

NORDIC SUMMER 4-COURSE SET DINNER

北歐夏日四道菜美饌晚餐

HK\$ 588 per person 每位

ICELANDIC GLACIAL NATURAL SPRING / SPARKLING WATER 冰島天然冰川水或氣泡水
+HK\$68 / 750ml

90 MINUTES FREE-FLOW | 90分鐘無限暢飲

NON-ALCOHOLIC BEVERAGES 無酒精飲品 +HK\$68

SELECT SPARKLING, 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

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

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

BLUE CRAB & SEA URCHIN 'ROYALE'
藍蟹海膽「ROYALE」

Crème Fraîche, Tomatoes, Green Peas & Smoked Trout Caviar
法式酸忌廉、番茄、青豆及煙燻鱒魚子

or 或

BEEF TARTARE WITH SALTED EGG
鹹蛋牛肉他他

Hand-cut French Blonde d'Aquitaine Beef, Grated Salted Egg Yolk & Parmesan Reggiano 36 Months
手切法國布藍地肉牛、鹹蛋黃碎及36個月熟成巴馬臣芝士

or 或

 WHITE ASPARAGUS SOUS-VIDE
慢煮白蘆筍

Crispy Oyster Mushrooms, Toasted Walnuts & Sandefjord Butter Sauce
蠔菇脆片、烤合桃及桑德爾福德牛油醬

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\$68

 CREAMY FINNISH SUMMER VEGETABLE SOUP
芬蘭夏日蔬菜濃湯

Parsnips, Celeriac, Carrots & Spinach Oil
白甘筍、芹菜根、甘筍及菠菜油

or 或

 MOREL BROTH
羊肚菌湯

Veal & Chicken Broth with Truffle Poached Egg
小牛肉雞湯及松露水波蛋

SLOW-ROASTED YOUNG LAMB RACK
慢烤嫩羊架

Green Peas, Celeriac & Potato Purée, French Beans & Lingonberry Red Wine Sauce
青豆、芹菜根薯蓉、法邊豆及越橘莓紅酒汁

or 或

 PAN-FRIED SEA BASS FILLET
香煎海鱸魚柳

Tarragon Potatoes, Green Asparagus & Hollandaise Sauce
龍蒿薯仔、青蘆筍及荷蘭醬

or 或

 GREEN PEA & TRUFFLE RISOTTO
青豆松露意大利燴飯

Mâche Lettuce & Lemon Mascarpone
羊齒生菜及檸檬馬斯卡邦芝士

MOCHA MOUSSE
朱古力咖啡慕絲

Marinated Blackberries & Roasted Hazelnuts
醃漬黑莓及烘烤榛子



Signature 招牌菜

 Vegetarian 素菜