

## FEAST OF THE OCEAN 海洋之最盛宴

Sashimi of Argentina Red Shrimps, Hokkaido Scallops and Salmon

海鮮魚生拼盤(阿根廷紅蝦, 北海道帶子及三文魚)

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Risotto Porcini Mushroom in Crustacean Sauce

牛肝菌海鮮汁意大利飯

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**Lobster Bisque** 

法式龍蝦湯

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Grilled U.S Rib Eye Beef with Roast Garlic, Baby Potatoes and French beans in Black Garlic Jus 扒美國肉眼扒配燒蒜頭, 薯仔, 法邊豆及黑蒜汁

Or 或

Glazed Miso Halibut with Mashed Potatoes, Sauteed Shimeji Mushroom and Spinach in Beurre-Blanc 焗味噌比目魚配薯蓉, 炒靈芝菇, 菠菜及白酒牛油汁

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Jasmine Tea Cream Brulee 香片法式焦糖燉蛋

Freshly Brewed Coffee or Fine Tea 即磨咖啡或精選茗茶

HK\$688 per person 每位



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## **Chilled Marinated Abalone in Thai Style**

泰式冰鎮鮑魚

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Asparagus Veloute' with King Crab Bruschetta and Sour Cream Fraiche

露筍忌廉湯配皇帝蟹多士

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Fillet of Grouper Florentine in a Grenobloise Sauce

佛羅倫斯石斑魚柳配牛油汁

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Grilled U.S Angus Beef Fillet and Lobster with Porcini Mushroom in Crustacean Sauce 扒美國牛柳及龍蝦配牛肝菌海鮮汁

Or 或

Slow -Cooked Free Range Chicken Rolls and Lobster with Porcini Mushroom in Crustacean Sauce 慢煮走地雞卷及龍蝦配牛肝菌海鮮汁

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Dark & White Chocolate Napoleon 黑白朱古力拿破崙

Freshly Brewed Coffee or Fine Tea 即磨咖啡或精選茗茶

HK\$988 per person 每位