

NORDIC AUTUMN 4-COURSE SET DINNER

秋日北歐四道菜美饌晚餐

HK\$ 588 per person 每位

VOSS NATURAL MINERAL WATER 挪威VOSS北歐天然礦泉水 +HK\$68 / 800ml

90 MINUTES FREE-FLOW | 90分鐘無限暢飲

NON-ALCOHOLIC BEVERAGES 無酒精飲品 +HK\$68

SELECTED SPARKLING WINE, RED & WHITE WINE 精選氣泡酒、紅酒及白酒 +HK\$198

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

 **GOLDEN BEETROOT CARPACCIO &
SMOKED BEETROOT TARTARE**

薄切黃金甜菜頭及煙燻甜菜頭他他

Pickled Chanterelles, Microgreens & Black Garlic Sauce
醃漬雞油菌、微型菜苗及黑蒜汁

or 或

FRIED ARCTIC PRAWN CAKES

炸北極蝦餅

Fennel & Cucumber Salad with Remoulade Sauce
茴香青瓜沙律及雷莫拉醬

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

 **MOREL MUSHROOM SOUP**

羊肚菌蘑菇湯

Crispy Shallots & Black Truffle Crème
香脆紅蔥及黑松露忌廉

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



SLOW-ROASTED VENISON TENDERLOIN

慢烤鹿肉柳

Porcini & Barley 'Risotto', Brussels Sprouts & Black Currant Red Wine Sauce
牛肝菌及大麥意大利飯、孢子甘藍及黑醋栗紅酒汁

or 或

TARRAGON-POACHED COD FISH FILLET

龍蒿水煮鱈魚

Roasted Pumpkin, Leafy Greens & Trout Caviar Sauce
烤焗南瓜、綠葉蔬菜、鱈魚子醬

or 或

 **JERUSALEM ARTICHOKE RISOTTO**

耶路撒冷雅枝竹意大利燴飯

Portobello, Baby Spinach, Fried Kale & Danish Feta Cheese
大啡菇、嫩菠菜、輕炒羽衣甘藍及丹麥菲達芝士

LINGONBERRY FRANGIPANE

越橘杏仁撻

Raspberry, Blueberry Sauce & Madagascar Vanilla Ice-Cream
紅莓、藍莓醬及馬達加斯加雲呢拿雪糕



Signature 招牌菜

 Vegetarian 素菜