

Served Meal Menu

Bundle I-650

Choice of Three Course Meal
(Soup or Appetizer | Main | Dessert)

菜譜 I-650

三道菜

(湯或前菜 | 主菜 | 甜品)

Bundle II-750

Choice of Four Course Meal
(Soup | Appetizer | Main | Dessert)

菜譜 II-750

四道菜

(湯 | 前菜 | 主菜 | 甜品)

Bundle III-800

Choice of Five Course Meal
(Soup | Appetizer | Intermezzo | Main | Dessert)

菜譜 III-800

五道菜

(湯 | 前菜 | 雪葩 | 主菜 | 甜品)

Served Meal Menu

Soups | Chowders

湯 | 周打湯

Hot

熱湯

Tai Tam Tomato | Cheddar Croutons

蕃茄湯 | 車打芝士麵包粒

Mushroom | Grilled Asparagus | Porcini Cream

蘑菇湯 | 烤蘆筍 | 牛肝菌忌廉

Clam Chowder | Pee Wee Potato Chips | Sea Salt

周打蜆湯 | 薯片 | 海鹽

Malted Buttered Squash | Cinnamon Toast Krumble | Marshmallow

南瓜湯 | 肉桂多士金寶 | 棉花糖

Lobster Bisque | Cognac | Truffle-Cream

龍蝦湯 | 干邑 | 松露忌廉

Creamy White Bean | "Pesto on the Bottom"

白豆湯 | 香草醬

Corn Chowder | Puffed Corn | Basil Oil

周打粟米湯 | 粟米 | 羅勒油

Cold

凍湯

Gazpacho | Olive Oil | Avocado | Crouton

西班牙凍湯 | 橄欖油 | 牛油果 | 麵包粒

Vichyssoise | Potato Hay | Chive Oil

薯仔凍湯 | 薯仔絲 | 香蔥油

Avocado | Tomato Pesto | Bacon Dust

牛油果凍湯 | 蕃茄香草醬 | 煙肉碎

Served Meal Menu

Appetizers

前菜

Blue Crabmeat 藍蟹沙律

Avocado | Grapefruit | Endive Salad

牛油果 | 西柚 | 苦白菜沙律

Peppered Tuna 胡椒吞拿魚沙律

Avocado | Mesclun Salad

牛油果 | 雜菜沙律

Vodka-Honey Salmon 蜜糖伏特加三文魚沙律

Aged Goat Cheese | Mizuna | Pomegranate

羊奶芝士 | 水菜 | 石榴

Chilled Asparagus 凍蘆筍沙律

Dressed Arugula | Truffled Tomato-Corn

芝麻菜 | 松露汁蕃茄粟米

Butter Lettuce Salad 牛油生菜沙律

Citrus | Candied Walnut | Maytag Blue | Lemon Vinaigrette

橙 | 蜜餞核桃 | 藍芝士 | 檸檬油醋

Romaine Heart Caesar romaine hearts 凱撒沙律

Olive Oil Crouton | Parmesan Cookie

橄欖油麵包粒 | 巴馬臣曲奇

Simple Green Salad 雜菜沙律

Seasonal Grilled Vegetable | Balsamic

烤時菜 | 黑醋

Burrata 水牛芝士沙律

Tomato | Olive Powder | Grilled Eggplant

蕃茄 | 橄欖粉 | 烤茄子

Steakhouse Salad 扒房沙律

Smoked Applewood Bacon | Blue Cheese | Spring Onion

蘋果木燻煙肉 | 藍芝士 | 大蔥

Spinach Salad 菠菜沙律

Shaved Red Onion | Egg | Bacon Vinaigrette

紅洋蔥 | 蛋 | 煙肉油醋

Shrimp Cocktail 蝦咯嗲

Classic Sauce | Lemon | Herb Salad

咯嗲汁 | 檸檬 | 香草沙律

Served Meal Menu

Mains 主菜

Crispy Skin Salmon
Fava Beans | Royal Trumpet
三文魚 | 蠶豆 | 杏鮑菇

Seared Sea Bass
Soba Noodle Cake | Ginger-Miso Butter
煎鱸魚 | 蕎麥麵餅 | 薑味噌牛油

Red Snapper
Grilled Shrimp | White Bean Stew | Chorizo | Romesco Butter
紅鯛魚 | 烤蝦 | 燉白豆 | 西班牙辣腸 | 西班牙傳統醬汁

"All Natural" Chicken
Moroccan Spice | Preserved Lemon | Fruits | Cous Cous | Green Olive | Natural Jus
雞 | 摩洛哥香料 | 醃檸檬 | 水果 | 中東米 | 青水欖 | 雞汁

Grilled "All Natural" Chicken
Toasted Fregola "Risotto" | Eggplant | Semi Dried Tomato | Basil Pesto
烤雞 | 烤意大利麵粒 | 茄子 | 欖油蕃茄乾 | 羅勒香草醬

Pork Chop a la Plancha
White Cheddar Grits | Brussels Sprouts | Glazed Baby Carrots | Mustard Demi Jus
煎豬扒 | 白車打芝士碎 | 小椰菜 | 甘筍 | 芥末汁

Veal
Picatta | Potato Puree | Roasted Asparagus | Tomato Confit | Lemon-Caper
牛仔肉 | 蛋漿煎 | 薯蓉 | 烤蘆筍 | 蕃茄脯 | 檸檬水瓜柳

Lamb Chop
Braised Shank | Bok Choy | Scallion Rice Cake | Ginseng Honey | Chinese Mustard
羊扒 | 燴羊膝 | 白菜 | 蔥飯餅 | 人參薑 | 中式芥末

