

# FLINT

## 4-COURSE SET DINNER MENU

### APPETISERS

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CAESAR SALAD  
baby gems, aged Parmesan,  
white anchovies, grated cured egg yolk

SUPER GREENS  
watercress, baby spinach, arugula,  
grains & seeds, yuzu dressing

WARM LOBSTER SALAD  
half Boston lobster, garlic butter,  
Kohlrabi salad

DUCK FOIE GRAS DUMPLING  
cherry, tomato consommé

SEARED U.S. SCALLOP  
crispy pork belly, pomelo,  
pumpkin purée

### SECOND COURSE

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CREAM OF MUSHROOM

LOBSTER BISQUE

### MAINS

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CATCH OF THE DAY  
white bean casserole, chorizo,  
savoy cabbage

700

FENNEL RUB IBÉRICO PORK RACK  
fennel & dill salad, apple compote

700

CHAR-GRILLED LAMB T-BONE  
roasted eggplant,  
Ratatouille, lamb jus

700

USDA NEBRASKA RIBEYE 10oz  
grilled asparagus, semi-dried tomato,  
Flint's steak sauce

800

KING CRAB LINGUINE  
king crab leg, chorizo sausage,  
piquillo pepper

800

AUSTRALIAN JACK'S CREEK  
STRIPLOIN 12oz  
grilled asparagus, semi-dried tomato,  
Flint's steak sauce

800

BOSTON LOBSTER  
steamed or grilled, Choron sauce,  
U.S. asparagus

900

STOCKYARD-  
PREMIUM AUSTRALIAN  
BLACK ANGUS BEEF TOMAHAWK  
duck fat chips, English asparagus,  
fricassée of wild mushrooms,  
summer truffle jus

1,900  
2 persons

### DESSERTS

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MASCARPONE CHESTNUT MONT BLANC  
rum chestnut crémeux paste,  
mascarpone crémeux, almond crispy

GUANAJA BITTERSWEET CHOCOLATE  
chocolate sable, chocolate creamy,  
flourless sponge,  
Guanaja milk chocolate mousse

FRUIT & BERRIES  
seasonal fruit, lemon sorbet

Prices are in Hong Kong dollars and subject to a 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

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## 四道菜晚餐

### 頭盤

#### 凱撒沙律

嫩生菜芯、巴瑪臣芝士、銀鯉魚、蛋黃碎

#### 雜菜沙律

西洋菜、菠菜、火箭菜、穀物、柚子汁

#### 龍蝦沙律

半隻龍蝦、蒜蓉牛油、芥蘭頭沙律

#### 法國鴨肝雲吞

車厘子、番茄清湯

#### 香煎美國帶子

煎豬腩、柚子、南瓜蓉

### 湯

#### 磨菇忌廉湯

#### 龍蝦濃湯

### 主菜

#### 是日精選鮮魚

燴白豆、西班牙辣肉腸、椰菜

700

#### 香烤茴香粉西班牙頂級黑豚扒

茴香蒜蓉沙律、蘋果蓉

700

#### 香烤 T 骨羊扒

香烤茄子、普羅旺斯燉菜、羊肉汁

800

#### 美國內布拉斯加肉眼牛扒-10 安士

烤蘆筍、風乾番茄、秘製醬汁

800

#### 皇帝蟹意大利扁意粉

皇帝蟹腳、西班牙辣肉腸、西班牙辣椒

800

#### 澳洲草飼西冷牛扒-12 安士

烤蘆筍、風乾番茄、秘製醬汁

800

#### 波士頓龍蝦

蒸或烤、修隆醬、美國蘆筍

900

#### 澳洲安格斯斧頭扒

炸薯條、英國蘆筍、油煎野菌、黑松露醬

1,900

2 位

### 甜品

#### 芝士栗子雪山

林酒栗子忌廉蓉、芝士忌廉、杏仁脆粒

#### GUANAJA 朱古力蛋糕

朱古力脆餅、朱古力忌廉、無麵粉海綿蛋糕、牛奶朱古力慕絲

### 鮮果及野莓

時令鮮果、檸檬雪葩

所有價目以港幣計算，另加 10% 服務費。如閣下對食物有任何敏感或要求，請於點餐前聯絡當值服務員