

NORDIC SUMMER 4-COURSE SET DINNER 北歐夏日四道菜美饌晚餐

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

 ARCTIC SHRIMP 'SKAGEN'
北極蝦沙律

Hand-peeled Shrimps in Crème Fraîche, Dill & Smoked Trout Roe served with Rye & Fig Crisps
法式鮮忌廉、刁草煙燻鱒魚子及黑麥無花果脆片

or 或

 BURRATA & GOOSEBERRIES
布拉塔芝士及鵝莓

Heirloom Tomatoes, Avocado & Basil
原種番茄、牛油果及羅勒

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

 CHILLED CHERRY TOMATO & BELL PEPPER SOUP
櫻桃番茄甜椒凍湯

Marinated Cucumber & Tomato Mousse
醃青瓜及番茄慕斯

 BEEF RYDBERG
里德伯牛肉

Diced Black Angus Beef Tenderloin, Fingerling Potatoes, Shallots,
Poached Egg, Pickled Cucumber, Beetroot & Red Wine Sauce

黑安格斯牛肉粒、手指薯仔、青蔥、水煮蛋
醃青瓜、紅菜頭及紅酒汁

or 或

BREAD-CRUSTED HALIBUT FILLET
香煎比目魚

Lemon-crushed Potatoes, Baby Spinach & Roasted Garlic Butter Sauce
檸檬薯蓉、嫩菠菜及烤蒜牛油醬

or 或

 MOREL MUSHROOM & SPINACH ORZO PASTA
羊肚菌菠菜米形意粉

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

STRAWBERRY BRITA CAKE
士多啤梨布里塔蛋糕

Almond Meringue, Vanilla Cream & Summer Strawberries
杏仁蛋白脆餅、雲呢拿忌廉及夏日士多啤梨



Signature 招牌菜



Vegetarian 素菜