

SET DINNER

HK\$528 per person for 3 course set dinner (Appetiser or Middle + Main + Dessert)

HK\$638 per person for 4 course set dinner (Appetiser + Middle + Main + Dessert)

APPETISER

(Please Select One)

★ SMOKED BEEF TARTARE

Stracciatella, Kale &
Black Truffle

BURRATA [V]

Heirloom Tomato & Artichoke
Salad

★ SEARED SCALLOP [C]

Chorizo, Yellow Tomato
Gazpacho & Sweet Peas

SPANISH OCTOPUS

New Baby Potatoes,
Red Endive & Smoked Piquillo

MIDDLE

(Please Select One)

★ LOBSTER BISQUE [C]

Lobster, Kaffir Lime, Sour Cream

RICOTTA RAVIOLI [V]

Green Asparagus, Sage & Black Truffle

MAIN COURSE

(Please select one)

BAKED SEABASS [SS][C]

Bouillabaisse, Baby New Potatoes
& Piquillo

★ DOVER SOLE MEUNIERE

Potato Purée, Baby Spinach,
Brown Butter & Capers
[Supplement \$108]

GRILLED LAMB CHOPS [G]

Braised Artichoke, Eggplant Purée,
Edamame & Green Chimichurri

SURF & TURF [C]

Wagyu Beef Striploin, King Prawns,
Truffle Mash, Spinach, Périgord Sauce
[Supplement \$108]

POTATO GNOCCHI [V]

Impossible Meat Ragout & Wild Mushroom,
Aged Ricotta

DESSERT

(Please Select One)

NEW YORK CHEESE CAKE [V]

Berries Compote, Raspberry Sorbet

CARAMEL DELIGHT [N]

Chocolate Caramel Cake, Caramel Ice Cream

TWO-HOUR FREE-FLOW BEVERAGE

CHAMPAGNE

\$498 per person

VEUVE CLICQUOT YELLOW LABEL BRUT

PROSECCO

\$298 per person

SELECTED PROSECCO

As well as a selection of house red & white wines, beers & soft drinks

★ Signature [V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

Please let us know if you have any food allergies or special dietary requirements. Prices are in HKD and subject to 10% service charge.