

Dinner menu 晚市餐牌



Salad

Chef's Caesar salad \$98
廚師精選 - 凱撒沙律

Avocado with quinoa salad \$108
鮮牛油果藜麥沙律

Appetizer

Chili & garlic chicken wings \$78
香蒜避風塘雞中翼

Escargot bourguignonne \$78
牛油忌廉焗法式田螺配薯蓉

Fish and chips \$98
英式炸魚薯條

Basil, white wine with clams \$118
羅勒白酒煮鮮蜆

Hokkaido botan shrimp sashimi \$138
北海道刺身牡丹蝦配芥末檸檬汁

Sucking pig - Chef special \$148
香烤秘制乳豬件

Pasta, Risotto, Burger (include daily soup + set drink or dessert 配餐湯 + 餐飲或餐甜)

Black truffle risotto with mushroom \$138
燒大啡菇黑松露有機雜菌意大利飯

Strascinati tossed in puttenasca sauce with choriz, black olive and homemade dried tomato \$148
辣肉腸, 黑水欖, 自家制乾蕃茄意式辣茄醬耳形粉

Spaghetti tossed in porcini with parma ham \$158
意大利巴馬火腿牛乾菌意粉

Spaghetti tossed in squid ink with scallops \$168
香煎刺身級北海道帶子墨汁意粉

Sweet corn risotto with whole lobster tail \$248
原隻龍蝦尾咸香蛋黃粟米意大利飯

Main Course (include daily soup + set drink or dessert 配餐湯 + 餐飲或餐甜)

Roasted USA spring chicken with rosemary gravy \$188
烤焗美國自然養飼春雞 配 迷迭香燒汁

Slow-cooked USA pork rack with pineapple berry sauce \$198
低溫慢煮美國穀飼豬鞍架 配 菠蘿黑梅汁

Roasted duck confit with balsamic sauce \$198
法式油浸鴨脾 配 黑醋汁

Roasted halibut, fresh clams with butter cream sauce \$238
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 \$268
烤焗保雲酥紐西蘭羊排4支骨 配 薄荷檸檬汁

Slow-cooked Australian tenderloin with red wine sauce \$308
法式低溫慢煮澳洲牛柳 配 紅酒汁

USA IBP Prime Tomahawk steak 48 oz (order 1 day before) \$788
美國Prime斧頭牛扒48安士(1天前預訂)

Set Drink 餐飲

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

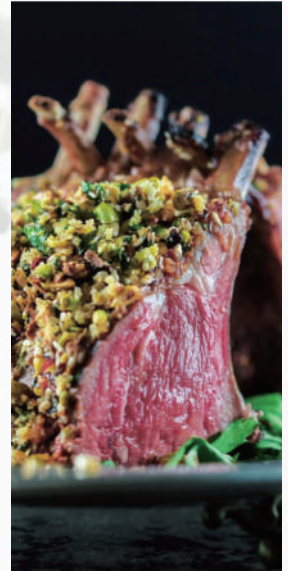
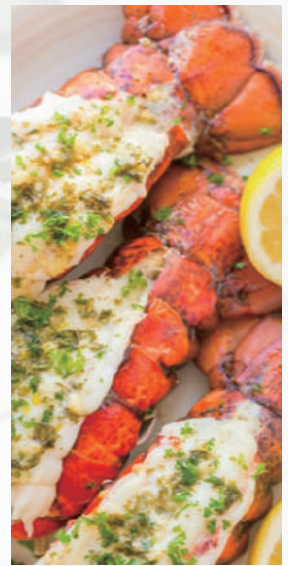
Hot tea (四季青鐵觀音 / 玫瑰黃金桂)

Iced mango pineapple tea 凍芒果菠蘿茶

熱飲類 Hot drink + \$12

凍飲類 Iced drink + \$14

沙冰類 Smoothies + \$20



* 晚市最低消費每位\$100 * 開瓶費\$80 * 切餅費\$80

* 本店採用新鮮烘焙咖啡豆 * 設加一服務費 * 本店不設檸檬類飲品