

NORDIC SPRING 4-COURSE SET DINNER
春日北歐四道菜美饌晚餐

HK\$ 588 per person 每位

WINE PAIRING | \$88/glass 杯 | \$168 / 2 glasses 杯 | \$238 / 3 glasses 杯

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

CRISPY SCALLOP & HALIBUT MOUSSE

香脆帶子及比目魚慕絲

Fresh Cucumbers in Tarragon Sour Cream, Red Radish & Lobster Sauce

新鮮黃瓜龍蒿酸忌廉、櫻桃蘿蔔及龍蝦汁

or 或

FINDS 'TOAST SKAGEN'

北歐蝦肉多士

Icelandic Prawns, Dill Mayonnaise, Lemon, Trout Caviar & Brioche

冰島蝦、刁草蛋黃醬、檸檬、鱒魚子及法式牛油麵包

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\$148

FOAMY SPRING CHICKEN BROTH

北歐泡沫春雞燉湯

Spring Chicken Frikadeller & Spring Vegetables in Creamy Chicken Broth

忌廉雞湯配丹麥春雞肉丸及春季蔬菜

or 或



SMOOTH ROASTED LOBSTER & SALMON SOUP

香烤龍蝦濃滑三文魚湯

Dill Gravad Lax Salmon with Fig Crisps & Extra Virgin Olive Oil

刁草漬三文魚配無花果脆片及特級初榨橄欖油

+ HK\$48

WHITE ASPARAGUS RISOTTO

招牌白蘆筍意大利燴飯

White Asparagus, Grana Padano & Fresh Chervil

白蘆筍、帕達諾芝士及新鮮法國番茜

or 或



SPRING LAMB TENDERLOIN

香燒羊仔柳

Braised Yellow Beetroot, Brussels Sprout Leaves, Herb Crust & Thyme Red Wine Sauce

燉黃甜菜頭、抱子甘藍葉、香草碎及百里香紅酒汁

or 或

LIGHTLY-SMOKED COD FISH FILLET

煙燻銀鱈魚柳

Emmer Wheat 'Risotto', Baby Spinach & Blue Mussel Sauce

二粒小麥意大利飯、嫩菠菜及藍青口汁

CAKE OF THE DAY

是日精選蛋糕

SERVED ON THE TROLLEY 席前餐車形式供應

Mixed Fruits

新鮮雜果

or 或



STRAWBERRIES & VANILLA

士多啤梨配雲呢拿慕絲

Strawberries & Madagascar Vanilla Mousse

新鮮士多啤梨及馬達加斯加雲呢拿慕絲

+ HK\$48



Signature 招牌菜



Vegetarian 素菜