

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



ARCTIC SHRIMP 'SKAGEN' 北極蝦沙律

\$158

Hand-peeled Shrimps in Crème Fraîche, Dill & Smoked Trout Roe served with Rye & Fig Crisps
法式鮮忌廉、刁草煙燻鱒魚子及黑麥無花果脆片



BURRATA & GOOSEBERRIES 布拉塔芝士及鵝莓

\$168

Heirloom Tomatoes, Avocado & Basil
原種番茄、牛油果及羅勒



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



CHILLED CHERRY TOMATO & BELL PEPPER SOUP 櫻桃番茄甜椒凍湯

\$128

Marinated Cucumber & Tomato Mousse
醃青瓜及番茄慕斯



Signature 招牌菜 / Vegetarian 素菜

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

MAIN COURSES 主菜



GRILLED US GRAIN-FED BLACK ANGUS TOMAHAWK STEAK 香烤美國穀飼黑安格斯斧頭扒

42oz 安士

\$1588

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 \$388 for an extra Atlantic lobster 另加大西洋龍蝦每隻\$388)

GRILLED NATURAL US BEEF RIB-EYE STEAK 香烤天然美國肉眼扒

16oz 安士

\$728

Prime Vegetables, Fried Truffle Potatoes & Red Wine Sauce

10oz 安士

\$528

優質蔬菜、炸松露薯仔及紅酒汁



ROASTED NATURAL FREE-RANGE CHICKEN 香烤天然放養雞

Whole 全隻

\$528

Roasted Zucchini, Baby Carrots & Rosemary Garlic Butter Sauce

Half 半隻

\$328

烤意大利青瓜、甘筍苗及露絲瑪莉香蒜牛油汁

(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



BEEF RYDBERG 里德伯牛肉

\$398

Diced Black Angus Beef Tenderloin, Fingerling Potatoes, Shallots, Poached Egg, Pickled Cucumber, Beetroot & Red Wine Sauce

黑安格斯牛肉粒、手指薯仔、青蔥、水煮蛋醃青瓜、紅菜頭及紅酒汁

BREAD CRUSTED HALIBUT FILLET 香煎比目魚

\$298

Lemon-crushed Potatoes, Baby Spinach & Roasted Garlic Butter Sauce

檸檬薯蓉、嫩菠菜及烤蒜牛油醬



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 羊肚菌菠菜米形意粉

\$228

Cherry Tomatoes, Rocket & Herb Mascarpone

車厘茄、火箭菜及香草馬斯卡邦芝士



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DESSERT 甜品



FINDS SIGNATURE DESSERT PLATTER 招牌甜品拼盤

(For Four 四位用)

DAIM Parfait, Classic Cheesecake & Chef Selection

DAIM 芭菲、經典芝士蛋糕及廚師精選

\$328



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**)

\$128

STRAWBERRY BRITA CAKE 士多啤梨布里塔蛋糕

Almond Meringue, Vanilla Cream & Summer Strawberries

杏仁蛋白脆餅、雲呢拿忌廉及夏日士多啤梨

\$128

FRESH FRUITS & BERRIES SALAD 鮮果及雜莓沙律

Whipped Cream

鮮忌廉

\$128

CAKE OF THE DAY (Serve on the Trolley) 是日精選蛋糕 (席前餐車形式供應)

Mixed Fruits

新鮮雜果

\$108

MÖVENPICK SORBET OR ICE-CREAM MÖVENPICK 雪葩或雪糕

(Please check with your server for the daily selection 請向我們的職員查詢是日口味)

Fresh Berries

新鮮雜莓

\$108



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