



THANKSGIVING DINNER MENU

感恩節晚餐

27 – 30 NOVEMBER 2024

APPETIZERS

MARYLAND CRAB CAKE

SWEETCORN SALSA, CUCUMBER YOGHURT
馬里蘭蟹餅 伴 粟米莎莎及青瓜乳酪

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SOUP

HUBBARD SQUASH SOUP

CRISPY LEEKS AND CRÈME FRAICHE
南瓜濃湯 伴 香脆大蔥及乳酪

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MAIN COURSE

HERITAGE TURKEY

CHESTNUT STUFFING, BRUSSEL SPROUT, VEGGIE CARROT AND ROSEMARY GRAVY
感恩節火雞伴栗子, 燴甘筍及露絲瑪莉燒汁

OR 或

ROASTED BONELESS HAM

HONEY GLAZED, SEASONAL VEGETABLE, GRILLED PINEAPPLE, CINNAMON GRAVY
蜜燒火腿 伴 香烤菠蘿及玉桂燒汁

OR 或

BAKED SALMON FILLET

ORANGE AND DILL CRUST, FENNEL WITH SEAFOOD BROTH
橙香刁草焗三文魚 伴 茴香海鮮湯

OR 或

RICOTTA RAVIOLI

SAUTEED SPINACH, PINE NUT AND TRUFFLE BUTTER SAUCE
莧菜意大利雲吞 伴 松露牛油汁

DESSERT

MONT BLANC TART WITH VANILLA SAUCE

雲呢拿栗子撻

FRESHLY BREWED LAVAZZA COFFEE OR TEA

LAVAZZA 意大利即磨咖啡或茶

HK\$528 /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