



Where food lovers meet
flame cooking!

Flame Signature Set Dinner 名氣廊晚市套餐

Nicoise Salad with Spanish Octopus, Honey Yuzu Vinaigrette

西班牙八爪魚尼斯沙律配蜜糖柚子醋

Or 或



Hydroponic Watercress Veloute

法式水耕西洋菜湯

☆☆☆☆☆☆☆☆



Slowed-cooked French Quail Stuffed with Foie Gras & Mushroom,

Port Wine Jus

慢煮法國鴨肝野菌釀鵪鶉配砵酒汁

Or 或

Sole Roulade Wrapped with Salmon Mousse, Sea Urchin Beurre Blanc

三文魚慕絲龍脷魚柳卷配海膽牛油汁

Or 或

Shrimp & Scallop Risotto with Sakura Shrimp in Hydroponic Watercress Sauce

鮮蝦帶子櫻花蝦水耕西洋菜燴飯

Or 或



Roasted Tomato, Mozzarella & Basil Ravioli with Pesto Tomato Sauce

蕃茄羅勒水牛芝士意大利雲吞

☆☆☆☆☆☆☆☆



Glacier Garden

Iced Pudding with Forest Berries, Okinawa Brown Syrup

冰川花園 (雜莓冰粉配沖繩黑糖漿)

Or 或

Opera Cake

歌劇院蛋糕

Freshly Brewed Coffee or Tea

即磨咖啡或茶

HK\$338 Per Person

Prices are subject to 10% service charge 加一服務費

Photos are for reference only 相片只供參考



Chef Recommendations 廚師精選



Green Dishes 素菜

DINNER