



**2023 MOTHER'S DAY
FOUR-COURSE SER DINNER
2023 母親節四道菜晚餐**

每位 **\$668** per person

1 Starter + 1 Soup + 1 Main Course + 1 Dessert + 1 Coffee or Tea
1 頭盤 + 1 湯 + 1 主菜 + 1 甜品 + 1 咖啡 或 茶

Enjoy free-flow drink at an additional #198 per person

另加每位 \$198 升級至無限添飲套餐

Enjoy free-flow G.H.Mumm Cordon Rouge Brut N.V. at an additional \$298 per person
另加每位 \$298 升級至無限添飲瑪姆紅帶香檳套餐

Starter 頭盤

World Seafood Tower

環球海鮮塔

Boston Lobster, Canadian Snow Crab Legs, Sake-marinated Abalones, South China Sea Prawns, French Sea Whelks
波士頓龍蝦、加拿大雪蟹腳、清酒鮑魚、南中國海蝦、法國海螺

18-Month Parma Ham with Cantaloupe Melon and Honey Black Truffle Dressing

18 個月巴馬火腿配蜜瓜及黑松露蜜糖汁 [P]

Parmigiano Reggiano, Herbs, Rocket
巴馬臣芝士、香草、火箭菜

Escargot 香草焗法國田螺 [D]

Butter, Garlic, Herbs
牛油、蒜蓉、香草

U.S. California Crab Cake with Truffle and Molecular Pearl Caviar

美國加州蟹餅配黑松露及分子珍珠魚子

Grilled King Prawn Caesar Salad with Pine Nut

扒大蝦凱撒沙律配松子仁 [B] [N]

Soup 湯

Lobster Bisque [D]

法式龍蝦忌廉湯

Wagyu Beef Consommé with Cheese Ravioli

和牛清湯配意大利芝士雲吞 [B] [D]

Main Course 主菜

Sake Abalone with Japan A5 Mutsu Beef Sirloin (200) (Additional \$88)

八頭清酒鮮鮑魚配日本岩手縣陸奧 A5 和牛西冷扒 (200 克) (另加 \$88) [B]

Seasonal Vegetable, Black Truffle Red Wine Sauce
時令蔬菜、黑松露紅酒汁

Sake Abalone with Australian French Cut Lamb Chop with Rosemary Sauce (200g) (Additional \$68)

八頭清酒鮮鮑魚配澳洲羊扒及露斯瑪莉汁 (200 克) (另加 \$68)

Seasonal Vegetable, Rosemary Sauce
時令蔬菜、露絲瑪莉汁

[B] – Contains Beef 含牛肉

[D] – Contains Dairy Products 含奶製品

[N] – Contains Nuts 含乾果

[P] – Contains Pork 含豬肉

[V] – Vegetarian 素菜

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費

Charcoal Grilled Half Canadian Lobster with Korea Jeju do1+A Beef Tenderloin Steak Served with Red Wine Sauce and Garlic Butter Sauce (Additional \$88)

炭烤加拿大龍蝦伴韓國濟州島黑牛 1+A 牛柳扒配紅酒汁及蒜蓉牛油汁(另加\$88) [B] [D]

French Fries, Broccoli, Smoked Gravy Sauce

薯條、西蘭花、煙燻燒汁

Stewed M5 Wagyu Beef Cheek Meat in Red Wine Sauce

紅酒燴 M5 和牛面頰肉 [B]

Oven Roasted Black Cod Fish with Black Truffle Sauce

烤地中海黑雪魚配黑松露菌汁[D]

Green Brassica, Winter Melon, Shitake, Chicken Broth

小棠菜、冬瓜、冬菇、雞湯

Hokkaido Scallop Risotto with Lobster Sauce

北海道帶子意大利飯 [D]

Parmesan Cheese, Cream, Onion, Butter

巴美臣芝士、忌廉、洋蔥、牛油

Add-on 滋味升級

Pan-fried Foie Gras (1pc) (Additional \$78)

香煎鵝肝 (1 件) (另加\$78)

Dessert 甜品

Mother's Day special dessert platter Bird's nest strawberry konyaku jelly, Bird's nest mango panna cotta, Japanese strawberry chocolate dipped

燕窩草莓香檳果凍,燕窩香芒香草北海道奶凍,日本草莓朱古力 [D] [A]

Cake of the Day (Additional \$48)

是日精選蛋糕 (另加\$48) [D] [N]

***Mother Day Special Delicious Dessert (Pass Around)**

敬送母親節特別糖水(每位)

Bird's Nest with steamed egg white, coconut milk & peach gum

椰汁蛋白燉燕窩桃膠

[B] – Contains Beef 含牛肉

[D] – Contains Dairy Products 含奶製品

[N] – Contains Nuts 含乾果

[P] – Contains Pork 含豬肉

[V] – Vegetarian 素菜

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