



SET DINNER 晚市套餐

港幣 HK\$664 元

Appetiser 頭盤



Caesar salad

Romaine, bacon, parmesan cheese, croutons, and Caesar dressing

凱撒沙律配煙肉、巴馬臣芝士片及麵包粒

or 或



Parma ham and melon with parmesan cheese

意大利風乾火腿伴蜜瓜配巴馬臣芝士

Soup 湯品

Daily soup 精選餐湯

Main Course 主菜

Roasted baby spring chicken

Asparagus, herb potatoes, and truffle chicken jus

香烤春雞伴蘆筍、香草馬鈴薯及松露雞汁

or 或

Create your pasta

Spaghetti or penne with a choice of bolognese or carbonara

自選意粉

意大利粉或長通粉 配 肉醬或煙肉忌廉汁

or 或



10oz Australian grain-fed beef rib-eye

Dijon mustard or black pepper sauce with vegetable panache

澳洲穀飼肉眼牛扒 10 安士

法國芥末醬或黑胡椒汁伴雜錦時蔬

All main courses served with parmesan truffle fries with signature sauce

主菜均配搭巴馬臣芝士松露薯條伴招牌蘸醬

Dessert 甜品



Fresh fruit platter 時令鮮果盤

or 或



Berliner 柏林冬甩

+HK\$168 per person for two hours of free-flow house white or red wine

每位另加港幣 168 元可享兩小時無限暢飲精選紅白餐酒

All prices are subject to a 10% service charge 所有價目另設加一服務費

We use only cage-free eggs — a responsible and wholesome choice

本餐廳只採用放養雞蛋—更人道且健康之選



Contains nuts
含堅果



Gluten-free
無麩質



Signature dish
招牌菜



Contains pork
含豬肉

Please do alert our staff of any potential food allergies 如有任何喜好或食物敏感，請與我們的服務員聯絡