

DINNER MENU

STARTER

Beef Steak Tartar

Diced prime beef, capes, gherkins, parsley, egg yolk, toasted sourdough

or

Hokkaido Scallop Oyster Ceviche In Shell

Pomelo, coriander, lime

or

Foie Gras Terrine

Baby figs, pear jam, toasted brioche

MAIN COURSE

Dry-Aged Black Angus Rib-Eye

Duchess potato, baby carrot, vine tomato, red wine sauce

or

Roasted Lamb Chop

Green peas mash, buttered zucchini, lamb jus

or

Pan-Seared Salmon

Sweet corn fricassee, coriander, pineapple, yuzu salsa

DESSERT

Baked Alaska

Caramelised banana, vanilla ice-cream & rum (for 2)

\$498



All prices are in HK dollars & subject to 10% service charge.