

NORDIC SPRING 4-COURSE SET DINNER

北歐春日四道菜美饌晚餐

HK\$588 per person 每位

90 MINUTES FREE-FLOW | 90分鐘無限暢飲

NON-ALCOHOLIC BEVERAGES 無酒精飲品 +HK\$68

SELECTED SPARKING WINE, RED & WHITE WINE 精選氣泡酒、紅酒及白酒 +HK\$198

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

Icelandic glacial natural spring / sparkling water | 冰島天然冰川水或氣泡水 +HK\$68 / 750ml

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

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

HOKKAIDO SCALLOP TARTARE

北海道帶子他他

Trout Caviar, Avocado, Cucumber, Horseradish Sauce & Langoustine Oil
鱒魚籽、牛油果、青瓜、辣根醬及海螯蝦油

or 或

🍃 PARMESAN-ROASTED WHITE ASPARAGUS 85°C WITH CAVIAR

巴馬臣芝士烤白蘆筍 85°C 配魚子醬

Chervil & Smoked Crème Fraîche
法國番茜及煙燻法式酸忌廉

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\$68



NORWEGIAN SALMON SOUP WITH LANGOUSTINE

挪威三文魚湯配海螯蝦

Dill Cream
刁草忌廉

or 或

SPRING CHICKEN CONSOMMÉ

春雞清湯

Chicken Mousse & Zucchini Sphere
雞肉慕絲及意大利青瓜粒



GRILLED SPRING LAMB TENDERLOIN

香烤嫩小羊柳

Braised White Beans with Black Truffle, Savoy Cabbage & Roasted Garlic Sauce
黑松露燴白豆、皺葉椰菜及烤蒜汁

or 或

ROASTED SEA BASS FILLET

烤海鱸魚柳

Mashed Potatoes, Grilled Green Asparagus, Beetroots & Champagne Velouté
薯蓉、烤青蘆筍、紅菜頭及香檳濃汁

or 或

🍃 MOREL MUSHROOM & SPINACH ORZO PASTA

羊肚菌菠菜米形意粉

Cherry Tomatoes, Rocket & Herbs Mascarpone
車厘茄、火箭菜及香草馬斯卡邦芝士

WILD BLUEBERRY FRANGIPANE

野生藍莓杏仁蛋糕

Madagascar Vanilla Ice Cream, Fresh Berries & Mixed Berry Sauce
馬達加斯加雲呢拿雪糕、新鮮野莓及雜莓汁



Signature 招牌菜



Vegetarian 素菜