



## DINE AROUND THE CLOCK STAYCATION SET DINNER MENU

CAESAR SALAD WITH PARMA HAM

凱撒沙律伴巴馬火腿

**SAINT-LOUIS, BLANC DE BLANCS BRUT N.V., FRANCE**

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CREAM OF WILD MUSHROOM WITH TRUFFLE OIL

野菌忌廉濃湯配松露油

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PAN-SEARED SEABASS FILLET WITH GARLIC TOMATO AND WHITE WINE LEMON SAUCE

海鱸魚配白酒檸檬汁

**PINOT GRIGIO, SODEVO, DOC FRIULI 2020, ITALY**

OR 或

FRESH EGG PAPPARDELLE WITH OXTAIL RAGOUT

紅酒燴牛尾闊麵

OR 或

STONE-GRILLED DUROC BONE-IN PORK CHOP WITH HOMEMADE APPLE SAUCE

石燒黑毛豬鞍扒配自家製蘋果醬

**CABERNET SAUVIGNON, WENTE, SOUTHERN HILLS, LIVERMORE VALLEY 2019, U.S.A**

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CLASSIC TIRAMISU

意大利芝士蛋糕

**HOMEMADE LIMONCELLO**

FRESHLY BREWED ILLY COFFEE

即磨咖啡或茶

**\$198 FOR WINE PAIRING PER PERSON**

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