

## DÉGUSTATION DINNER MENU

1 Jul - 31 Dec 2019\* 6pm onwards

### Oyster

Salmon Roe, Fresh Dill and Sour Cream  
生蠔 . 三文魚籽 . 新鮮刁草 . 酸忌廉

### Aperol Spritz

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### Crabmeat Salad

Cucumber and Mango Salsa  
蟹肉沙律 . 青瓜 . 芒果莎莎醬

or 或

### Lobster Bisque +\$60

龍蝦濃湯

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### The Famous Original Spinning Bowl Salad

冰旋翡翠沙律

### Alois Lageder Pinot Grigio, Veneto, Italy

or 或

### Lobster Fennel Salad +\$60

Frisée, Romaine Lettuce and Citrus Fennel Vinaigrette  
龍蝦茴香沙律 . 菊苣 . 羅馬生菜 . 柑橘茴香汁

### Clos Henri Sauvignon Blanc, Marlborough, New Zealand

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### Roasted Prime Rib of Beef au jus - California Cut

Mashed Potatoes and Yorkshire Pudding  
特級燒牛肉 - 加州薄切 . 香滑薯蓉 . 英式烘薄酥餅

### Cune Gran Reserva, Rioja, Spain

or 或

### Poached Sea Bass

Carrot, Grilled Asparagus and Beurre Blanc Sauce  
慢煮鱸魚 . 甘筍 . 烤蘆筍 . 白酒牛油汁

### Chateau de Riquewihr Riesling Grand Cru, Alsace, France

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### American Cheesecake

Dark Chocolate Sauce, Blueberry Jam and Strawberry Purée  
美式芝士餅 . 黑朱古力醬 . 藍莓果醬 . 士多啤梨果蓉

### Ginestet Mascaron Sauternes, Bordeaux, France

### Hang Seng Credit Card Exclusive Price 恒生信用卡專享價 \$579

Regular Price 原價 \$689

3-glass Wine Pairing 搭配葡萄酒佳釀3杯 +\$369

3-glass Non-alcoholic Drinks Pairing 搭配非酒精類飲品3杯 +\$209

\*This menu not applicable on 7 October, 24-25 & 31 December 2019. Subject to 10% service charge. Hang Seng Credit Card Exclusive Price is only for Hang Seng Credit Cards issued by Hang Seng Bank Limited and cannot be used in conjunction with other promotions or vouchers.

Customers must settle the whole payment by eligible cards.

\*此餐目不適用於2019年10月7日, 12月24-25日及12月31日。

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