



Early Dinner Menu

AMUSE BOUCHE
餐前小食

ROASTED STORM CLAM WITH SALMON ROE
燒北寄貝配三文魚籽

SPAGHETTI AGLIO E OLIO WITH GRILLED SCALLOP
香蒜辣椒意大利粉配燒元貝

CHARCOAL GRILLED FRENCH CHICKEN BREAST
WITH WHITE PEPPER SAUCE
炭燒法國雞胸伴白胡椒汁

OR

CHARCOAL GRILLED 6OZ AUSTRALIAN
M5 WAGYU BEEF RIBEYE WITH BLACK TRUFFLE SAUCE
炭燒6安士澳洲M5和牛肉眼扒配黑松露汁
(ADD ON 另加+\$128)

SIGNATURE TIRAMISU
招牌提拉米蘇

LUXE MEMBER
MASTERCARD HOLDER | **\$598^{HK}/Per Guest**
REGULAR
DINER | **\$638^{HK}/Per Guest**

ADD HK\$198 WITH 2 GLASSES WINE PAIRING
追加HK\$198 另加2杯美酒配搭



PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES AND INTOLERANCES THAT WE SHOULD BE AWARE OF
VEGETARIAN MENU AVAILABLE UPON REQUEST • ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
PLEASE NOTE THAT THE FINAL BILL AMOUNT WILL BE ROUNDED TO THE NEAREST DOLLAR
CAKE CUTTING FEE \$38/PAX • CORKAGE FEE \$350/ BOTTLE

• FREE FLOW STILL OR SPARKLING WATER \$38 / PER PERSON •