

NORDIC SPRING 4-COURSE SET DINNER

北歐春日四道菜美饌晚餐

HK\$ 588 per person 每位

VOSS NORWEGIAN MINERAL WATER 挪威VOSS天然礦泉水 +HK\$68 / 800ml

90 MINUTES FREE-FLOW | 90分鐘無限暢飲

NON-ALCOHOLIC BEVERAGES 無酒精飲品 +HK\$68

SELECTED SPARKLING, RED & WHITE WINE 精選氣泡酒、紅酒及白酒 +HK\$198

Available from 6pm to 10pm 於晚上6時至10時供應

Subject to a 10% service charge 另收取加一服務費

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

 **YELLOWTAIL TARTARE**

油甘魚他他

Avocado, Golden Beetroot, Pickled Radish, Rhubarb & Cucumber Juice
牛油果、黃金甜菜頭、醃漬蘿蔔、大黃及青瓜汁

or 或

POACHED GREEN ASPARAGUS

水煮青蘆筍

Parma Ham, Parmesan Cheese, Almonds, Egg Yolk Crème & Black Garlic Sauce
巴馬火腿、巴馬臣芝士、杏仁、煙燻蛋黃醬及黑蒜醬

 Vegetarian option available 另設素菜選擇

or 或

 **SALMON IN SIX WAYS**
挪威三文魚驚喜六重奏

Cold-smoked, Seared, Mousse, Pickled, Gravd Lax & Smoked Salmon Roe
冷燻、輕煎、慕絲、醃製、紅菜頭漬及煙燻三文魚子

+ HK\$148

 **ROASTED CAULIFLOWER & LEEK SOUP**

香烤椰菜花大蒜湯

Sautéed Artichokes, Croutons & Chive Oil
輕炒雅枝竹、麵包粒及香蔥油

or 或

 **CREAMY BLUE MUSSEL SOUP**
藍青口濃湯

Fennel, Celery, Vermouth, Shallots & Cream
茴香、芹菜、苦艾酒、紅蔥及忌廉

+ HK\$48

PARCHMENT-POACHED BLACK COD FILLET

紙封黑鱈魚柳

Baby Clams, Fingerling Potatoes, Fennel, Capers & Cherry Tomatoes
鮮蜆、手指薯仔、茴香、酸豆及車厘茄

or 或

 **GRILLED BLACK ANGUS MB6+ BEEF STRIPLOIN**
香烤黑安格斯 MB6+ 西冷

Roasted Garlic Purée, Sautéed Broccoli, Fingerling Potatoes & Port Wine Sauce
烤蒜蓉泥、香炒西蘭花苗、手指薯仔及砵酒汁

or 或

 **SAFFRON & SPRING PEA RISOTTO**
番紅花青豆意大利燴飯

White Beech Mushrooms, Goat Cheese & Toasted Pine Nuts
白玉菇、羊奶芝士及烤松子仁

CARAMELISED PEAR CRUMBLE

焦糖梨子配脆餅碎

Thyme & Blueberry Cheesecake Ice-cream
百里香及藍莓芝士蛋糕雪糕



Signature 招牌菜



Vegetarian 素菜