



Finland • Iceland • Norway • Denmark • Sweden

GRILLED GRAIN-FED BLACK ANGUS TOMAHAWK STEAK

香烤美國穀飼黑安格斯斧頭扒餐

MOREL MUSHROOM SOUP

羊肚菌濃湯

Black Truffle Cream

黑松露忌廉

PARMA HAM SALAD 巴馬火腿沙律

Air-Dried Ham, Green Asparagus, Baby Tomatoes, Feta Cheese, French Beans, Zucchini, Butter Lettuce & Aged Sherry Vinaigrette

風乾火腿、青蘆筍、小番茄、菲達芝士、法邊豆、意大利青瓜

牛油生菜及陳年雪莉油醋

 (Vegetarian Option Available 可選素菜沙律)

GRILLED US GRAIN-FED BLACK ANGUS TOMAHAWK STEAK

香烤美國穀飼黑安格斯斧頭扒 (1.5kg 公斤)

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

SIGNATURE DESSERT 招牌甜品

DAIM PARFAIT DAIM 芭菲

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**)

+HK\$68

HK\$1,388 FOR TWO PERSONS 兩位用

 Signature 招牌菜 /  Vegetarian 素菜

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