

NORDIC AUTUMN 4-COURSE SET DINNER

北歐秋日四道菜美饌晚餐

HK\$588 per person 每位

90 MINUTES FREE-FLOW | 90分鐘無限暢飲

NON-ALCOHOLIC BEVERAGES 無酒精飲品 +HK\$68

SELECT SPARKLING WINE, 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

Icelandic glacial natural spring / sparkling water | 冰島天然冰川水或氣泡水 +HK\$68 / 750ml

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

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

CITRUS-MARINATED HAMACHI

柑橘醃油甘魚

Shaved Fennel, Dill, Radish & Lingonberry Vinaigrette
茴香片、刁草、蘿蔔及越橘莓油醋汁

or 或

SMOKED DUCK BREAST 'CASTAING'

煙燻法國 'CASTAING' 鴨胸

Spicy Pumpkin Purée, Mâche Lettuce & Caramelised Fig Vinaigrette
辣南瓜蓉、羊齒生菜及焦糖無花果油醋汁

or 或



STRACCIATELLA DI BURRATA

布拉塔絲綢芝士

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

or 或



SALMON IN SIX WAYS

挪威三文魚驚喜六重奏

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

+ HK\$68

CREAMY BLUE MUSSEL & LOBSTER SOUP

藍青口龍蝦濃湯

Saffron, Fennel, Tarragon, Shallot, Garlic & Cream
藏紅花、茴香、龍蒿、紅蔥、大蒜及忌廉

or 或



CREAMY JERUSALEM ARTICHOKE SOUP

耶路撒冷雅枝竹濃湯

Fried King Oyster Mushrooms & Toasted Hazelnuts
香脆蠔菇及烤榛子



SLOW-ROASTED VENISON TENDERLOIN

慢烤鹿肉柳

Smoked Celeriac Purée, Green Beans & Black Currant Red Wine Sauce
煙燻芹菜根蓉、四季豆及黑醋栗紅酒汁

or 或

ATLANTIC TURBOT FILLET 'SOUS-VIDE'

慢煮大西洋多寶魚柳

Morel Risotto, Broccolini & Roasted Chicken Yellow Wine Sauce
羊肚菌意大利燴飯、西蘭花及烤雞黃酒汁

or 或



ROASTED PUMPKIN & CHESTNUT RISOTTO

烤南瓜栗子意大利燴飯

Fried Kale, Danish Feta & Pumpkin Seeds
香脆羽衣甘藍、菲達芝士及南瓜籽

WARM APPLE & PERSIMMON TART

溫蘋果柿子撻

Cardamom & Vanilla Ice-cream
豆蔻及雲呢拿雪糕



Signature 招牌菜

Vegetarian 素菜