



SEASONAL DINNER MENU

Amuse Bouche

餐前小點

APPETISER

Boston Lobster & Bone Marrow Salad

波士頓龍蝦牛骨髓沙律

OR

Lobster Bisque in Puff Pastry

酥皮龍蝦濃湯

ENTRÉE

Roasted Prime Rib of Beef Au Jus – California Cut

MASHED POTATOES, YORKSHIRE PUDDING

特級燒牛肉 – 加州薄切

UPGRADE TO LAWRY CUT 升級至招牌美味切 **+\$180**

ADD ATLANTIC LOBSTER TAIL 加配大西洋龍蝦尾 **+\$98**

ADD CREAMED CORN 加配忌廉粟米 **+\$60**

ADD CREAMED SPINACH 加配忌廉菠菜 **+\$60**

OR

Flamed Boston Lobster (Flamed tableside)

SHISHITO PEPPER, GREEN PEPPERCORN SAUCE

火燄波士頓龍蝦

OR

Pan-fried Chilean Sea Bass

SAUTÉED ARTICHOKE, CITRUS DRESSING

香煎智利海鱸魚

DESSERT

Strawberry Almond Crisps

士多啤梨杏仁脆片

OR

Warm Chocolate Fantasy Cake

RICH AND DELICIOUS, SERVED WITH VANILLA ICE CREAM

暖朱古力蛋糕

Petit Four with Coffee or Tea

餐後小點 配 咖啡或茶

\$750 PER PERSON

Subject to 10% service charge. All prices are in Hong Kong Dollars. Menu items may contain eggs, nuts, dairy and gluten. Please inform us in case of any food allergy, intolerance or special dietary requirement before placing your order. 另加一服務費。所有價錢以港幣計算。餐日可能含有蛋、果仁、奶類及麩質。如有食物過敏或特別膳食需求，請於點餐前通知。