

## IN-ROOM DINING MENU / 客房送餐服務

### Staycation Set Dinner Menu / 宅渡假晚餐

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#### *Starter* 頭盤

##### **Mango Seafood Salad with Avruga Caviar Salad**

芒果海鮮沙律配希靈魚籽醬

Hokkaido Scallop, Boston Lobster Claw, King Prawn, New Zealand Mussel, Musclun Salad,  
Honey-lemon Vinaigrette

北海道帶子、波士頓龍蝦鉗、虎蝦、紐西蘭青口、法式田園沙律、蜜糖檸檬醋汁



#### *Soup* 湯品

##### **Black Truffle Chowder Soup with Puff Pastry**

黑松露酥皮濃湯

Wild Forest Mushroom, Yellow Boletes, Porcini

野生蘑菇、黃牛肝菌、牛肝菌



#### *Main Course* 主菜

##### **Slow-braised Beef Short Ribs in Port Wine Sauce**

慢煮牛肋骨配波特酒汁

Brussels Sprouts, Baby Tomatoes, Balsamic Shallots, Garlic Mashed Potatoes

椰菜仔、小蕃茄、黑醋紅蔥頭、蒜香薯蓉

Or / 或

##### **Herb-Crusted Atlantic Cod Fillet**

烤焗香草太平洋鱈魚柳

Courgette, Roasted Radish, Cauliflower Purée

意大利青瓜、烤小紅蘿蔔、椰菜花蓉



#### *Dessert* 甜品

##### **Heart-Shaped Chestnut Cake** ♡ ♡

心形栗子蛋糕

Fresh Raspberry, Chocolate Sauce

新鮮桑莓、朱古力汁

