



VOYAGER'S

French Gastronomy Set Dinner

法式雅緻晚市套餐

Appetisers 前菜 / Soups 湯 (Select One 任選一款)

Crispy Brittany Blue Crab Cake

with delicate herbs salad of chervil, tarragon and baby spinach, blood orange Supremes, toasted pine nuts and champagne-lemon dressing

香脆布列塔尼藍蟹餅伴細葉芹、龍蒿及迷你菠菜香草沙律、血橙瓣、烤松子及香檳檸檬汁

Creamy Seafood Velouté and Saffron Notes with Buttery Puff Pastry

招牌酥皮法式藏紅花忌廉海鮮湯

(King Prawns, Mussels, Clams, Crab Meat, Fish Fillet and Calamari)

虎蝦、青口、大蜆、蟹肉、魚片及魷魚)

Main Dishes 主菜 (Select One 任選一款)

Braised Chicken with Morel Mushrooms

served with glazed baby carrots and spiced pilau rice

法式羊肚菌燴雞伴蜜糖甘筍及香料手抓飯

Slow-Cooked Normandy-Style Pork Chop

served with caramelised apples, fragrant Calvados sauce

慢煮諾曼第豬排配焦糖蘋果及卡瓦多斯汁

(+HK\$20 Upgrade 升級尊享)

Pan-Roasted Wild Line-Caught Sea Bass with Lemon and Herbs

served with braised fennel, green asparagus and Sauce Vierge

檸檬香草煎野生線釣海鱸魚伴焗茴香、青蘆筍及蕃茄香草汁



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(+HK\$30 Upgrade 升級尊享)

Dijon Herb-Crusted Lamb Rack
served with ratatouille and confit garlic gravy
香草芥末焗羊架伴法式燴蔬菜及慢煮蒜香羊肉汁

(+HK\$40 Upgrade 升級尊享)

Black Pepper-Crusted Premium Beef Sirloin
served with pommes purée, garlic spinach and creamy cognac and peppercorn sauce
經典黑椒特級西冷牛扒配薯蓉、蒜香菠菜及干邑胡椒汁

Desserts 甜品

Warm Valrhona Chocolate Fondant with Vanilla Ice Cream
朱古力心太軟配雲呢拿雪糕

HK\$258 per person 每位

+HK\$48 per person for free-flow of the selected beverages:
每位額外加 HK\$48 即可暢飲以下特選飲品:

Diabolo Menthe 薄荷梳打

Blueberry and Peach Mojito 藍莓蜜桃特飲

Fresh Orange Juice 鮮橙汁

Soft Drinks 各式汽水

Selected Beers 特選啤酒