

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、洋葱及刁草薯仔

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

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
	Seared Beef Tenderloin, Fingerling Potatoes, Shallots, Poached Egg, Pickled Cucumber, Beetroot & Red Wine Sauce 烤牛柳、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		

 **Signature** 招牌菜 /  **Vegetarian** 素菜

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

DESSERT 甜品



FINDS SIGNATURE DESSERT PLATTER 招牌甜品拼盤

\$328

(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



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**)

STRAWBERRY BRITA CAKE 士多啤梨布里塔蛋糕

\$128

Almond Meringue, Vanilla Cream & Summer Strawberries

杏仁蛋白脆餅、雲呢拿忌廉及夏日士多啤梨

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 the daily selection 請向我們的職員查詢是日口味)

Fresh Berries

新鮮雜莓



Signature 招牌菜 / Vegetarian 素菜

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