

National Day Fire Work Dinner Menu 國慶煙花晚餐

Blue Lobster Salad with Cherry Tomatoes & Lilly Salted Plum Dressing 藍龍蝦沙律配車厘茄百合, 話梅汁

Matsutake Mushroom Broth with Smoked Langoustine 松茸菌清湯配煙燻海螯蝦

Sous Vide Chicken Breast with Crispy Foie Gras, Morel & Comté Sauce 慢煮雞胸配脆鵝肝,羊肚菌及法國康堤芝士汁

Seafood Risotto with Saffron, Spanish Octopus, Blue Mussels and Scallops 藏紅花海鮮意大利燴飯

Pan-Fried Black Cod Fillet with Black Garlic Purée 香煎銀鱈魚配黑蒜醬

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A4 Wagyu Sirloin with Oyster & Seaweed Mash, White Truffle Beef Jus 日本A4和牛西冷配蠔海帶薯蓉,白松露牛肉汁

Mandarine Mousse Cake, Tangerine Peel Cheese Foam, Red Bean Ice-cream 柑橘慕絲蛋糕,橘子皮芝士泡沫,紅豆雪糕

\$1,088 per person

\$925 per person

(Early Bird For Booking and Pay Desposit Made On or Before 23 Sep) 9月23日或之前預訂及附訂金,可享有早鳥優惠每位 \$925



