

## DINNER SET MENU

### 晚市套餐

(V) Burrata Cheese Salad

(V) 布拉塔芝士沙律

Parma Ham Melon

巴馬火腿伴蜜瓜

Garlic Butter Grilled Scallops (2pcs)

蒜蓉牛油帶子 (2隻)

Slow-Cooked Octopus Salad

慢煮八爪魚橄欖沙律

Clams with Seafood Sauce

海鮮汁煮蜆

Hamachi Carpaccio

with Sesame & Yuzu Sauce

薄切油甘魚配芝麻柚子醋汁

Deep-Fried Beef Tripe

意式炸牛肚

Roasted Italian Escargot (4pcs)

香烤意大利蝸牛 (4隻)

Porcini Mushroom Soup

牛肝菌蘑菇濃湯

or

Tuscan Seafood Soup

托斯卡納海鮮湯

(V) Spaghetti

with Wild Mushroom and Black Truffle

(V) 黑松露野菌意大利麵

Spaghetti Aglio Olio

with Scallops (3pcs)

香蒜辣椒義大利麵

配香煎帶子 (3隻)

Pan-Fried Pacific Red Prawns (2pcs) Risotto

香煎太平洋紅蝦 (2隻)

意大利飯

Charcoal Grilled Chicken Breast

with White Pepper Sauce

炭燒雞胸配白胡椒汁

Grilled Pork Spareribs

香燒豬肋骨

Roasted Australian Barramundi

with Pan-Fried Pacific Red Prawn (1pc)

In Saffron Cream Sauce & Basil Oil

香燒澳洲盲鱒及

香煎太平洋紅蝦 (1隻)

配藏紅花忌廉汁及羅勒油

Charcoal Grilled Lamb Chop (2pcs)

炭燒羊扒 (2件)

(另加 Supplement +\$68)

Charcoal Grilled M5 Wagyu Beef Sirloin (8oz)

炭燒M5和牛西冷扒 (8安士)

(另加 Supplement +\$98)

Chocolate Mousse with Chocolate Brownie and Lemon Pear Sorbe

朱古力慕斯配朱古力布朗尼及檸檬梨子雪芭

or

Tiramisu

提拉米蘇

Included Coffee or Tea 包括茶或咖啡

Upgrade for Glass of Wine 升級至紅白酒 (另加 Supplement +\$78)

\$498 / 每位 Per Person