

MEDITERRANEAN DELIGHT 地中海風格晚餐

APPETIZER

前菜

Carpaccio di Gamberi Rossi di Mazzara 西西里紅蝦薄片

Mazzara Red Prawn Carpaccio

Or

Tartare De Beouf 牛肉他他

Knife-chopped Raw Beef with Capers, Cornichons, Shallot, Dijon Mustard, Parsley and Egg Yolk (Served Table-Side)

Or

Pan Tumaca 西班牙番茄麵包

Catalan Toasted Garlic Bread Topped with Fresh Tomato Concassé

SOUP

餐湯

Zuppa Toscana 托斯卡尼濃湯

Tuscany Bread and Vegetables Soup

MAIN COURSE

主菜

Paella De Verduras 雜菜西班牙燴飯

Mix Vegetables Paella

Or

Magret De Canard 蜜餞鴨胸配雲尼拿薯蓉及小甘荀

Honey-lacquered Duck Breast with Vanilla Mash Potatoes and Baby Carrot

Or

Branzino Al Sale 海鹽烤鱸魚

Salt Crusted Baked Seabass with Steamed Vegetable (Served Table-Side)

Dessert

甜品

Tiramisu 提拉米蘇

Mascarpone Cheese Cream, Savoiardi Biscuits, Espresso Coffee & Cocoa powder

Or

Fondant Aux Chocolat 流心朱古力蛋糕配雲尼拿雪糕

Hot Chocolate Fondant with Vanilla Ice Cream

每位港幣HK\$488 Per Person

Corkage fee per bottle of 750ml HK\$200. 開瓶費每瓶(750毫升)港幣200元

Prices are subject to 10% service charge. 另加一服務費

Please inform us if you have any food allergies or dietary preferences. 如果您對任何食物有過敏反應，請告知我們。