

# NORDIC SUMMER 4-COURSE SET DINNER

## 夏日北歐四道菜美饌晚餐

---

**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

## ATLANTIC LOBSTER SALAD 大西洋龍蝦沙律

Poached Lobster, Avocado, Mache Lettuce & Dill Crème Fraiche  
水煮龍蝦肉、牛油果、羊齒生菜及刁草法式酸忌廉

or 或

## GRATINATED GREEN ASPARAGUS 烤焗青蘆筍

Roasted Portobello, Tomato Tartare & Västerbotten Cheese Sauce  
烤大啡菇、番茄他他及瑞典芝士醬

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

## SUMMER VEGETABLE SOUP 夏日蔬菜濃湯

Cauliflower, Potatoes, Roasted Garlic, Shallots & Oat Milk  
Baby Carrots, Green Beans & Chervil  
椰菜花、薯仔、烤蒜、紅蔥頭及燕麥奶  
迷你紅蘿蔔、青豆及茴香

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

## WHITE ASPARAGUS RISOTTO 招牌白蘆筍意大利燴飯

White Asparagus, Grana Padano & Fresh Chervil  
白蘆筍、帕達諾芝士及新鮮法國番茜

or 或

## ROASTED SEA BASS FILLET 烤海鱸魚柳

Grilled Zucchini Risotto, Red Radish, Chervil & Sandefjord Mixed Herb Sauce  
烤意大利青瓜燉飯、紅蘿蔔、刁草及Sandefjord混合香草醬

or 或

## BEEF RYDBERG 里德伯牛肉

Diced Black Angus Beef Tenderloin, Potatoes and Onions Glazed with Red Wine Sauce  
Served with Pickled Cucumber, Beetroot & Organic Egg Yolk  
黑安格斯牛肉粒、薯仔及洋葱配紅酒汁、醃青瓜、紅菜頭及有機蛋黃

## 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

## WHITE CHOCOLATE & RHUBARB CRUMBLE 白朱古力及大黃脆批

+ HK\$48