

THE  
[fRENCH]  
WINDOW

**SURF & TURF**

**STARTER**

FOIE GRAS DE CANARD POËLÉ  
Mesclun, Toast, Sauterne, Caramelized Apple  
香煎鴨肝多士配甜酒焦糖蘋果

OR

BISQUE DE COQUILLAGES  
Shellfish Soup, Crème Fraiche, Trout Roe  
鱒魚籽海鮮忌廉濃湯

**MAIN**

DEMI HOMARD AU THERMIDOR ET FILET DE BOEUF  
Boston Lobster, Lobster Bechamel, Gruyere Cheese, Mushroom,  
Angus Beef Tenderloin, Cravy Sauce  
芝士焗波士頓龍蝦配安格斯牛柳

**DESSERT**

BROWNIE AU FUDGE  
Tiramisu Cream, Salted Caramel Sauce  
朱古力蛋糕配提拉米蘇忌廉及海鹽焦糖醬

**3-COURSE MENU**  
\$398 per person

**4-COURSE MENU**  
\$458 per person