

## 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

## CITRUS-MARINATED HAMACHI 柑橘醃油甘魚

\$198

Shaved Fennel, Dill, Radish & Lingonberry Vinaigrette

茴香片、刁草、蘿蔔及越橘莓油醋汁

## SMOKED DUCK BREAST 'CASTAING' 煙燻法國 'CASTAING' 鴨胸

\$198

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



## STRACCIATELLA DI BURRATA 布拉塔絲網芝士

\$198

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



## 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



## CREAMY BLUE MUSSEL &amp; LOBSTER SOUP 藍青口龍蝦濃湯

\$148

Saffron, Fennel, Tarragon, Shallot, Garlic & Cream

藏紅花、茴香、龍蒿、紅蔥、大蒜及忌廉



## CREAMY JERUSALEM ARTICHOKE SOUP 耶路撒冷雅枝竹濃湯

\$128

Fried King Oyster Mushrooms & Toasted Hazelnuts

香脆蠔菇及烤榛子



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

|                                                                                     |                                                                                                                                                                                                                                                                                                                                  |                     |                |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------|----------------|
|    | <b>GRILLED US GRAIN-FED BLACK ANGUS TOMAHAWK STEAK</b><br><b>香烤美國穀飼黑安格斯斧頭扒</b><br><i>Free Flow French Fries, Prime Vegetables &amp; Red Wine Sauce</i><br><i>無限添加脆炸薯條、優質蔬菜及紅酒汁</i><br><i>(Served with Carving Trolley 專人席前服務   30 minutes preparation time 製作需時 30 分鐘)</i>                                                       | 42oz 安士             | \$1588         |
|    | <b>NORDIC SEAFOOD STEW 北歐濃湯燴海鮮</b><br><i>Atlantic Lobster (whole), Norwegian Smoked Salmon, Organic Blue Mussels, Organic Baby Clams, Lobster &amp; Salmon Bisque</i><br><i>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</i><br><i>(An additional of HK\$388 for an extra Atlantic lobster 另加大西洋龍蝦每隻港幣\$388)</i>                          |                     | \$788          |
|                                                                                     | <b>GRILLED NATURAL US BEEF RIB-EYE STEAK 香烤美國肉眼扒</b><br><i>Prime Vegetables, Fried Truffle Potatoes &amp; Red Wine Sauce</i><br><i>優質蔬菜、炸松露薯仔及紅酒汁</i>                                                                                                                                                                            | 16oz 安士<br>10oz 安士  | \$728<br>\$528 |
|    | <b>ROASTED NATURAL FREE RANGE CHICKEN 香烤天然放養雞</b><br><i>Roasted Zucchini, Baby Carrots &amp; Rosemary Garlic Butter Sauce</i><br><i>烤意大利青瓜、甘筍苗及露絲瑪莉香蒜牛油汁</i><br><i>(35 minutes preparation time for a half of roasted chicken 半隻烤雞製作需時 35 分鐘)</i><br><i>(An hour preparation time for a whole roasted chicken 全隻烤雞製作需時 1 小時)</i> | Whole 全隻<br>Half 半隻 | \$528<br>\$328 |
|  | <b>HOUSE-SMOKED SALMON FILLET 自家煙燻挪威三文魚柳</b><br><i>Creamed Morel Mushrooms, Fingerling Potatoes &amp; Dill Sauce</i><br><i>配忌廉羊肚菌、手指薯仔及刁草汁</i>                                                                                                                                                                                   |                     | \$398          |
|  | <b>SLOW-ROASTED VENISON TENDERLOIN 慢烤鹿肉柳</b><br><i>Smoked Celeriac Purée, Green Beans &amp; Black Currant Red Wine Sauce</i><br><i>煙燻芹菜根蓉、四季豆及黑醋栗紅酒汁</i>                                                                                                                                                                         |                     | \$398          |
|                                                                                     | <b>ATLANTIC TURBOT FILLET 'SOUSVIDE' 慢煮大西洋多寶魚柳</b><br><i>Morel Risotto, Broccolini &amp; Roasted Chicken Yellow Wine Sauce</i><br><i>羊肚菌意大利燴飯、西蘭花及烤雞黃酒汁</i>                                                                                                                                                                      |                     | \$298          |
|  | <b>HOME-MADE FINNISH MEATBALLS 自家製芬蘭肉丸</b><br><i>Beef &amp; Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries &amp; Cognac Gravy</i><br><i>牛肉及豬肉丸、薯蓉、越橘莓蓉及干邑肉汁</i>                                                                                                                                                     |                     | \$228          |
|  | <b>ROASTED PUMPKIN &amp; CHESTNUT RISOTTO 烤南瓜栗子意大利燴飯</b><br><i>Fried Kale, Danish Feta &amp; Pumpkin Seeds</i><br><i>香脆羽衣甘藍、菲達芝士及南瓜籽</i>                                                                                                                                                                                         |                     | \$228          |

## DESSERT 甜品



## FINDS SIGNATURE DESSERT PLATTER FINDS 招牌甜品拼盤 (For Four 四位用)

\$328

*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)*

## WARM APPLE &amp; PERSIMMON TART 溫蘋果柿子撻

\$128

*Cardamom & Vanilla Ice-cream**豆蔻及雲呢拿雪糕*

## FRESH FRUITS &amp; 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 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

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