



SPRING GALA DINNER MENU

PAN-SEARED SCALLOP SALAD
PEACH AND WHITE ASPARAGUS, CHAMPAGNE VINAIGRETTE
香煎帶子沙律伴白蘆筍及桃, 香檳醋汁

MARYLAND CRAB CAKE
MANGO AND AVOCADO SALSA, BABY CRESS AND BASIL OIL
馬里蘭蟹餅伴香芒牛油果莎莎

SIGNATURE LOBSTER BISQUE WITH CRAB MEAT RAVIOLI
招牌龍蝦湯伴意大利蟹肉雲吞

PRIME U.S. BEEF STRIPLOIN AND LOBSTER THERMIDOR
BUTTER POACHED SEASONAL VEGETABLES, MOREL MUSHROOM AND SHERRY JUS
烤美國特級西冷扒及龍蝦米多
伴羊肚菌及些厘酒汁

OR 或

PAN-SEARED GROUPER
CREAMY SEAFOOD AND TOMATO SOUP, GREEN ASPARAGUS FENNEL AND CAVIAR
香煎石斑柳
伴茴香, 魚子醬及海鮮番茄濃湯

MANGO AND COCONUT PANNA COTTA WITH BIRD'S NESTS
燕液香芒椰子意大利奶凍

FRESHLY BREWED LAVAZZA COFFEE OR TEA
LAVAZZA 意大利即磨咖啡

HK\$588 / PERSON 位
(MINIMUM 2 PERSONS 兩位起)

Subject to 10% service charge 需另加一服務費

Should you have any allergies, please notify your server 如有任何食物敏感, 請於點菜時告訴我們