

APPETIZER**LOBSTER BISQUE**

Served with crab & celery

奶油龙虾汤配蟹肉西芹

OR

GARDEN SALAD

Served with mixed lettuce, avocado, asparagus, toasted walnuts, lemon vinaigrette

花园沙拉

配混合生菜，牛油果，芦笋，烤核桃仁，柠檬油醋汁

MAIN COURSE**GRILLED NEW ZEALAND GRAIN FED BEEF FILLET**

Served with roasted garlic & cherry tomato

扒新西兰谷饲牛里脊配烤蒜及樱桃番茄

OR

GRILLED NEW ZEALAND GRAIN FED BEEF RIB EYE

Served with roasted garlic & cherry tomato

扒新西兰谷饲牛肉眼配烤蒜及樱桃番茄

OR

GRILLED HERB MARINATED LAMB RACK

Served with fennel orange salad

香草腌制法式羊排配茴香橙子沙拉

OR

BAKED HERB BUTTER CRUSTED HALF LOBSTER

Served with fennel orange salad

香草黄油面包糠焗半只龙虾仔配茴香橙子沙拉

OR

GRILLED SALMON FILLET

Served with fennel orange salad

扒三文鱼柳配茴香橙子沙拉

DESSERT**EAST STYLE PAVLOVA**

蛋白饼

OR

3 KINDS OF DAILY CAKE

3款—今日主厨蛋糕

RMB 328/PERSON位*** SIDE DISH & SAUCE**

French fries, truffle mashed, garlic sweet bean, mushroom & zucchini

Served with red wine sauce, black pepper sauce, bearnaise sauce

薯条，黑菌薯泥，蒜香甜豆，口蘑西葫芦配红酒汁，黑椒汁，班尼士酱

*** FREE FLOW OF DRINKS**

Only add 99RMB/person, including red wine, white wine, beer, soft drinks, juice, coffee & tea

另加99元/位，可享受红葡萄酒，白葡萄酒，啤酒，软饮，果汁，咖啡和茶无限畅饮