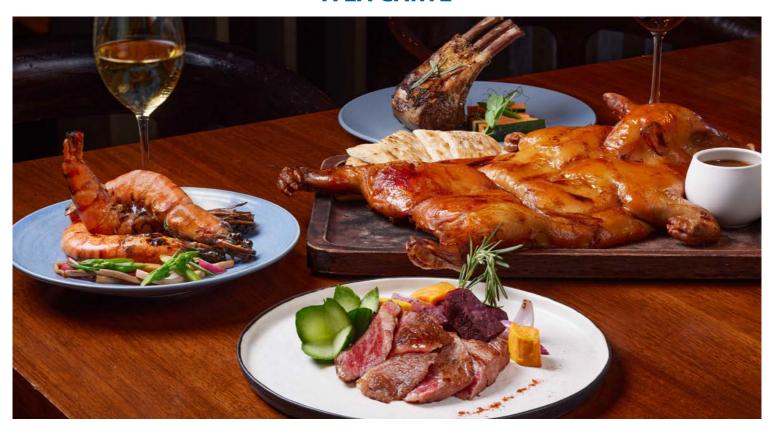


SERVING TIME 12:00NN - 9:30PM DAILY

A LA CARTE



APPETISER

Caesar Salad with Smoked Salmon or Chicken Breast 凱撒沙拉配煙三文魚或雞胸肉	\$148	Potato and Egg Salad 薯仔雞蛋沙律 谷 🐌 😻	\$158
Cheese Platter 芝士拼盤	\$148	Parma Ham with Melon 巴馬火腿配蜜瓜	\$158
Italian Cold Cut Platter 意式火腿拼盤	\$148	Cucumber and Shrimp Salad with Dill Sour Cream 大蝦青瓜沙律配刁草酸忌廉醬	\$168

SOUP

Daily Soup (Chinese or Western) 是日中式湯或西式湯

\$98





Roasted Pumpkin and Sweet Potato Risotto 烤南瓜紫薯意大利燴飯 🍣	\$178	Grilled Australian Rib-eye Steak 烤澳洲肉眼牛扒	\$348
Creamy Carbonara with Sous Vide Egg 卡邦尼意粉配溫泉蛋	\$178	Grilled 1855 Black Angus Beef Flank Steak 烤美國1855黑安格斯牛胸腹	\$358
Roasted Pork Ribs with Smoked Green Pepper Sauce 煙燻青椒汁烤排骨 🍼	\$278	Grilled Tajima Wagyu Striploin 烤但馬和牛西冷 🖒	\$468
Red Curry Duck Leg Confit with Naan Bread 紅咖哩油封鴨髀配印度烤餅 🍏	\$288	Pan-fried Tiger Prawn with Sweet Potato Pasta in Lobster Sauce 香煎大虎蝦配龍蝦汁紫薯麵 🖒	\$488
Steamed Chinese-style Halibut 中式蒸比目魚	\$288		



SIDE DISH

Roasted Forest Mushroom 香烤野菌 💨 😿	\$48	Sautéed Baby Spinach 炒菠菜苗 📞 😿	\$48
French Fries (Cajun/Truffle) 薯條 (卡真/松露醬)	\$48	Oven-roasted Baby Vegetable 烤焗雜菜	\$48
Mashed Potato 薯蓉	\$48	Mussels in Chinese Rose Liqueur 玫瑰露煮青口	\$88

Corkage fee \$200 per bottle | Cake-cutting fee \$150 per cake 開瓶費每瓶\$200 | 切餅費每個\$150



