

CHEF BEEF STEAK SPECIALTIES SET 廚師特選肉扒套餐

SOUP 餐湯

Cream of Pumpkin Soup with
Assorted Seafood
南瓜忌廉海鮮湯

OR 或

Minestrone with Pesto
意大利香草雜菜湯

SALAD 沙律

American Garden Salad 美式田園沙律

BEEF STEAK SPECIALTIES 特選肉扒

Grilled Angus Beef Sirloin Steak 烤安格斯西冷牛扒 (300g 克)	\$308
Grilled Angus Beef Rib Eye Steak 烤安格斯肉眼牛扒 (300g 克)	\$318
Grilled Angus Beef Tenderloin 烤安格斯牛柳 (300g 克)	\$328
Grilled Angus Beef Tenderloin with Scallops 烤安格斯牛柳拼帆立貝	\$358
Grilled Rack of Lamb with Herbs Sauce 烤羊鞍伴香草汁	\$328
Grilled French-Cut Iberico Pork Rack with Mustard 香烤法式芥末黑毛豬鞍	\$285
Baked Whole Lobster with Garlic and Cheese 原隻蒜香芝士焗龍蝦	\$388
Bake Lobster with Cheese (half piece) and Scallops 芝士焗龍蝦(半隻)拼帆立貝	\$228

SERVED WITH DESSERT OF THE DAY AND COFFEE OR TEA
配 是日精選甜品 及 咖啡 或 茶

Prices stated are in HK dollars and subject to 10% service charge
價目以港幣計算及另加一服務費