



STEAK SET MENU 精选牛扒套餐

\$528 3 Course (Soup, Main Course, Dessert)
Per Person 每位 三道菜 (汤, 主菜, 甜品)

\$628 4 Course (Starter, Soup, Main Course, Dessert)
Per Person 每位 四道菜 (头盘, 汤, 主菜, 甜品)

STARTER 头盘

Pan Seared Foie Gras

Brioche Toast, Apricot Puree, Ground Pistachio, Port Wine Reduction

煎鹅肝

配甜包多士、黄梅茸、开心果仁、砵酒汁

or 或

Duck Confit and Arugula Salad

Balsamic Dijon Nashi Pear, Blue Cheese, Dried Cranberry, Vinaigrette

油封鸭肫肉火箭菜沙律

伴黑醋芥末纳西梨、蓝芝士、蔓越莓干、油醋汁

SOUP 汤

Forest Mushroom Bisque

Fried Enoki Mushroom, Black Truffle

蘑菇浓汤

配炸金菇及黑松露

MAIN COURSE 主菜

American Prime New York Strip, 10oz, Grain-Fed

美国特级谷饲西冷牛扒 (10安士)

or 或

New Zealand Black Angus Prime Rib-Eye, 10oz, Grass-Fed

新西兰黑毛安格斯草饲肉眼牛扒 (10安士)

ADD TO YOUR STEAK 另加配搭

Half Grilled Lobster 香烤龙虾 (半只) \$188

Tiger King Prawn 扒大虎虾 \$108

DESSERT 甜品

Copa Chocolate Lava Cake with Raspberry Compote
and Tahitian Vanilla Ice-cream

高雅流沙朱古力蛋糕伴糖渍覆盆子及大溪地香草雪糕