



Tasting Dinner Menu

Appetizer

Grilled Australian Prawn with Tarragon Foam

beetroot sponge cake

燒澳洲大蝦配香草泡沫

紅菜頭海綿蛋糕

Soup

Spinach Cream Soup with Slow-cooked Egg

baby spinach • feta • brioche croutons

菠菜忌廉湯伴慢煮蛋

嫩菠菜 • 菲達芝士 • 法式奶油麵包粒

Main Course

Almond Crusted Scottish Salmon Fillet with Champagne Foam

Jerusalem artichoke • moss peas

杏仁脆片烤焗蘇格蘭三文魚柳配香檳泡沫

耶路撒冷雅枝竹 • 甜豆

Or 或

Slow Roasted Australian Wagyu Beef Tenderloin with Red Wine Reduction

porcini • potato mousseline

慢烤澳洲和牛柳配紅酒汁

牛肝菌 • 薯仔慕斯

Dessert

Warm Fresh Pineapple Almond Sponge Cake

coconut ice cream • pistachio crushed

菠蘿杏仁海綿蛋糕

椰子雪糕 • 開心果

\$738

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”