CENTURION RESTAURANT
BEYOND THE DRAM: FROM BAR TO TERRACE
SATURDAY, 14 NOVEMBER 2026

Cigar

VegaFina Classic Perlas

Dried Cured Duck & Foie Gras

beetroot・blackberries・hazelnuts

法式醃鴨胸及鴨肝・紅菜頭・黑莓・榛子

Glen Keith 21 Years Old

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Roasted Boston Lobster

wild mushrooms・salsify・onion・thyme jus

香烤波士頓龍蝦・野菌・婆羅門參・洋葱・百里香汁

Longmorn 23 Years Old

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Charcoal-grilled U.S. Prime Beef

ox tongue & sweetbread fricassée・white truffle & Parmesan beignet
green asparagus・red wine sauce

炭燒美國頂級牛肉・燴牛腩及小牛胸線・法式酥炸白松露巴馬臣芝士・青蘆筍・紅酒汁

Caperdonich 21 Years Old Peated

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Cigar

Flor de Copan Linea Puros Robusto

Brioche Pan Perdu

pear confit・salted caramel ice cream

法式西多士・油封香梨・海鹽焦糖雪糕

1,588 per person

If you have any food allergies, please inform our staff.

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。