



STARTERS 前菜

-  **NORDIC SEAFOOD PLATTER 北歐海鮮拼盤 (For Two 兩位用)** **\$418**
Half Atlantic Lobster, Half North Sea Brown Crab, Smoked Arctic Shrimps, Blue Mussels, Baby Clams, Roasted Garlic Aioli & Raspberry Mignonette
 大西洋龍蝦 (半隻)、北海麵包蟹 (半隻)、煙燻北極甜蝦、藍青口、鮮蜆、烤蒜蓉蛋黃醬及覆盆子木犀草汁
-  **SALMON IN SIX WAYS 挪威三文魚驚喜六重奏** **\$228**
Cold-Smoked, Seared, Mousse, Pickled, Gravad Lax & Smoked Salmon Roe
 冷燻、輕煎、慕絲、醃製、紅菜頭漬及煙燻三文魚子
- HOKKAIDO SCALLOP TARTARE 北海道帶子他他** **\$198**
Trout Caviar, Avocado, Cucumbers, Horseradish Sauce & Langoustine Oil
 鱒魚籽、牛油果、青瓜、辣根醬和鰲蝦油
- PARMESAN-ROASTED WHITE ASPARAGUS 85°C WITH CAVIAR** **\$198**
帕瑪森芝士烤白蘆筍 85°C 伴魚子醬
Chervil & Smoked Crème Fraîche
 法國番茜及煙燻法式忌廉
-  **STRACCIATELLA DI BURRATA 布拉塔絲網芝士** **\$198**
Raspberry-pickled Beetroot, Smoked Golden Beetroot, Toasted Pine Nuts & Rockets
 覆盆子醃甜菜頭、煙燻黃金甜菜頭、烤松子仁及火箭菜
-  **BALTIC HERRING TASTER 波羅的海希靈魚三重奏** **\$168**
Marinated with Mustard, Tomato, Onion & Dill Potatoes
 醃芥末、番茄、洋蔥及刁草薯仔

SALAD 沙律

-  **PARMA HAM SALAD 巴馬火腿沙律** **\$178**
Parma Ham, Asparagus, Cherry Tomatoes, Feta Cheese, French Beans, Zucchini & Aged Sherry Vinaigrette
 巴馬火腿、蘆筍、車厘茄、菲達芝士、法邊豆、意大利青瓜及陳年雪莉油醋
 (Vegetarian Option Available 可選素菜沙律)

SOUP 湯

-  **NORWEGIAN SALMON SOUP with LANGOUSTINE** **\$148**
挪威三文魚湯伴海螯蝦
Dill Cream
 刁草忌廉
- SPRING CHICKEN CONSOMME 春雞清湯** **\$128**
Chicken Mousse, Zucchini Sphere
 雞肉慕斯、意大利青瓜粒

MAIN COURSES 主菜

-  **GRILLED US GRAIN-FED BLACK ANGUS TOMAHAWK STEAK** 42oz 安士 **\$1588**
香烤美國穀飼黑安格斯斧頭扒
Free Flow French Fries, Prime Vegetables & Red Wine Sauce
 無限添加脆炸薯條、優質蔬菜及紅酒汁
 (Served with Carving Trolley 專人席前服務 | 30 minutes preparation time 製作需時30分鐘)
-  **NORDIC SEAFOOD STEW 北歐濃湯燴海鮮** **\$788**
Atlantic Lobster (whole), Norwegian Smoked Salmon, Organic Blue Mussels, Organic Baby Clams, Lobster & Salmon Bisque
 大西洋龍蝦(全隻)、挪威煙三文魚、有機藍青口、有機鮮蜆及龍蝦三文魚濃湯
 (An additional of HK\$388 for an extra Atlantic lobster 另加大西洋龍蝦每隻港幣\$388)
- GRILLED NATURAL US BEEF RIB-EYE STEAK 香烤美國肉眼扒** **16oz 安士 \$728**
Prime Vegetables, Fried Truffle Potatoes & Red Wine Sauce
 優質蔬菜、炸松露薯仔及紅酒汁 **10oz 安士 \$528**
-  **ROASTED NATURAL FREE RANGE CHICKEN 香烤天然放養雞** **Whole 全隻 \$528**
Roasted Zucchini, Baby Carrots & Rosemary Garlic Butter Sauce
 烤意大利青瓜、甘筍苗及露絲瑪莉香蒜牛油汁 **Half 半隻 \$328**
 (35 minutes preparation time for a half of roasted chicken 半隻烤雞製作需時35分鐘)
 (An hour preparation time for a whole roasted chicken 全隻烤雞製作需時1小時)
-  **HOUSE-SMOKED SALMON FILLET 自家煙燻挪威三文魚柳** **\$398**
Creamed Morel Mushrooms, Fingerling Potatoes & Dill Sauce
 配忌廉羊肚菌、手指薯仔及刁草汁
- GRILLED SPRING LAMB TENDERLOIN 香烤嫩小羊柳** **\$398**
Braised White Beans with Black Truffle, Savoy Cabbage & Roasted Garlic Sauce
 黑松露燴白豆、皺葉椰菜及烤蒜汁
- ROASTED SEA BASS FILLET 烤海鱸魚柳** **\$298**
Mashed Potatoes, Grilled Green Asparagus, Beetroots & Champagne Velouté
 薯蓉、烤青蘆筍、紅菜頭及香檳濃汁
-  **HOME-MADE FINNISH MEATBALLS 自家製芬蘭肉丸** **\$228**
Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries & Cognac Gravy
 牛肉及豬肉丸、薯蓉、越橘莓蓉及干邑肉汁
-  **MOREL MUSHROOM & SPINACH ORZO PASTA** **\$228**
羊肚菌菠菜米形意粉
Cherry Tomatoes, Rocket & Herbs Mascarpone
 車厘茄、火箭菜及香草馬斯卡邦芝士

DESSERT 甜品

-  **FINDS SIGNATURE DESSERT PLATTER FINDS 招牌甜品拼盤 (For Four 四位用) \$328**
DAIM Parfait, Classic Cheesecake & Chef Selection
 DAIM 芭菲、經典芝士蛋糕及廚師精選
-  **DAIM PARFAIT | DAIM 芭菲 \$128**
Mixed Berries & Chocolate (Inspired by Swedish DAIM Candy Bar)
 新鮮雜莓及朱古力 (靈感源自瑞典傳統朱古力品牌 DAIM)
- WILD BLUEBERRY FRANGIPANE 野生藍莓杏仁蛋糕 \$128**
Madagascar Vanilla Ice Cream, Fresh Berries & Mixed Berry Sauce
 馬達加斯加雲呢拿雪糕、新鮮野莓及雜莓汁
- FRESH FRUITS & BERRIES SALAD 鮮果及雜莓沙律 \$128**
Whipped Cream
 鮮忌廉
- CAKE OF THE DAY (Serve on the Trolley) 是日精選蛋糕 (席前餐車形式供應) \$108**
Mixed Fruits
 新鮮雜果
- MÖVENPICK SORBET OR ICE-CREAM MÖVENPICK 雪葩或雪糕 \$108**
 (Please check with your server for daily selection 請向我們的職員查詢是日口味)
Fresh Berries
 新鮮雜莓