

STARTERS 前菜



NORDIC SEAFOOD PLATTER 北歐海鮮拼盤 (For Two 兩位用)

\$428

Half Atlantic Lobster, Half North Sea Brown Crab, Smoked Arctic Shrimps, Blue Mussels, Baby Clams, Roasted Garlic Aioli & Raspberry Mignonette

大西洋龍蝦 (半隻)、北海麵包蟹 (半隻)、煙燻北極甜蝦、藍青口、鮮蜆、烤蒜蓉蛋黃醬及覆盆子木犀草汁



SALMON IN SIX WAYS 挪威三文魚驚喜六重奏

\$228

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

BEEF TARTARE WITH SALTED EGG 鹹蛋牛肉他他

\$198

Hand-cut French Blonde d'Aquitaine Beef, Grated Salted Egg Yolk

& Parmesan Reggiano 36 Months

手切法國布藍地肉牛、鹹蛋黃碎及36個月熟成巴馬臣芝士

BLUE CRAB & SEA URCHIN 'ROYALE' 藍蟹海膽「ROYALE」

\$198

Crème Fraîche, Tomatoes, Green Peas & Smoked Trout Caviar

法式酸忌廉、番茄、青豆及煙燻鱒魚子



WHITE ASPARAGUS SOUS-VIDE 慢煮白蘆筍

\$198

Crispy Oyster Mushrooms, Toasted Walnuts & Sandefjord Butter Sauce

蠔菇脆片、烤合桃及桑德爾福德牛油醬



BALTIC HERRING TASTER 波羅的海希靈魚三重奏

\$168

Marinated with Mustard, Tomato, Onion & Dill Potatoes

醃芥末、番茄、洋蔥及刁草薯仔

SALAD 沙律



PARMA HAM SALAD 巴馬火腿沙律

\$178

Parma Ham, Asparagus, Cherry Tomatoes, Feta Cheese, French Beans, 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



CREAMY FINNISH SUMMER VEGETABLE SOUP 芬蘭夏日蔬菜濃湯

\$128

Parsnips, Celeriac, Carrots & Spinach Oil

白甘荀、芹菜根、甘荀及菠菜油



MOREL BROTH 羊肚菌湯

\$148

Veal & Chicken Broth with Truffle Poached Egg

小牛肉雞湯及松露水波蛋



Signature 招牌菜 / Vegetarian 素菜

Subject to a 10% service charge 另收取加一服務費

MAIN COURSES 主菜



GRILLED US GRAIN-FED BLACK ANGUS TOMAHAWK STEAK

42oz 安士

\$1588

香烤美國穀飼黑安格斯斧頭扒

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)



NORDIC SEAFOOD STEW 北歐濃湯燴海鮮

\$788

Atlantic Lobster (whole), Norwegian Smoked Salmon, Organic Blue Mussels, Organic Baby Clams, Lobster & Salmon Bisque

大西洋龍蝦(全隻)、挪威煙三文魚、有機藍青口、有機鮮蜆及龍蝦三文魚濃湯

(An additional of HK\$388 for an extra Atlantic lobster 另加大西洋龍蝦每隻港幣\$388)

GRILLED NATURAL US BEEF RIB-EYE STEAK 香烤美國肉眼扒

16oz 安士

\$728

Prime Vegetables, Fried Truffle Potatoes & Red Wine Sauce

10oz 安士

\$528

優質蔬菜、炸松露薯仔及紅酒汁



ROASTED NATURAL FREE RANGE CHICKEN 香烤天然放養雞

Whole 全隻

\$528

Roasted Zucchini, Baby Carrots & Rosemary Garlic Butter Sauce

Half 半隻

\$328

烤意大利青瓜、甘筍苗及露絲瑪莉香蒜牛油汁

(35 minutes preparation time for a half of roasted chicken 半隻烤雞製作需時 35 分鐘)

(An hour preparation time for a whole roasted chicken 全隻烤雞製作需時 1 小時)

HOUSE-SMOKED SALMON FILLET 自家煙燻挪威三文魚柳

\$398

Creamed Morel Mushrooms, Fingerling Potatoes & Dill Sauce

配忌廉羊肚菌、手指薯仔及刁草汁



SLOW-ROASTED YOUNG LAMB RACK 慢烤嫩羊架

\$398

Green Peas, Celeriac & Potato Purée, French Beans & Lingonberry Red Wine Sauce

青豆、芹菜根薯蓉、法邊豆及越橘莓紅酒汁

PAN-FRIED SEA BASS FILLET 香煎海鱸魚柳

\$298

Tarragon Potatoes, Green Asparagus & Hollandaise Sauce

龍蒿薯仔、青蘆筍及荷蘭醬



HOME-MADE FINNISH MEATBALLS 自家製芬蘭肉丸

\$228

Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries & Cognac Gravy

牛肉及豬肉丸、薯蓉、越橘莓蓉及干邑肉汁



GREEN PEA & TRUFFLE RISOTTO 青豆松露意大利燴飯

\$228

Mâche Lettuce & Lemon Mascarpone

羊齒生菜及檸檬馬斯卡邦芝士



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DESSERT 甜品



FINDS SIGNATURE DESSERT PLATTER FINDS 招牌甜品拼盤 (For Four 四位用)

\$328

*DAIM Parfait, Classic Cheesecake & Chef Selection**DAIM 芭菲、經典芝士蛋糕及廚師精選*

DAIM PARFAIT | DAIM 芭菲

\$128

*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)*

MOCHA MOUSSE 朱古力咖啡慕絲

\$128

*Marinated Blackberries & Roasted Hazelnuts**醃漬黑莓及烘烤榛子*

FRESH FRUITS & BERRIES SALAD 鮮果及雜莓沙律

\$128

*Whipped Cream**鮮忌廉*

CAKE OF THE DAY (Serve on the Trolley) 是日精選蛋糕 (席前餐車形式供應)

\$108

*Mixed Fruits**新鮮雜果*

MÖVENPICK SORBET OR ICE-CREAM MÖVENPICK 雪葩或雪糕

\$108

*(Please check with your server for daily selection 請向我們的職員查詢是日口味)**Fresh Berries**新鮮雜莓*

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