U.S.D.A. Filet Mignon
Garlic Chard | Crimini | Butternut Squash | Red Wine Gastrique
美國牛柳 | 蒜香田菜 | 蘑菇 | 南瓜 | 紅酒汁

U.S.D.A. Slow Roast Tenderloin
Potato Puree | Asparagus Tips | Truffle-Foie Gras Jus
慢烤美國牛柳 | 薯蓉 | 烤露筍尖 | 鵝肝松露汁

U.S.D.A. Roast Sirloin
Sunchoke Puree | Root Vegetable | Port Reduction | Blue Cheese
烤美國西冷 | 洋薑蓉 | 根莖類蔬菜 | 砵酒醬 | 藍芝士

U.S.D.A. Prime Rib
Roasted Potato | Buttered Green Bean | Au Jus | Creamed Horseradish
燒美國牛肉 | 烤薯仔 | 牛油青豆 | 燒汁 | 辣根醬

Chickpea Makhani
Tandoori Roasted Vegetable | Garam Masala
鷹嘴豆咖喱 | 烤雜菜 | 印度咖喱粉

Garganelli
Roasted Squash | Swiss Chard | Truffle-Mushroom Cream
坑紋通粉 | 烤南瓜 | 田菜 | 蘑菇松露忌廉

Thai Crunchy Vegetable Curry
Coconut Broth | Sweet Chili
泰式雜菜咖喱 | 椰子清湯 | 甜辣椒

Served Meal Menu

Desserts 甜品

- Black & White Chocolate Mousse | Sesame Tuille | Mango Salsa
黑白朱古力慕絲 | 芝麻脆餅 | 芒果莎莎
Fresh Baked Apple Tart | Vanilla Ice Cream
焗蘋果撻 | 雲呢拿雪糕
- Warm Blueberry-Apple Crumble | Cinnamon Ice Cream
藍莓蘋果金寶 | 肉桂雪糕
- Dark Chocolate Tart | Passion Fruit Ice Cream | Seasonal Berries
黑朱古力撻 | 熱情果雪糕 | 時令雜莓
Ricotta Cheesecake | Fresh Strawberry
意大利芝士蛋糕 | 新鮮草莓
- Milk Chocolate Mousse | Mango Cube | Passion Fruit
牛奶朱古力慕絲 | 芒果粒 | 熱情果
Lychee Sherbet | Fresh Raspberry | Sesame Tuille
荔枝雪葩 | 新鮮紅莓 | 芝麻脆餅
- Fresh Lemon Tart | Orange Chip | Raspberry Sherbet
檸檬撻 | 香橙薄片 | 紅莓雪葩
- Dulce De Leche Chocolate Tart | Salted Caramel Ice Cream
牛奶拖肥朱古力撻 | 焦糖海鹽雪糕
- Chocolate Surprise | Mousse | Praline | Chocolate Ice Cream
朱古力果仁雪糕 | 慕絲 | 果仁 | 朱古力雪糕
Lemon-Coconut Cream Pie | Raspberry Sherbet
椰子檸檬忌廉批 | 紅莓雪葩
- White Chocolate Mousse | Fresh Raspberry | Crispy Choux
白朱古力慕絲 | 新鮮紅莓 | 脆皮泡芙
- Classic Crème Brûlée | Vanilla Ice Cream | Fresh Berries
焦糖燉蛋 | 雲呢拿雪糕 | 新鮮雜莓
- Chocolate Marquesa | Coffee Cream | Vanilla Sauce
朱古力蛋糕 | 咖啡忌廉 | 雲呢拿醬
- Chilled Mango Pudding | Raspberry Compote | Vanilla Ice Cream
芒果布甸 | 紅莓醬 | 雲呢拿雪糕
- Green Tea Panna Cotta | Crunchy Crumble | Apricot Compote
綠茶奶凍 | 脆金寶 | 杏脯醬
- Baked Pavlova | Fresh Berries | Passion Fruit
蛋白甜餅 | 新鮮雜莓 | 熱情果
Fresh Berry Mille Feuille
雜莓千層酥 | 紅莓雪葩 | 羅勒糖漿 | 西柚果凍
Crispy Custard Stuffed Profiteroles
Fresh Raspberries | Orange Caramel Sauce
吉士泡芙 | 新鮮雜莓 | 焦糖香橙醬
Fresh Raspberry Ice Macaroon
Raspberry Sorbet | Fresh Raspberry
紅莓蛋白杏仁餅 | 紅莓雪葩 | 新鮮雜莓
Vacherin
Crispy Vanilla Bean Meringue | Vanilla Ice Cream
Raspberry Sherbet | Summer Fruits
夾心蛋糕 | 雲呢拿蛋白餅 | 雲呢拿雪糕 | 紅莓雪葩 | 仲夏水果

Additional Surcharge of 50
須另加 50

Chocolate Trio

- Toasted White Chocolate Mousse | Rose-Raspberry Coulis
Dark Chocolate Tart | Sea Salt | Passion Fruit Sherbet
Milk Chocolate Crème Brûlée | Yoghurt Espuma
朱古力三重奏
烤白朱古力慕絲 | 玫瑰紅莓漿
黑朱古力撻 | 海鹽 | 熱情果雪葩
牛奶朱古力焦糖燉蛋 | 乳酪泡沫

Trilogy of Desserts

- Coconut Crème Brûlée
Raspberry Shortcake
Passion Fruit Ice Cream
甜品三部曲
椰子焦糖布甸
紅莓蛋糕
熱情果雪糕