

harbour- side grill

BAR • TERRACE

2 Courses \$208 per person
Starter and main course or main course and dessert

3 Courses \$248 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 \$68

STARTERS 前菜

Tomato gazpacho, ratatouille, soft quail egg 西班牙蕃茄雜菜凍湯 配鵪鶉蛋 (v)

Confit chicken terrine, red onion compote, toasted sourdough
油封雞肉凍派 配紅洋蔥醬及酸種麵包

Sea bass and watercress tartare, wasabi aioli, pink radish
鱸魚西洋菜他他 配芥末蛋黃醬、蘿蔔

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, hispi cabbage, red wine jus 法式紅酒汁雞肉卷 配椰菜

MAIN COURSE 第二道主菜

Seared Scottish salmon, asparagus, pomelo, hollandaise
香煎蘇格蘭三文魚 配蘆筍、柚子、荷蘭酸醬

Grilled pork, caramelised carrot, broccoli, red wine jus 紅酒汁烤豬肉 配紅蘿蔔、西蘭花

USDA sirloin 300g, shallots purée, Espelette butter (supplement \$158)
美國頂級西冷扒300g 配乾蔥蓉及香辣牛油

Quiche with spinach and Comté cheese, fennel and black olives salad
法式菠菜芝士蛋派配茴香及橄欖沙律 (v)

SIDES 配菜

Asian greens, garlic 蒜蓉雜菜 (v) \$68

House mix salad 雜菜沙律 (v) \$68

Triple-cooked chips 薯條 (v) \$68

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

Buttermilk basil panna cotta, strawberry jelly 意式奶凍 配士多啤梨啫喱

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

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