

## Set Dinner menu 晚市套餐

### **Appetizer** (Choose 1)

**Avocado with quinoa salad**  
鮮牛油果藜麥沙律

**Basil, white wine with clams**  
羅勒白酒煮鮮蜆

**Hokkaido botan shrimp sashimi**  
北海道刺身牡丹蝦配芥末檸檬汁

**Roasted sucking pig - Chef special**  
香烤秘制乳豬件

### **Daily Soup** 餐湯 x 2

### **Pasta & Risotto** (Choose 1)

**Black truffle risotto with mushroom**  
燒大啡菇黑松露有機雜菌意大利飯

**Spaghetti tossed in porcini with parma ham**  
意大利巴馬火腿牛乾菌意粉

**Spaghetti tossed in squid ink with scallops**  
香煎刺身級北海道帶子墨汁意粉

### **Main Course** (Choose 1)

**Slow-cooked USA pork rack with pineapple berry sauce**  
低溫慢煮美國穀飼豬鞍架 配 菠蘿黑梅汁

**Roasted halibut, fresh clams with butter cream sauce**  
香煎比目魚柳, 煮鮮蜆薩丁米 配 牛油忌廉汁

**Roasted rack of lamb provencal with mint lemon sauce**  
烤焗保雲酥紐西蘭羊排4支骨 配 薄荷檸檬汁 (+\$38)

**Slow-cooked Australian tenderloin with red wine sauce**  
法式低溫慢煮澳洲牛柳 配 紅酒汁 (+58)

### **Set Drink** 餐飲 / **Daily Dessert** 餐甜

**CocaCola/Cream Soda/Ginger Ale** (可樂/玉泉忌廉/薑味汽水)

**Hot tea** (四季青鐵觀音 / 玫瑰黃金桂)

**Iced mango pineapple tea** 凍芒果菠蘿茶

**\$498 For two persons**  
(10% service charge)

