

FINDS

Finland • Iceland • Norway • Denmark • Sweden

SEASONAL SET DINNER 季節限定晚餐

APPETISER 前菜

HOKKAIDO SCALLOP CARPACCIO 薄切北海道帶子

Harenga Caviar, Yuzu Pearl, Pumpkin Puree & Buttermilk Sauce

希靈魚子醬、柚子珍珠、南瓜蓉及白脫牛奶汁

or 或

YELLOW BEETROOT & CELERIAC APPLE SALAD 黃甜菜根及芹菜蘋果沙律

Fried Kale, Black Garlic, Pickled Baby Carrots, Roasted Walnuts, Västerbotten Cheese & Crème Fraiche

脆炸羽衣甘藍、黑蒜、醃甘菊苗、香烤核桃、瑞典硬芝士及法式酸奶油

SOUP 湯

PORCINI MUSHROOM SOUP 牛肝菌蘑菇湯

Mushrooms & Truffle Cream

蘑菇及松露忌廉

or 或

ROASTED LOBSTER & SALMON SOUP 香烤龍蝦濃滑三文魚湯

Diced Lobster, Dill Gravad Lax Salmon with Figs Crisps & Extra Virgin Olive Oil

龍蝦肉、刁草漬三文魚配無花果脆片及特級初榨橄欖油

(a supplement of HK\$68 另加港幣\$68)

MAIN COURSE 主菜

PAN-ROASTED GREENLAND HALIBUT FILLET 輕煎格陵蘭比目魚柳

Potatoes Anna, Roasted Quinoa, Green Pea Puree & Lemon Thyme Beurre Blanc

馬鈴薯批、烤藜麥、青豆蓉及檸檬百里香奶油醬

or 或

LIGHTLY SMOKED VENISON FILLET 輕燻鹿柳

Gratin Potatoes, Pickled Wild Mushrooms, Roasted Chestnuts & Blackcurrant Sauce

焗馬鈴薯、醃野菌、烤栗子及黑加侖子醬

(a supplement of HK\$68 另加港幣\$68)

or 或

SLOW-COOKED LAMB SHANK 慢煮羊小腿

Golden Mashed Potatoes, Vegetables Ragout & Cognac Gravy

黃金薯蓉、燉菜及干邑肉汁

or 或

BUTTERNUT SQUASH RISOTTO WITH ROASTED PARSNIP & CARROTS

核桃南瓜意大利燴飯伴香烤白甘筍及甘筍

Toasted Walnuts, Dried Cranberries & Goat Cheese

烤核桃、蔓越莓乾和山羊芝士

DESSERT 甜品

DANISH STRAWBERRY TART 丹麥士多啤梨撻

Fresh Strawberries, Homemade Jam & Vanilla Custard

新鮮士多啤梨、自家製果醬及雲呢拿吉士醬

or 或

DAIM PARFAIT | DAIM 芭菲

Mixed Berries & Chocolate (Inspired by the 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)

(a supplement of HK\$48 另加港幣\$48)

4 Courses HK\$538 Per Person 四道菜 每位港幣\$538

Wine Pairing 餐酒配搭

\$88 for 1 Glass | \$168 for 2 Glasses | \$238 for 3 Glasses

一杯\$88 | 兩杯\$168 | 三杯\$238