

晚宴套餐 Set Dinner

Appetizer

歐陸式前菜小食 Antipasto

Soup

是日餐湯 Soup of the Day

(+\$38 轉98%野菌忌廉湯)

(+\$38 Change to Cream of 98% Wild Mushroom Soup)

- A. 澳洲鮮BB青口仔扁意大利粉 \$268
配 蒜蓉, 辣椒, 意大利蕃茜, 白酒
Linguini Alle Vongole
w/. Garlic, Chili, Italian herbs & White Wine
- B. 燒澳洲刺身級帶子大蜆及虎蝦 \$278
伴 鮮墨魚汁意大利粉
Spaghetti Grilled Australian Scallops,
Big Clam & Tiger Prawn
w/. Fresh Squid Ink Sauce
- C. 意式馬賽海鮮飯 \$288
(大蝦, 帶子, 青口, 燈籠椒 配 海鮮汁)
Marseille Paella
(Prawn, Scallop, Mussel, Bell pepper)
- D. 燒美國豬肋骨 配 燒烤汁 \$298
伴 蒜蓉香草醬薯角
Roasted Pork Rib
w/. BBQ Sauce, House Fries & Pesto Aioli
- E. 香煎勺草格寧蘭比目魚柳 \$318
伴 白豆牛油檸檬忌廉汁
Pan-fried Greenland Halibut Fish Fillet
w/. White bean butter lemon creamy sauce
- F. 火焰美國Prime護心肉牛柳串 \$378
配 牛肉燒汁 伴 蒜蓉香草醬薯角
Roasted Beef Tenderloin Kebab
w/. Demi-Glace, House Fries & Resto Aioli

Dessert

精選甜品

Dessert of the Day

咖啡或茶

Coffee or Tea

10% Services Charge

Min Charge HK\$100/Head for Dinner



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