

GRILLED US GRAIN-FED BLACK ANGUS TOMAHAWK STEAK
香烤美國穀飼黑安格斯斧頭扒餐

CREAMY JERUSALEM ARTICHOKE SOUP
耶路撒冷雅枝竹濃湯

Fried King Oyster Mushrooms & Toasted Hazelnuts
香脆蠔菇及烤榛子

PARMA HAM SALAD 巴馬火腿沙律

Air-Dried Ham, White Asparagus, Green Asparagus, Baby Tomatoes, Feta Cheese, French Beans, Zucchini, Butter Lettuce & Aged Sherry Vinaigrette
風乾火腿、白蘆筍、青蘆筍、小番茄、菲達芝士、
法邊豆、意大利青瓜、牛油生菜及陳年雪莉油醋
🌿 (Vegetarian Option Available 可選素菜沙律)

GRILLED US GRAIN-FED BLACK ANGUS TOMAHAWK STEAK
香烤美國穀飼黑安格斯斧頭扒 (1.5kg 公斤)

Free Flow French Fries, Prime Vegetables & Red Wine Sauce
無限添加脆炸薯條、優質蔬菜及紅酒汁
(Served with Carving Trolley 專人席前服務 | 30 minutes preparation time 製作需時30分鐘)

SIGNATURE DESSERT 招牌甜品

DAIM PARFAIT DAIM 芭菲

Mixed 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)
+HK\$68

HK\$1,388 FOR TWO TO FOUR PERSONS 兩至四位用