

週末午市套餐 逢星期六、日及公眾假期供應
Weekend Set Lunch Menu Available Every Saturday, Sunday and Public Holidays

前菜 Appetizers (選一款 choose one)

凱撒沙律配風乾火腿

Classic Caesar Salad with Prosciutto Ham

香芒牛油果蝦沙律

Garlic Prawns Salad with Mango Avocado Salsa

白酒煮蜆配菠菜 +\$58

Fresh Clam with Baby Spinach in Chardonnay White Wine Sauce

牛骨髓配焦糖洋蔥、香草碎及香脆酸種麵包 +\$58

Bone Marrow, Caramelised Onion and Gremolata served with Crispy Sourdough

熱海鮮拼盤 +\$68

Hot Seafood Platter

(鮑魚、帶子、蒜香蝦及小魷魚)

(Abalone, Scallop, Garlic Prawn and Baby Squid)

餐湯 Soup (選一款 choose one)

野菌忌廉湯

Cream of Wild Mushroom Soup

招牌干邑龍蝦湯 +\$58

Lobster Bisque with Cognac

主菜 Main Course (選一款 choose one)

野菌忌廉意大利飯配巴馬臣芝士

Mushroom Risotto with Parmigiano Reggiano Cheese

香草燒雞配迷迭香汁

Roasted Chicken with Rosemary Sauce

香煎石斑魚柳配龍蝦蟹肉湯

Pan-seared Garoupa Fillet in Lobster and Crab Bisque

黑松露海膽龍蝦湯手工意大利絲帶麵 +\$68

Handmade Fettuccine with Sea Urchin in Lobster Bisque and Shaved Black Truffle

石燒羊扒配迷迭香汁 +\$88

Stone-grilled Lamb Chop with Rosemary Sauce

石燒和牛西冷配薯條及火箭菜沙律 +\$128

Stone-grilled Wagyu Beef Striploin with French Fries and Arugula Salad

甜品 Dessert (選一款 choose one)

香蕉船配雪糕及莓果

Banana Split with Ice-cream and Mixed Berries

招牌意大利芝士蛋糕

Signature Creamy Tiramisu

紐約芝士蛋糕

New York Cheese Cake

咖啡或茶 Coffee or Tea

2道菜 2-course HK\$168

3道菜 3-course HK\$198

4道菜 4-course HK\$228

特選優惠 Regal Wines Special Offer

另加 HK\$48 可享一杯紅/白酒

Add HK\$48 for one glass of white or red wine

另加 HK\$88 可享一瓶紅/白酒

Add HK\$88 for one bottle of white or red wine

每位另加 HK\$128 可享兩小時無限暢飲紅白酒

Add HK\$128 per person for 2-hour free-flow wine

價目以港幣計算及另收加一服務費

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

如果您對任何食物有過敏反應或特別飲食要求，請告知我們
Please inform us if you have any food allergies or dietary preferences

優惠不可與其他折扣或推廣優惠同時使用

Offers cannot be used in conjunction with other discounts or promotional offers