



Beef Wellington

Every Saturday & Sunday

Minimum order for two people

APPETIZER

TOMATO BURRATA

新鮮蕃茄伴布拉塔芝士
Japanese tomato, fresh burrata

CLASSIC CAESAR

經典凱撒沙律
Romaine, anchovies, quail egg, bacon, parmesan

TIGER PRAWN

虎蝦沙律配薑黃醬汁
Pan-seared tiger prawn, endive, curcuma dressing
(Supplement HKD\$68)

CAVIAR BOX (10g caviar)

經典魚子醬配龍蝦果凍及皇帝蟹蟹肉
Sologne caviar, lobster jelly, king crab
(Supplement HKD\$398)

Loxarel A Pèl Ancestral Spain 2021
Loxarel Amalteia Brut Nature Spain 2020

SOUP

ONION SOUP

傳統法式洋蔥湯配烤焗芝士
Classic French onion soup, cheese gratin

BOUILLABAISSE

法式馬賽魚湯伴龍蝦
Classic Marseille fish soup, lobster, daily fish
(Supplement HKD\$128)

Tochi- Mongaku Valley Winery Yoichi Hokkaido Japan 2022
Haku - Mongaku Valley Winery Yoichi Hokkaido Japan 2022

SIGNATURE BEEF WELLINGTON FOR 2

經典威靈頓牛柳伴招牌薯蓉
Tenderloin, foie gras, puff pastry, truffle, mushroom, mashed potato
Château Pape Clément Graves 2009

DESSERT

LE MILLE-FEUILLE

法式千層酥配烈酒吉士醬及香草雪糕
Mille-feuille with rum pastry cream and vanilla ice cream

SOUFFLE

朱古力疏乎厘配香草雪糕
Signature chocolate souffle, vanilla ice cream
(Supplement HKD\$98)

Batasiolo Moscato D'Asti DOCG, Piedmont, Italy 2020

COFFEE OR TEA

咖啡或茶

One appetizer, main course, one dessert 一款前菜, 主菜及一款甜品 **HKD\$788**

One appetizer, one soup, main course, one dessert 一款前菜, 一款湯, 主菜及一款甜品 **HKD\$888**

3 glasses wine pairing (Sparkling + White + Red) 三杯葡萄酒配搭 **HKD\$480**

6 glasses wine pairing 六杯葡萄酒配搭 **HKD\$780**

Set menu from 套餐供應時間 12:00 – 15:00, 17:00 – 21:00

All items are subject to 10% service charge 所有價目另加壹服務