

NORDIC AUTUMN 5-COURSE SET DINNER

北歐秋日五道菜美饌晚餐

HK\$588 per person 每位

SEASONAL HAND-DRIP COFFEE

季節限定手沖咖啡

+HK\$38

COLOMBIA MONTEBLANCO MANGO LASSI 哥倫比亞

NOTES: MANGO STICKY RICE, MANGO LASSI, GREEN TEA

風味：芒果糯米飯、芒果乳酪、綠茶

or 或

PANAMA TIERRA BLANCA CORDILLERA LOT C6 巴拿馬

NOTES: JASMINE, WHITE PEACH, ORANGE BLOSSOM

風味：茉莉、水蜜桃、橙花

120-MINUTE FREE-FLOW BEVERAGES | 120分鐘無限暢飲

Non-alcoholic Beverages 無酒精飲品	+HK\$48 /person 每位
Selected Beers 精選啤酒	+HK\$128 /person 每位
Selected Wines & Prosecco 精選葡萄酒及氣泡酒	+HK\$168 /person 每位
Selected Champagne 精選香檳	+HK\$200 /person 每位

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

APPETISER 前菜

CRAB & CELERIAC REMOULADE
法式芹菜根沙律配蟹肉

Green Apple, Horseradish Crème, Dill Oil with Rye & Fig Crisps
青蘋果、辣根忌廉、刁草油配黑麥無花果脆片

SOUP 湯
(Choose one 選擇一款)

CLASSIC LOBSTER BISQUE +HK\$88
經典龍蝦濃湯

or 或

CREAMY CHESTNUT SOUP
栗子濃湯

Crème Fraîche, Crispy Bacon & Parsley 法式酸忌廉、香脆煙肉及番茜

COLD PRELUDE 冷盤小食

SMOKED SOUS-VIDE SALMON
煙燻慢煮三文魚

MAIN COURSE 主菜
(Choose one 選擇一款)

ROASTED PREMIUM BEEF TENDERLOIN WITH PORCINI BUTTER
牛肝菌牛油烤焗頂級牛柳

Jerusalem Artichoke Purée, Roasted Baby Beetroot & Red Wine Shallot Jus
耶路撒冷雅枝竹蓉、烤迷你甜菜根及紅蔥頭紅酒肉汁

or 或

PAN-ROASTED HALIBUT WITH GOLDEN CRUST
香煎金黃脆皮比目魚

Lemon Potato Terrine, Rocket & Roasted Garlic Butter Sauce
檸檬薯仔千層、火箭菜及烤蒜牛油汁

or 或

 LINGUINE WITH WILD MOREL MUSHROOM
野生羊肚菌扁意粉

Brown Butter & Thyme 焦糖牛油及百里香

DESSERT 甜品

CARAÏBE 66% DARK CHOCOLATE SPHERE
CARAÏBE 66% 黑朱古力球

Valrhona Caraïbe 66% Dark Chocolate Crèmeux, Roasted Figs,
Hazelnut Praline Crunch & Warm Salted Caramel Sauce
Valrhona Caraïbe 66% 黑朱古力醇忌廉、烤無花果、榛子果仁脆脆及海鹽焦糖醬

 Vegetarian 素菜