



Summer Special Tasting Menu

AMUSE BOUCHE 餐前小食

THREADFIN CONSUMME JELLY WITH PICKLED RED SHALLOTS
馬友魚清湯啫喱伴醃紅蔥頭

BLACK TRUFFLE CHEESE TOAST
黑松露芝士多士

STEWED WILD VEGETABLES OCTOPUS ENDIVE
野菜八爪魚苦白菜

RED KING CRAB
SEMI-DRIED TOMATO TART
鱈場蟹半乾蕃茄撻

MUSTI NOBILIS CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG

WHITE ONION BISQUE WITH CAVIAR
白洋蔥濃湯伴魚子醬

STIR-FRIED ABALONE WITH KOHLRABI PUREE
炒鮑魚片 伴 芥蘭頭蓉
(ADD ON 另加+\$138)

LOCAL STAR SNAPPER
WITH SCALLOP MOUSSE & WATERCRESS SAUCE
本地石蚌魚 配元貝慕絲及西洋菜汁

WENTE VINEYARDS RIVA RANCH CHARDONNAY, CALIFORNIA, USA
OR 或

CHARCOAL GRILLED A5 WAGYU BEEF TENDERLOIN
WITH DEEP FRIED WAGYU BEEF CHEEK & PINK PEPPER PORT WINE SAUCE
炭燒A5和牛牛柳配 炸和牛面頰 及粉紅胡椒酒汁

(ADD ON 另加+\$168)

PRUNOTTO BARBERA D'ALBA PIEDMONT, ITALY

MANGO MANGO MANGO
芒果三重奏

PRUNOTTO MOSCATO D'ASTI DOCG, PIEDMONT, ITALY

HK\$1,788 | PER MENU
BUY 1 GET 1 OFFER; PRICE PER GUEST \$894

3 GLASSES WINE PAIRING +HK\$398

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

Food is subject to seasonal availability and may be changed from time to time without prior notice.
Cannot be used together with other offers. LUBUDS® Club LUXE member discounts are not applicable
to this offer. All prices are in Hong Kong Dollars and subject to a 10% service charge.
Please advise our associates if you have any food allergies or special dietary requirements

食品隨季節及供應而定及不時更換，恕不另行通知。不可與其他優惠一併使用
LUBUDS® CLUB LUXE 會員優惠及折扣不適用於此套餐。所有價格均以港幣計算，並需另收百分之十服務費
如閣下對任何食物過敏或有特別飲食要求，請與我們的職員聯絡