

FINDS

Finland • Iceland • Norway • Denmark • Sweden

SEASONAL SET MENU 季節限定套餐

APPETISER 前菜

HOKKAIDO SCALLOP CARPACCIO 薄切北海道帶子

Harenga Caviar, Pumpkin Puree, Yuzu Caviar & Buttermilk
希靈魚子醬、南瓜蓉、柚子魚子醬及白脫牛奶

or 或

YELLOW BEETROOT & CELERAIK 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

or 或

PARMA HAM SALAD 巴馬火腿沙律

Parma Ham, Asparagus, Cherry Tomatoes, Feta Cheese, French Bean, Zucchini & Aged Sherry Vinaigrette
巴馬火腿、蘆筍、車厘茄、菲達芝士、法邊豆、意大利青瓜及陳年雪莉油醋

(Vegetarian Option Available 可選素菜沙律)

SOUP 湯

PORCINI MUSHROOM SOUP 牛肝菌湯

Sauteed Artichokes
輕炒雅枝竹

or 或

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

Dill Gravad Lax Salmon with Figs 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
(a supplement of HK\$48 另加港幣\$48)

MAIN COURSE 主菜

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

Potato Anna, Roasted Quinoa, Green Pea Puree & Lemon Thyme Buerre 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 Potato, Pickled Wild Mushrooms, Roasted Chestnuts & Blackberry Sauce
焗馬鈴薯、醃野菌、烤栗子及黑莓醬
(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 & Red Wine Sauce
黃金薯蓉、燉菜及紅酒汁

or 或

BUTTERNUT SQUASH RISOTTO WITH ROASTED PARSNIPS & CARROTS

核桃南瓜意大利燴飯伴香烤白甘筍及甘筍

Toasted Walnuts & Goat Cheese
烤核桃和山羊芝士

DESSERT 甜品

S'MORES BROWNIE 烤棉花糖朱古力布朗尼

Brownie, Marshmallows, Lime Sorbet & Caramelized Almonds
朱古力布朗尼、棉花糖、青檸雪葩及法式焦糖杏仁

or 或

'DAIM'PARFAIT | DAIM 芭菲

Berries & Chocolate (Inspired by 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



Signature 招牌菜 / Vegetarian 素菜

Subject to 10% service charge 另收取加一服務費
All prices are in Hong Kong Dollars 價格以港幣計算



The Luxe Manor



theluxemanorhk



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