



## 3-course Set Dinner Menu

### 精選三道菜晚餐菜單

*This menu is effective for the months of February and March 2021.*

此菜單於 2021 年 2 月及 3 月提供。

#### Appetiser or Soup

**Clam Chowder** *clam, vegetable, cream*

周打蜆湯

or

**Seared Cured Salmon** *cucumber spaghetti, cucumber wasabi mayonnaise*

香煎三文魚伴青瓜意粉配青瓜芥末蛋黃醬

or

**Sweet Corn Soup** *fresh crab meat*

鮮蟹肉粟米湯

or

**Prawn Salad** *watermelon, feta cheese, lemon dressing*

大蝦沙律伴西瓜及菲達芝士配檸檬醬汁

#### Main Course

**Herb Butter Steak** *ribeye, truffle mashed potato, Thai asparagus, béarnaise*

香草牛油肉眼扒伴松露薯蓉及泰式蘆筍配法式蛋黃醬

or

**Sole Fillet** *white bean ragout, herb crusted*

香草龍利魚柳配白腰豆

or

**Chicken Schnitzel** *deep-fried, green salad, tartar sauce*

香炸雞排伴沙律配他他醬

or

∨ **Baked Macaroni** *cheese, breadcrumbs, cream sauce*

經典焗芝士通心粉

#### Dessert

**Mandarin Tiramisu** *espresso, amaretto cream*

文華意大利芝士餅

or

**Lemon Tart** *meringue, vanilla cream*

檸檬撻伴雲呢拿忌廉

#### Beverage Selection

Asahi Beer – \$60 per bottle

House Wine (Red or White) – \$118 per glass / \$528 per bottle

Champagne – \$158 per glass

∨ Vegetarian

*Prices are in Hong Kong dollars and subject to 10% service charge.*