



Set Dinner



Appetizer

歐陸式小食 Antipasto

Soup

是日餐湯 Soup of the day

Main Course

- A) 澳洲鮮BB青口仔扁意大利粉 配 蒜蓉. 辣椒, 意大利蕃茜, 白酒 \$208
Linguini Alle Vongole w/. Garlic, Chili, Italian herbs & White Wine
- B) 燒澳洲刺身級帶子及虎蝦 伴 鮮墨魚汁, 扁意大利粉 \$228
Grilled Australian Scallops and Tiger Prawn w/. Fresh Squid Ink Sauce Linguine
- C) 意式馬賽海鮮飯 (大蝦, 帶子, 青口, 魷魚, 燈籠椒 配 海鮮汁) \$248
Marseille Paella (Prawn, Scallop, Mussel, Squid, Bell pepper)
- D) 燒美國豬肋骨 配 燒烤汁 伴 蒜蓉香草醬薯角 \$268
Roasted Pork Rib w/. BBQ Sauce, House Fries & Pesto Aioli
- E) 煎勺草挪威三文魚 伴 白豆牛油檸檬忌廉汁 \$278
Pan-fried Norway Salmon Fillet w/. White bean butter lemon creamy sauce
- F) 地中海式火焰牛柳串燒 配 牛肉燒汁 伴 蒜蓉香草醬薯角 \$298
Roasted Beef Kebab w/. Demi-Glace, House Fries & Pesto Aioli



Dessert

是日甜品 Dessert of the day

咖啡或茶 Coffee or Tea



惠顧任何套餐, 以優惠價享用 \$128 香煎法國鵝肝 (\$148) 或 \$138 白酒煮澳洲BB青口仔 (\$158)

Upon Any Dinner Set, Enjoy a **SPECIAL PRICE** of

\$128 Pan-Fried Foie Gras w/. Pineapple Salsa or \$138 Australia Mussel Seared w/. White Wine, Garlic

10% Services Charge
Min. Charge \$100 / head for dinner

