

NORDIC AUTUMN 4-COURSE SET DINNER  
北歐秋季四道菜美饌晚餐

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**HK\$ 588** per person 每位

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

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

## ÅLAND STYLE SMOKED COD FISH CAKES

奧蘭式煙燻鱈魚餅

Golden Beetroot, Sea Asparagus & Remoulade Sauce  
黃金甜菜頭、海蘆筍及雷莫拉醬

or 或

## NORTH SEA BROWN CRAB SALAD

北海麵包蟹沙律

Cucumber, Fennel, Avocado & Trout Caviar Sauce  
青瓜、茴香、牛油果及鱒魚子汁

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

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## SMOOTH JERUSALEM ARTICHOKE SOUP

耶路撒冷雅枝竹濃湯

Black Truffle Crème  
黑松露忌廉

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\$48

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## SIGNATURE BEETROOT RISOTTO

招牌甜菜頭意大利燴飯

Autumn Vegetables, Danish Feta Cheese & Roasted Hazelnuts  
秋季蔬菜、丹麥菲達芝士及烤榛子

or 或



## SLOW-ROASTED VENISON TENDERLOIN

慢烤鹿肉柳

Celeriac Purée, Baby Carrots, Green Beans, Lingonberry & Red Wine Sauce  
芹菜蓉、迷你蘿蔔、四季豆及越橘紅酒汁

or 或

## CRISPY 'BREAD SKIN' LEMON SOLE FILLET

香脆麵包焗檸檬魚柳

Oven-Roasted Pumpkin, Sautéed Kale & Crown Dill Sauce  
烤焗南瓜、炒羽衣甘藍及刁草汁

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## CAKE OF THE DAY

是日精選蛋糕

SERVED ON THE TROLLEY 席前餐車形式供應

Mixed Fruits  
新鮮雜果

or 或



## 'DAIM' PARFAIT | DAIM 芭菲

Fresh 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



Signature 招牌菜



Vegetarian 素菜