

Set Menu 套餐

1 Oct - 7 Oct 2025

Appetisers or Soups **國盤或湯**

Please select one of the following 請選擇以下一款:

Raclette Cheese with Pickled Cucumber and Potato 烤瑞士芝士配酸青瓜及馬鈴薯

Pork Knuckle Terrine with Mesclun Salad 豬手凍批配雜菜沙律

Main Courses 主菜

Please select one of the following 請選擇以下一款:

Grilled U.S. Prime Beef Rib Eye and Duck Foie Gras with Mushroom Ragout and Port Wine Sauce 烤美國牛肉眼扒拼鴨肝 伴燴雜菌及砵酒汁

Boston Lobster and Scallop Spaghetti with Sea Urchin Cream Sauce 波士頓龍蝦及帶子意粉配海膽忌廉汁

Steamed Eel with Black Olive and Black Bean Garlic Sauce served with Steamed Rice 欖角蒜蓉豆豉蒸白鱔伴香苗

Chunky Potato Soup with Vienna Sausage 維也納腸薯仔湯

Chinese Soup of the Day 中式老火湯

468 Wok-fried Tiger Prawns Coated with Salted Egg Yolk served with Steamed Rice 黃金蝦球伴香苗

> **Pork Chop Cutlet** with Roti and Red Curry Sauce

378 吉列豬扒伴煎餅配紅咖喱汁 🔪

及焗馬鈴薯配馬爹利汁

Duck Leg Confit with Red Wine Pear. **Baked Potato and Madeira Sauce** 油封鴨腿伴紅酒燴梨

Served with Freshly Brewed Coffee or Fine Tea 香濃咖啡或茗茶

Upgrade to 升级至

| 71 MX | |
|--|----|
| Speciality Coffee 特選咖啡 | 5 |
| Iced Ribena with Lemon 凍檸檬利賓納 | 20 |
| Iced Red Bean 紅豆冰 | 20 |
| House Red, White or Draft Beer 红洒、白洒戓牛啤 | 40 |

Desserts 特色甜品

黑森林蛋糕

Add 另加

208

198

188

Please select one of the following 請選擇以下一款:

20 **Cherry Clafoutis** 焗車厘子布甸 **Sweet Soup of the Day** 20 是日糖水 **Chestnut Cream Cake** 26 栗子忌廉蛋糕 **Black Forest Cake** 26