

**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 🍣 🐌 😻	\$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	Smoked Chicken Waldorf Salad 煙燻雞肉華都夫沙律	\$168

## **SOUP**

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

\$98

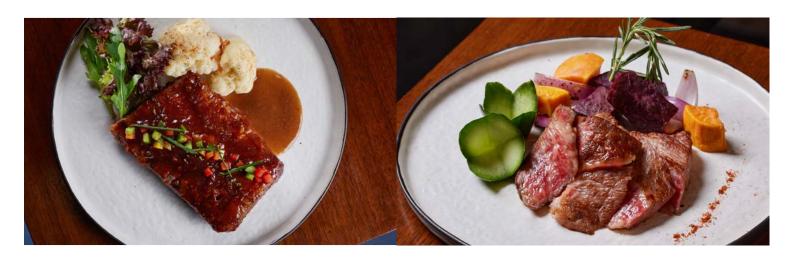








Creamy Kale and Spinach Spaghetti with Feta Cheese 羽衣甘藍波菜忌廉菲達芝士意大利粉 🌍	\$178	Grilled Australian Rib-eye Steak 烤澳洲肉眼牛扒	\$348
Pasta Spaghetti with Black Truffle Mixed Mushroom Cream Sauce 黑松露油雜菌意大利粉	\$178	Grilled 1855 Black Angus Beef Flank Steak 烤美國1855黑安格斯牛胸腹	\$358
Roasted Pork Ribs with Smoked Green 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	Pasta Aglio e Olio with Pan-Seared King Prawn香蒜橄欖油意大利麵配香煎大蝦 🖒	\$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









# TASTE THE FINEST STEAKS

