

NORDIC SUMMER 4-COURSE SET DINNER
北歐夏日四道菜美饌晚餐

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

FIRE-ROASTED NORTH SEA SCALLOP CARPACCIO

火炙北海帶子薄片

Green Asparagus, King Crab Oil & Marinated Trout Roe
青蘆筍、帝王蟹油和醃漬鱒魚子

or 或

SMOKED PRAWN, HEIRLOOM TOMATO & AVOCADO SALAD

原種番茄牛油果沙律配煙燻蝦

Nasturtium & Roasted Chives Oil
金蓮花及烤法國蔥油

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

ORGANIC CHICKEN & PORCINI CONSOMME

有機雞肉牛肝菌清湯

Smoked Duck Breast, Zucchini & Chervil
煙燻鴨胸、意大利青瓜及法國番茜

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

SUMMER VEGETABLE RISOTTO

夏季蔬菜意大利燴飯

Roasted Cauliflower, White and Green Asparagus, Cherry Tomatoes, Toasted Feta & Pine Nut Seeds
烤椰菜花、白蘆筍、青蘆筍、車厘茄、烤菲達芝士及松子仁籽

or 或



SLOW-ROASTED IBERICO PORK 'PLUMA' STEAK

慢烤伊比利亞豬肋排

Truffled White Beans, Butter-Braised Savoy Cabbage & Pink Peppercorn Sauce
松露白豆、牛油燉皺葉椰菜和粉紅胡椒汁

or 或

ATLANTIC TURBOT FILLET POACHED WITH TARRAGON

龍蒿水煮大西洋多寶魚

Morel & Spinach Risotto & Crayfish Sauce
羊肚菌菠菜意大利燴飯配小龍蝦汁

RED BEET JELLY & FRESH MADAGASCAR VANILLA CREAM

紅菜頭啫喱配新鮮馬達加斯加香草忌廉

Homemade Lingonberry Sorbet & Raspberry Crisp
自家製越橘莓雪葩及紅莓碎

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)

+ HK\$48



Signature 招牌菜



Vegetarian 素菜