

TASTING DINNER MENU

PÉTONCLES CUISSON BASSE TEMPÉRATURE

Slow-cooked Hokkaido Scallop with Red Cabbage, Edamame, Truffle Shavings

慢煮北海道帶子・紅椰菜・枝豆・松露

MOUSSE DE FOIE GRAS DE CANARD

Duck Liver Mousse, Blueberry Sauce, Truffle Shavings

鴨肝慕絲・藍莓醬・松露

SOUPE DE CÈPES ET CHAMPIGNONS

Porcini & Mushroom Soup, Truffle Shavings

牛肝菌濃湯・松露

BISQUE DE HOMARD (+\$38)

Lobster Bisque, Truffle Shavings

龍蝦濃湯・松露

RAVIOLI AUX CHAMPIGNONS SAUVAG

Ravioli with Wild Mushrooms, White Wine Cream Sauce, Truffle Shavings

意大利餛飩配野生蘑菇・白酒忌廉汁・松露

FILET DE LOUP DE MER GRILLÉ

Grilled Sea Bass Fillet, Truffle Shavings

烤海鱸魚柳・松露

POULET RÔTI (+\$38)

Roasted Sanhuang Chicken, Truffle Shavings

烤三黃雞・松露

PORC GRILLÉ

Grilled Pork Rack, Truffle Shavings

烤豬扒・松露

ENTRECÔTES DE BOEUF BLACK ANGUS GRILLÉ (+\$58)

Grilled Black Angus Ribeye Steak, Truffle Shavings

烤黑安格斯肉眼牛扒・松露

CÔTELETTE D'AGNEAU GRILLÉ (+\$58)

Grilled Australian Lamb Rack, Truffle Shavings

烤澳洲羊扒・松露

TARTE AU CITRON

Lemon Cheese Tart with Caramel Sauce

檸檬芝士撻・焦糖醬

UPGRADE DESSERT

BANANA SPLIT (+\$68)

Banana Split

香蕉船

VIN ROUGE POIRE, CRÈME NOIX DE MUSCADE (+\$98)

Red Wine Pear Nutmeg Cream

紅酒燴梨・荳蔻忌廉

4-courses

Original Price (For 1)

\$888

FOODIE Member Exclusive (For 1)

\$808 或 17,700pts

6-courses

Original Price (For 1)

\$1,088

FOODIE Member Exclusive (For 1)

\$858 或 21,700pts