



Global Gastronomic Set Dinner 環球之「醉」晚膳

#De Stefani Prosecco Veneto

APPETISER 頭盤

Shellfish and Seafood Platter 珍貝海鮮拼盤

Canada Canner Lobster, Snow Crab Leg, Boston Black Mussels,
Philippines Clams and Thailand Fresh Prawns
served with Housemade Hot Sauce, Seafood Mayo and Lemon
加拿大太子龍蝦、鱈場蟹腳、波士頓青口、菲律賓鮮蜆、
泰國鮮蝦配秘製辣汁、海鮮蛋黃醬及檸檬

#Château Haut Pognan Bordeaux

SOUP 餐湯

Cream of Roast Sweet Corn

served with Popcorn

烤粟米忌廉湯伴香脆爆米花

ENTRÉE (CHOOSE ONE) 主菜 (任選以下一款)

Pan-fried Pacific Halibut Fillet with Brown Butter Sauce
香煎太平洋比目魚柳配烤牛油汁

Or 或

Roast Farm Chicken Roulade filled with Wild Mushrooms,
French Foie Gras, Pistachio and Rosemary Gravy
香烤農場雞肉卷伴野菌、法國鴨肝及開心果配迷迭香燒汁

Or 或

Grilled Canadian Pork Chop with Smoked Bacon Jus
扒加拿大豚肉扒配煙肉汁

#Château Le Gravy Bordeaux

DESSERT 甜品

Sweet Forest 甜蜜森林

Lychee Profiteroles, Tiramisu, Hokkaido 3.8 Milk Pudding,
Belgium Chocolate Mud Cake, Strawberry Gelato
荔枝泡芙、意大利芝士餅、北海道3.8牛乳布甸、
比利時特濃朱古力餅、士多啤梨雪糕

#Additional HK\$138 per person for enjoying the selected wine
每位另加港幣\$138可享以上美酒

- Subject to 10% service charge based on the original price 另收以原價計算之加一服務費
- The offer cannot be used in conjunction with other promotional offers or the claiming of Asia Miles
此優惠不可與其他優惠同時使用或賺取「亞洲萬里通」里數
- Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