



## Shochu & Whisky Pairing Dinner

1 Oct - 31 Dec 2019\* 6pm onwards

### **Braised Octopus**

Gazpacho Tomato and Fennel  
燒八爪魚 . 茴香番茄濃汁

**Mori No Yousei**



### **Shrimp Jelly**

Mango Salsa and Salmon Roe  
海蝦啫哩杯 . 芒果莎莎 . 三文魚籽

**Talisker 10 years old Single Malt**

or 或

### **Butter Poached Lobster +\$60**

Zucchini, Carrot, Fava Bean and Lobster Bisque  
牛油慢煮龍蝦 . 意大利青瓜 . 甘筍 . 蠶豆 . 龍蝦濃汁

**Kikoji Ookubo**



### **Roasted Prime Rib of Beef au jus (8oz)**

Mashed Potatoes, Yorkshire Pudding, Creamed Spinach and Creamed Corn  
特級燒牛肉(8安士) . 香滑薯蓉 . 英式烘薄酥餅 . 忌廉菠菜 . 忌廉粟米

**Glenfiddich 18 Year Old Single Malt**

or 或

### **Chargrilled Beef Tenderloin**

Grilled Garlic, Potatoes au gratin and Portobello Red Wine Gravy  
燒嫩牛柳 . 烤蒜頭 . 焗千層薯仔 . 珍寶蘑菇紅酒燒汁

**Ardbeg Corryvreckan**

or 或

### **Grilled Salmon**

Radicchio, Granny Smith and Miso Sauce  
燒三文魚 . 紅菊苣 . 青蘋果 . 味噌醬

**Flamingo Orange**



### **Dark Chocolate Délice & Lemon Sorbet**

特濃朱古力慕思 . 檸檬雪葩

**Saketini**

Per Person 每位 \$728

Shochu & Whisky Pairing 搭配燒酎及威士忌 4-glass杯 +\$328

\*Unavailable on 24-25 & 31 Dec 2019. Subject to 10% service charge. All prices are in HK\$.

Cannot be used in conjunction with other promotional offers. Please alert your server of any food allergies before ordering.

\*不適用於2019年12月24-2及31日. 另加一服務費. 所有價錢以港幣計算. 不可與其他推廣優惠同時使用.

如閣下對任何食物過敏, 請於點菜前告知你的服務員.