



## **SET DINNER MENU**

**Crab Cake Benedict**  
stir-fried spinach and hollandaise sauce  
班尼迪蟹餅伴炒菠菜

or 或

**Escargot and Mushroom Vol-au-vent**  
法式田螺蘑菇酥盒

or 或

**Hokkaido Jumbo Sea Scallop**  
pan-seared with French trout roe and lemon butter sauce  
香煎北海道珍寶帶子伴法國虹鱒魚籽配檸檬牛油汁

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**French Onion Soup**

法式洋蔥湯

or 或

**Boston Lobster Bisque**

波士頓龍蝦湯

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**Pan-seared Italian Sea Bass Fillet**

with lemon garlic herbs sauce

香煎意大利海鱸魚柳配檸檬蒜蓉香草汁

or 或

**Slow-cooked Canadian Pork Loin**

with truffle jus

慢煮加拿大豬柳配松露汁

or 或

**Slow-braised Australian Lamb Shank**

with red wine sauce

紅酒汁慢燉澳洲羊膝

or 或

**Braised French Chicken Breast**

with chanterelles mushrooms

雞油菌燴法國雞胸

or 或

**Char-grilled Australian Stockyard Wagyu Beef Flap Meat**

with truffle jus

炭燒澳洲安格斯和牛腹心肉配松露汁

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**Daily Dessert**

精選甜品

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**Petits Fours**

精美甜點

**Coffee or Tea**

咖啡或茶

Our food dishes and pastries are available in gluten-free and dairy-free options. Please check with your server and do let us know if you have an allergy or any other dietary needs.  
我們的菜單可提供無麩質或無乳製品之選擇。若閣下對某種食物有過敏反應或任何其他飲食需求，請於點菜時通知服務員，以便作出妥善安排。