



NATIONAL DAY DINNER

October 1st • 7:15 pm onwards

4 - COURSE MENU

STARTER

HAND-CURED NORWEGIAN SALMON WITH SORRENTO LEMON AND PEPPER

dry aged organic egg and spinach crunch
自制檸檬胡椒腌三文魚 配 風乾蛋黃及脆菠菜

SECOND COURSE

HOME-MADE RAVIOLI FILLED WITH KING PRAWNS

Tuscany "Caciucco" soup broth and clams
大蝦意式餃子 配 鮮蜆海鮮湯

MAIN

ATLANTIC HALIBUT FILLET

with browned butter, capers, parsley, lemon confit and bread crostini,
"pommes nature"
鹹檸檬水瓜紐牛油汁燴比目魚柳 配 焗薯

OR 或

ITALIAN VEAL "INVOLTINI" ROULADES FILLED WITH BABY SPINACH

served with roasted vegetables
焗釀菠菜牛仔肉卷 配 烤蔬菜

DESSERT

DUO OF ALPHONSO MANGO AND WHITE CHOCOLATE MOUSSE

with biscuit crumble
雙色阿豐素芒果及白朱古力慕絲 配 餅乾碎

COFFEE OR TEA

咖啡或茶

每位\$690 PER PERSON

10% service charge applies
另加一服務費