



Corporate Tasting Menu A

Bread
麵包



Appetizer

Parma ham with melon & cantaloupe melon

帕瑪臣火腿配雙色蜜瓜

Abalone salted baked with pesto crumble

鹽焗鮑魚配pesto金寶

Smoked salmon Caesar Salad

煙三文魚凱撒沙律



Soup

Soup of the day

是日餐湯



Lime Sorbet

青檸雪葩



Main Course

Roasted spring chicken & seabass, passion fruit sauce

香脆春雞拼鱸魚配熱情果汁

Slow-cooked Canada Pork rack, green apple gravy

慢煮加拿大豬腩配青蘋果燒汁

Provençal rack of lamb with nuts, red wine gravy

香草堅果寶雲酥烤紐西蘭羊架配紅酒燒汁



Dessert

Dessert of the day

是日甜品



Corporate Tasting Menu B

Bread

麵包



Appetizer

Pan fried Foie Gras with figs

香煎法國鵝肝配無花果沙律

Iberico Ham with melon & cantaloupe melon, grape salad

黑毛豬火腿配雙色蜜瓜青提沙律

Grilled octopus with tomato salsa

香煎黑醋八爪魚配蕃茄莎莎



Soup

Lobster Bisque

干邑龍蝦湯

Mushroom & truffle soup

松露野菌忌廉湯



Lime Sorbet

青檸雪葩



Main Course

Milk braised almond white cod, dill cream sauce

奶煮杏片白鱈魚配刁草忌廉汁

Grilled 400days grain-fed US Prime beef rib eye, porcini gravy

烤400日穀飼美國頂級肉眼扒配牛肝菌燒汁

Cheese-baked Boston Lobster risotto

法式芝士焗龍蝦配蕃茄意大利飯



Dessert

Tiramisu

經典提拉米蘇餅

Blueberry yogurt mousse cake

藍莓乳酪慕絲餅