

SUMPTUOUS NORDIC 4-COURSE SET DINNER
豐盛北歐四道菜美饌晚餐

Available from 6pm to 10pm
於晚上6時至10時供應

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

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden



KATKARAPU CARPACCIO 西班牙大紅蝦薄片

Harenga Caviar, Pickled Vegetables, Marinated Mustard Seeds & Chardonnay Vinegar Pearls
希靈魚子醬、醃漬蔬菜、醃芥末籽及白酒醋珍珠

or 或

ROASTED BEETROOT TARTARE & AVOCADO SALAD 香烤甜菜根他他及牛油果沙律

Mango Yolk, Roasted Hazelnuts, Präst Cheese & Buttermilk Sauce
芒果蛋黃、烤榛子、瑞典半軟硬芝士及白脫牛奶汁

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\$ 148

FOAMY GREEN PEA SOUP 泡沫豌豆湯

Slow-poached Egg & Pancetta 慢煮水波蛋及意式煙肉

or 或

SMOOTH ROASTED LOBSTER & SALMON SOUP 香烤龍蝦濃滑三文魚湯

Dill Gravad Lax Salmon with Fig Crisps & Extra Virgin Olive Oil
刁草漬三文魚配無花果脆片及特級初榨橄欖油

+ HK\$ 68

ASPARAGUS RISOTTO WITH GRILLED BABY CARROTS 蘆筍意大利燴飯伴烤甘筍苗

Toasted Walnuts & Goat Cheese 烤核桃及山羊芝士

or 或



ROASTED IBÉRICO LAMB TENDERLOIN 香燒伊比利亞羊仔柳

Potato Purée with Mustard Seeds, Spring Vegetables & Black Currant Sauce
芥末籽薯蓉、春季蔬菜及黑加侖子汁

or 或

PAN-FRIED SILVER COD FILLET 輕煎銀鱈魚柳

Pumpkin Mashed Potatoes, Roasted Tomatoes, Grilled Leek & Thyme Cream Sauce
南瓜薯蓉、烤蕃茄、香燒韭蔥及百里香忌廉汁

or 或

SLOW-COOKED US BEEF SHORT RIBS 慢煮美國牛肋骨

Black Truffle Mashed Potatoes, Prime Vegetables & Red Wine Sauce 黑松露薯蓉、優質蔬菜及紅酒汁

LINGONBERRY CREAM CHEESE MOUSSE CAKE 越橘莓忌廉芝士慕絲蛋糕

Meringues, Lingonberry Jelly & Mixed Berry Sorbet 蛋白脆餅、越橘莓果凍及雜莓雪葩

or 或



'DAIM' PARFAIT | DAIM 芭菲

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\$ 48

HK\$ 588 per person 每位

WINE PAIRING | \$88/glass 杯 | \$168 /2 glasses 杯 | \$238 /3 glasses 杯



Signature 招牌菜

Vegetarian 素菜