

harbour- side grill

BAR • TERRACE

2 Courses \$228 per person
Starter and main course or main course and dessert

3 Courses \$268 per person
Starter, main course and dessert

4 Courses \$388 per person
Starter, middle course, main course and dessert

Sommelier selected red or white wine \$78

STARTERS 前菜

Celeriac velouté, soft boiled duck egg, shallot puree, winter truffle (v)
芹菜濃湯 配半熟水煮鴨蛋、紅蔥蓉及松露

Beef tartare, crispy potato terrine, hollandaise
牛肉他他 配香脆薯批及荷蘭醬

Seared tuna, kale, pickled cabbage, baby spinach and toasted almonds
香煎吞拿魚羽衣甘藍沙律 配酸菜、嫩菠菜及杏仁

MIDDLE COURSE 第一道主菜

Sea bass, crushed potato, lobster bisque (supplement \$88) 鱸魚 配薯蓉及法式龍蝦湯

Chicken ballotine, spinach, red wine jus 法式紅酒汁雞肉卷 配椰菜

MAIN COURSE 第二道主菜

Seared salmon, broccoli purée and clams
香煎三文魚 配西蘭花蓉及蛤蜊

Grilled pork belly, braised red cabbage, pickled apple purée
紅酒汁烤豬肉 配紫椰菜及醃製蘋果蓉

USDA sirloin 300g, shallots purée, Espelette butter (supplement \$168)
美國頂級西冷扒300g 配乾蔥蓉及香辣牛油

Wild mushroom, broccolini, truffle vol-au-vent (v)
野菌長柄西蘭花及松露酥皮餡餅

SIDES 配菜

Asian greens, garlic 蒜蓉雜菜 (v) \$68

Triple-cooked chips 薯條 (v) \$78

House mix salad 雜菜沙律 (v) \$68

Jalapeño mash 墨西哥辣椒薯蓉 (v) \$78

DESSERTS 甜品

Milk chocolate delice, candied hazelnuts, salted caramel ice-cream
朱古力慕絲蛋糕配榛子及海鹽焦糖雪糕

Selection of French and British cheeses, crackers (supplement \$88)
精選法式及英式芝士

Slice of apple tarte tatin, crème fraîche salted caramel sauce
反烤蘋果撻 配酸奶油及焦糖醬 (一件)

Not available on weekends and public holidays 此菜單不適用於週末及公眾假期

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

若您有任何食物過敏，請在下單前向你的服務員查詢菜式材料。

Menu Curated Specially by Executive Chef Armand Sablon

(V) - Vegetarian 素食 10% service charge 加一服務費