

Menu A

SELECT ONE MAIN COURSE


自選主菜一款

Charcoal-grilled Prime Sirloin Steak (additional HK\$30.00)
(Red Wine Reduction / Black Pepper Sauce / Truffle Butter / Chimichurri)
炭燒西冷牛扒 (另加港幣30.00元)
(紅酒汁 / 黑椒汁 / 黑松露牛油 / 阿根廷青醬)

Baked Almond Crust Salmon Fillet (additional HK\$30.00)
with Yuzu Cream Sauce and Seasonal Vegetable
焗杏仁碎三文魚柳配柚子忌廉汁 (另加港幣30.00元)

Tonkatsu Bento Box with Crab Meat Miso Soup
Vegetable Tempura, Stir-Fried Vegetable, Steamed Japanese Rice, Tsukemono
日式炸豬排定食配蟹肉味噌湯
雜菜天婦羅、日式炒菜、日本珍珠米、日式醃菜

Black Ink Risotto with Pan-seared Marinated Shrimps and Arugula Salad
鮮蝦墨汁意大利飯配芝麻菜沙律

 Baked Mushroom and Spinach Lasagna
焗蘑菇菠菜千層麵

Sautéed Chicken Fillet with Mushroom and Winter Bamboo Shoot in Spicy Sauce
Served with Steamed Rice
麻辣雙冬雞球配絲苗白飯

Vegetarian 素菜

Above prices are subject to 10% service charge based on original price 以上價目另收以原價加一之服務費
Child: Aged between 4-11 / Senior: Aged 60 or above 小童：4歲至11歲 / 長者：60歲或以上
Food preparation takes time, please be patient 食品製作需時，敬請耐心等待
Please inform service staff of any food allergies 如閣下有對任何食物過敏，請聯絡服務員



Menu B

SELECT ONE MAIN COURSE

自選主菜一款

Charcoal-grilled Prime Sirloin Steak (additional HK\$30.00)
(Red Wine Reduction / Black Pepper Sauce / Truffle Butter / Chimichurri)
炭燒西冷牛扒 (另加港幣30.00元)
(紅酒汁 / 黑椒汁 / 黑松露牛油 / 阿根廷青醬)

Pan-fried Sea Bass with Yellow Bell Pepper Sauce (additional HK\$30.00)
Zucchini, Slow-cooked Tomato
慢煮番茄煎鱸魚配甜椒汁及炒意瓜 (另加港幣30.00元)

Teriyaki Chicken Steak Bento Box with Mussel Miso Soup
Gyoza Dumplings, Stir-fried Vegetable, Steamed Japanese Rice, Tsukemono
照燒雞扒定食配青口味噌湯
日式餃子、日式炒菜、日本珍珠米、日式醃菜

Spaghetti Aglio e Olio and Peperoncino with Clam
蒜香辣椒蜆肉意粉

 Grilled Assorted Bell Pepper and Zucchini, Pumpkin with Balsamic Olive Oil
扒雜錦甜椒及意大利瓜配意大利黑醋欖油

Thick Noodles with Fish Maw in Abalone Sauce
鮑汁花膠撈粗麵

Vegetarian 素菜

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Menu C


SELECT ONE MAIN COURSE 自選主菜一款

Charcoal-grilled Prime Sirloin Steak (additional HK\$30.00)
(Red Wine Reduction / Black Pepper Sauce / Truffle Butter / Chimichurri)
炭燒西冷牛扒 (另加港幣30.00元)
(紅酒汁 / 黑椒汁 / 黑松露牛油 / 阿根廷青醬)

Roasted Rack of Lamb (additional HK\$30.00)
Assorted Vegetables with Cajun Fries and Rosemary Garlic Sauce
燒羊架伴薯菜配迷迭香蒜蓉汁 (另加港幣30.00元)

Baked Miso Salmon Fillet Bento Box with Shrimp Miso Soup
Chicken Karaage, Stir-fried Vegetable, Steamed Japanese Rice, Tsukemono
焗味噌三文魚柳定食配蝦肉味噌湯
脆炸唐揚雞、日式炒菜、日本珍珠米、日式醃菜

Carbonara with Onsen Tamago
卡邦尼意粉配溫泉蛋

 Pan-fried Cheese Bean Curd Piccata with Tomato Coulis and Roasted Vegetable
香煎芝士豆腐配番茄蓉及烤時蔬

Crispy Sweet and Sour Kurobuta Pork with Pineapple and Black Vinegar
Served with Steamed Rice
黑醋菠蘿咕嚕黑毛豬配絲苗白飯

Vegetarian 素菜

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Menu D

SELECT ONE MAIN COURSE


自選主菜一款

Charcoal-grilled Prime Sirloin Steak (additional HK\$30.00)
(Red Wine Reduction / Black Pepper Sauce / Truffle Butter / Chimichurri)
炭燒西冷牛扒 (另加港幣30.00元)
(紅酒汁 / 黑椒汁 / 黑松露牛油 / 阿根廷青醬)

Unagi Kabayaki Bento Box with Clam Meat Miso Soup (additional HK\$30.00)
Octopus Balls, Stir-fried Vegetable, Steamed Japanese Rice, Tsukemono
蒲燒鰻魚定食配蜆肉味噌湯 (另加港幣30.00元)
章魚小丸子、日式炒菜、日本珍珠米、日式醃菜

Savory French Onion Pork Chops
法式洋蔥汁豬扒

Linguine with Norwegian Smoked Salmon, Spinach, Garlic Slice and Olive Oil
挪威煙三文魚菠菜蒜片橄欖油扁意粉

 Crispy Carrots and Artichokes Heart with Parmesan Crusted and Beetroot Sauce
脆炸胡蘿蔔及朝鮮薊配巴馬臣芝士及紅菜頭汁

Sautéed Beef Tenderloin with Garlic and XO Sauce
Served with Steamed Rice
XO醬京蔥蒜片牛柳配絲苗白飯

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