



SET DINNER
精選晚市套餐

Amuse-Bouche
精緻小吃

Appetizer/Salad

Roasted U.S. Chipped Beef
with Honey Pommery Mustard Sauce
燒美國牛肉薄片配蜜糖芥末子汁

Soup

Soup of the Day
是日精選餐湯

Main Course

Pan-Seared Barramundi Fillet
with Mussels Beurre Blanc
香煎盲曹魚伴青口牛油汁
\$458

Or

Braised Lamb Shank in Red Wine
with Seasonal Vegetables
紅酒雜菜燴羊膝
\$488

Or

Grilled U.S. Angus Beef Hanging Tender (8oz)
with Wild Mushroom Gravy
炭燒美國安格斯封門柳(八安士)伴野菌燒汁
\$548

+\$188 for Additional Grilled Boston Lobster (Half Piece)
\$188可另加板煎波士頓龍蝦(半隻)

Dessert

Home-Made Green Apple Mousse Cake
自家製青蘋果慕絲蛋糕

Coffee or Tea
咖啡或茶

10% Service charge will be added to your final bill
加一服務收費



-15%