

ALL DAY DINING 全日供應

SET 套餐

2-COURSE 兩道菜 Select one starter or soup, and main course 選擇一道前菜或湯及主菜 \$358

3-COURSE 三道菜 Select one starter, soup and main course 選擇一道前菜、湯及主菜 \$458

WITH ONE DESSERT 配一道甜品 *The Blue Box Celebration Cake not included 不包括 The Blue Box 蛋糕 \$88

WITH A GLASS OF TIFFANY BLUE COCKTAIL 配一杯 TIFFANY BLUE 雞尾酒 \$88

STARTER 前菜

PAN-SEARED HOKKAIDO SCALLOP 香煎北海道帶子 (N) \$168

Endive salad, pine nuts, shallots, wasabi mayonnaise, turmeric dressing 苦菊苣沙律、松子、紅洋蔥、芥末蛋黃醬、薑黃汁

FIFTH AVENUE LOBSTER SALAD 龍蝦沙律 (GF, DF) (+\$100 for set 套餐) \$268

Avocado, succrine lettuce, tomatoes, orange ginger sauce 牛油果、生菜、番茄、香橙薑醬汁

BURRATA 水牛芝士沙律 (V, GF) \$168

Mixed tomato salad, shallots, chives, lemon dressing 番茄沙律、紅洋蔥、香蔥、檸檬油醋

CHICKEN AND VEGETABLE TERRINE 法式雞肉蔬菜凍批 (DF, N) \$158

Seasonal vegetables, chicken, chicken jelly, quinoa, shiso 時令蔬菜、雞肉、清雞湯凍、藜麥、紫蘇葉

PAN-SEARED FOIE GRAS 香煎鵝肝 (DF, N) (+\$60 for set 套餐) \$228

Daikon, celery, celery root, yuzu ponzu dashi 白蘿蔔、香芹、芹菜根、日式柚子高湯

SOUP 湯

CHICKEN CONSOMMÉ 法式雞清湯配鴨肝小雲吞 \$148

Foie gras ravioli, baby corns, celery, mushrooms, okra 小粟米、香芹、蘑菇、秋葵

CAULIFLOWER 椰菜花濃湯 (V, GF) \$148

Sliced purple cauliflowers, curry oil, chives 紫椰菜花片、咖喱油、香蔥

CHERRY GAZPACHO 車厘子凍湯 (V, GF, N) \$148

Cherries, pistachio, salted ice cream, mint 車厘子、開心果、鹽味雪糕、薄荷

MAIN 主菜

“CHARLES LEWIS TIFFANY” GRILLED CHICKEN SANDWICH 黑松露醬烤雞三文治 \$218

Kale, caramelized onions, truffle mayonnaise, sweet potato fries 羽衣甘藍、焦糖化洋蔥、番薯條

CARBONARA 鹹蛋黃卡邦尼意粉 \$218

Bacon, Parmesan cheese, homemade cured egg yolk 煙肉、巴馬臣芝士

BEYOND BOLOGNESE 素肉醬意粉 (V) \$218

Beyond Meat bolognese, Tête de Moine 素肉醬、芝士

LOBSTER LINGUINE 龍蝦扁意粉 (+\$120 for set 套餐) \$368

Cognac lobster cream sauce 干邑龍蝦忌廉汁

SEAFOOD RISOTTO 海鮮墨汁意大利飯 \$248

Squid ink, pan seared scallops, squids, clams 香煎帶子、墨魚、蜆

SAFFRON RICE 番紅花燉飯 (V,GF)	\$218
Cauliflowers, aioli, vegetable couscous 椰菜花、香蒜蛋黃醬、蔬菜小米	
SLOW COOKED CHICKEN WITH BLACK TRUFFLE 慢煮黑松露雞	(+\$40 for set 套餐) \$288
Chicken rolls, chicken thigh fillet, king oyster mushroom, truffle sauce 雞肉捲、雞腿肉、杏鮑菇、松露醬	
WHITE COD WITH CRISPY POTATO 脆薯薄片鱈魚 (GF,N)	(+\$90 for set 套餐) \$338
Jerusalem artichoke, green asparagus, mixed organic seeds, fish cream sauce 菊芋、青蘆筍、混合有機種子、魚湯忌廉汁	
AUSTRALIAN BLACK ANGUS SIRLOIN 澳洲安格斯西冷牛扒 (GF)	(+\$150 for set 套餐) \$398
Zucchini ratatouille roll, confit tomatoes, onion puree, beef jus 意大利青瓜菜卷、油漬番茄、洋蔥蓉、牛肉濃汁	
SIDE DISH 配菜	
SAUTÉED MUSHROOMS 香炒蘑菇	\$78
GRILLED ASPARAGUS 烤蘆筍	\$78
STEAMED VEGETABLES 蒸蔬菜	\$68
SWEET POTATO FRIES 炸番薯條	\$68
SAUTÉED POTATOES 香煎薯仔	\$68
DESSERT 甜品	
PASSION FRUIT MOUSSE IN CRYSTAL SPHERE 熱情果慕絲水晶球 (N)	\$108
Yogurt espuma, pineapple, flaxseed crumbles, yogurt crisps, blown sugar sphere 乳酪泡沫、菠蘿、亞麻籽脆脆、乳酪脆粒、吹製糖球	
CHAMPAGNE LYCHEE MOUSSE 香檳荔枝慕絲 (GF)	\$108
Champagne sorbet, champagne jelly, lychee jelly 香檳雪葩、香檳啫喱、荔枝啫喱	
RAW MILK PUDDING 牛奶布甸 (N)	\$98
Fresh berries, seasonal fruits, blood orange sauce 新鮮雜莓、時令水果、血橙醬	
CARAMEL POPCORN CHOCOLATE TART 焦糖爆谷朱古力撻 (N)	\$108
Chocolate ganache, praline royaltine, caramelized popcorns, mascarpone cream, ice cream 朱古力奶油、榛子朱古力醬、焦糖爆谷、馬斯卡彭芝士、雪糕	
NEW YORK CHEESECAKE 紐約芝士蛋糕 (N)	\$108
Passion fruit sauce, honey sauce, fresh fruits 熱情果醬、蜜糖醬、新鮮水果	
ASSORTED ICE CREAM OR SORBET 雪糕或雪葩 (N)	\$98
Matcha crumbles, almond tuile 抹茶脆脆、杏仁脆片	
THE BLUE BOX CELEBRATION CAKE 蛋糕 (N)	\$588
PRE-ORDER FOR DINE-IN ONLY 只限堂食 (須預訂)	
Salted caramel mousse, white sesame mousse, almond royaltine, chocolate chiffon cake 海鹽焦糖慕絲、白芝麻慕絲、杏仁朱古力脆片、朱古力戚風蛋糕	

(V) VEGETARIAN 素食 | (GF) GLUTEN-FREE 無麩質 | (DF) DAIRY-FREE 不含乳製品 | (N) CONTAINS NUT 含堅果類

If you have any concerns regarding food allergies, please inform your server before ordering.

Served from 12pm - 9pm (Mon-Thu); 12pm - 10pm (Fri-Sun & Public Holidays). All prices are subject to 10% service charge.

如有任何關於食物敏感的查詢，請於落單時告知我們的服務員

供應時間：星期一至四：中午 12 時至晚上 9 時；星期五至日及公眾假期：中午 12 時至晚上 10 時 | 所有價格另收取加一服務費