

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

CRAB & CELERIAC REMOULADE 法式芹菜根沙律配蟹肉

\$168

Green Apple, Horseradish Crème, Dill Oil with Rye & Fig Crisps

青蘋果、辣根忌廉、刁草油配黑麥無花果脆片



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



CLASSIC LOBSTER BISQUE 經典龍蝦濃湯

\$228



CREAMY CHESTNUT SOUP 栗子濃湯

\$158

Crème Fraîche, Crispy Bacon & Parsley

法式酸忌廉、香脆煙肉及番茜



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

42oz 安士

\$1588

香烤美國穀飼黑安格斯斧頭扒

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 HK\$388 for an extra Atlantic lobster 另加額外大西洋龍蝦每隻港幣\$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 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



ROASTED PREMIUM BEEF TENDERLOIN WITH PORCINI BUTTER

\$398

牛肝菌牛油烤焗頂級牛柳

Jerusalem Artichoke Purée, Roasted Baby Beetroot & Red Wine Shallot Jus

耶路撒冷雅枝竹蓉、烤迷你甜菜根及紅蔥頭紅酒肉汁

PAN-ROASTED HALIBUT WITH GOLDEN CRUST

\$298

香煎金黃脆皮比目魚

Lemon Potato Terrine, Rocket & Roasted Garlic Butter Sauce

檸檬薯仔千層、火箭菜及烤蒜牛油汁



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



LINGUINE WITH WILD MOREL MUSHROOM 野生羊肚菌扁意粉

\$238

Brown Butter & Thyme

焦糖牛油及百里香



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DESSERT 甜品



FINDS SIGNATURE DESSERT PLATTER

FINDS 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

CARAÏBE 66% DARK CHOCOLATE SPHERE

CARAÏBE 66% 黑朱古力球

Valrhona Caraïbe 66% Dark Chocolate Crèmeux, Roasted Figs,

Hazelnut Praline Crunch & Warm Salted Caramel Sauce

Valrhona Caraïbe 66% 黑朱古力醇忌廉、烤無花果、榛子果仁脆脆及海鹽焦糖醬

\$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 us for the flavour of the day 請向我們查詢是日口味)

Fresh Berries

新鮮雜莓

\$108



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