

NORDIC WINTER EPICUREAN 北歐冬日美饌

DINNER SET 晚市套餐

STARTER 頭盤

Choose one 可選一款

SMOKE-ROASTED US BEEF TENDERLOIN 煙燻烤美國牛柳

Natural US Beef Tenderloin, Fingerling Potato Salad with Black Truffle & Dried Celeriac
美國純天然牛柳、手指薯仔沙律伴黑松露及芹菜頭乾

Wine pairing 餐酒配搭: *Deakin Estate Shiraz, Victoria, Australia*
or 或

NORDIC CRAB CAKE 北歐蟹肉餅

Dill-Marinated Cucumbers, Marinated Roe & Remoulade Sauce
醃青瓜、醃魚子及雷莫拉蛋黃醬

Wine pairing 餐酒配搭: *De Bortoli Family Selection Chardonnay, Victoria, Australia*
or 或

CHILLED SEAFOOD TASTER 海鮮冷盤

Scallops, House-Smoked Shrimps, Blue Mussels, Baby Clams, Gravad Lax Salmon & Pickled Salmon
帶子、自家煙燻蝦肉、藍青口、甜蜆、甜菜根漬三文魚及醃三文魚

Wine pairing 餐酒配搭: *Fritz Zimmer Gewurztraminer, Germany*
(A supplement of HK\$68 另加港幣\$68)



SOUP 湯

PARSNIP & CELERIAC SOUP WITH TOASTED HAZELNUTS 香烤榛子白甘筍芹菜頭湯

Fried Kale & Hazelnut Oil 脆炸羽衣甘藍及榛子油
or 或

ROASTED LOBSTER & SALMON SOUP 香烤龍蝦三文魚湯

Dill Crème 刁草忌廉

(A supplement of HK\$48 另加港幣\$48)

MAIN COURSE 主菜

Choose one 可選一款

CODFISH FILLET POACHED WITH BAY LEAF 鱈魚柳伴月桂葉 (160g 克)

Lemon-Crushed Potatoes, Grilled Sprouting Broccoli, Roasted Pumpkin & Hollandaise Sauce with Chives
檸檬碎薯仔、烤西蘭花球、烤南瓜及香蔥蛋黃醬

Wine pairing 餐酒配搭: *Montes Limited Selection Sauvignon Blanc, Leyda Valley, Chile*
or 或



LIGHTLY-SMOKED VENISON TENDERLOIN 輕煙燻黃麂柳 (120g 克)

Roasted Garlic & Potato Puree, Roasted Baby Carrots, Brussels Sprout Leaves & Red Wine Sauce with Arctic Blueberries
烤大蒜及薯仔蓉、烤甘筍苗、椰菜苗葉及紅酒汁伴極地藍莓

Wine pairing 餐酒配搭: *Alamos Uco Valley Malbec, Mendoza, Argentina*
or 或



BEETROOT RISOTTO WITH ROASTED PRIME ROOT VEGETABLES

甜菜根意大利燴飯伴香烤根菜

Parsnip, Celeriac, Carrots, Toasted Walnuts & Danish Feta Cheese
白甘筍、芹菜頭、甘筍、烤核桃及丹麥山羊芝士

DESSERT 甜品

DESSERT OF THE DAY 是日精選甜品

4 COURSES **HK\$538**

四道菜 Per Person 每位

WINE PAIRING 餐酒配搭

1 Glass 一杯 HK\$88
2 Glasses 兩杯 HK\$168
3 Glasses 三杯 HK\$238



Vegetarian 素菜 / Signature 招牌菜

Subject to 10% service charge 另收取加一服務費
All prices are in Hong Kong Dollars 價格以港幣計算