



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

 **Daily cake 是日精選蛋糕**

+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