



3-course Set Dinner Menu 精選三道菜晚餐菜單

Appetiser

Philibon Melon and Ibérico Ham
arugula salad, pesto, white balsamic vinaigrette
西班牙黑毛豬火腿伴哈密瓜配火箭菜沙律
or

Asparagus and Baby Spinach Salad
smoked duck breast, spelt, orange hollandaise
煙鴨胸蘆筍菠菜沙律配香橙蛋黃牛油汁
or

Lobster Bisque
tarragon, cream
文華龍蝦湯

Main Course

Pan-seared Mangrove Snapper Fillet
mussel, carrot, celery, curry broth
香煎鯛魚配青口伴咖喱汁
or

Steak Frites 240g
angus ribeye, béarnaise or maitre d'hôtel butter
安格斯肉眼配薯條 240 克
or

Portobello Mushroom and Baby Spinach Risotto
onion, garlic, taleggio cheese, herbs
香草蘑菇菠菜意大利飯

Dessert

1963 Mandarin Cheesecake
blueberry compote
文華芝士餅伴藍莓果醬
or

Peach Melba Trifle
toasted peach, vanilla cream, raspberry sorbet
特式蜜桃甜點配紅桑子雪葩

Beverage Selection

Asahi Beer - HKD60 per bottle
House Wine (Red or White) - HKD118 per glass / HKD528 per bottle
Champagne - HKD158 per glass

Prices are subject to 10% service charge.