



MOTHER'S DAY DINNER

11 MAY 2025

AMUSE BOUCHE

Lobster and Caviar Tartlet

龍蝦魚子醬撻

DELUXE SEAFOOD PLATTER

Sea Urchin 海膽

Razor Clam 蜆子

Slow-cooked Abalone 慢煮鮑魚

Fatty Tuna 吞拿魚腩

SOUP / SALAD

The Famous Original
Spinning Bowl Salad

冰旋翡翠沙律

or French Onion Soup or

法式洋葱湯

Lobster Bisque +\$88

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 +\$240

Creamed Corn 忌廉粟米 +\$60

Creamed Spinach 忌廉菠菜 +\$60

or

Crispy Three Yellow Chicken with Black Truffle

morel risotto

脆香黑松露三黃雞 配 羊肚菌意大利燉飯

or

Pan-fried Chilean Sea Bass with Crab Cake

beurre blanc

香煎智利海鱸魚 配 蟹餅

DESSERT

Earl Grey Mochi Mousse Cake

伯爵茶麻糬慕斯蛋糕

Coffee or Tea 咖啡或茶

\$988 per person

EARLY BIRD booking before 21 April 2025

\$888 per person

PAIR WITH WINE

3 glasses +\$450 per person

Subject to 10% service charge. All prices are in HK\$. 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.
加一服務費。所有價錢以港幣計算。餐目可能含有蛋、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。