

Entrée



Crispy Parma Ham on Creamy Cheese Toast

脆炸巴馬火腿 配 忌廉芝士多士

\$48

Wagyu Beef Cubes Salad in Yuzu Sauce

和風柚子汁煎和牛粒沙律

\$48

Black Truffle Mushrooms with Vol-au-vent

黑松露雜菌酥皮盒

\$58



Fresh Fig Foie Gras on Toast with Salad

新鮮無花果煎鵝肝 配 法式多士及沙律

\$68

Soup

Soup of The Day

是日餐湯

\$30

Black Truffle Mushrooms Soup

黑松露雜菌忌廉湯

\$30

Creamy Mussels Soup

周打青口忌廉湯

\$40



Lobster Bisque

法國干邑龍蝦湯

\$58



Salad & Sides



Black Truffle Fries

黑松露炸薯條

\$68

Mexican Cheesy Nachos

墨西哥雜芝士粟米片

\$78

Crispy Fried Chicken Wings with BBQ Sauce

脆炸雞中翼配BBQ醬

\$88



Deep Fried Fish Fillet Mango Salad

吉列魚柳配鮮芒果蔬菜沙律

\$108

Pan Fried Chicken Caesar Salad

凱撒煎雞肉沙律

\$108

Blueberry & Raspberry Smoked Duck Bread with Salad

藍莓紅桑子煙鴨胸沙律

\$108



Burger & Pizza



Chicken & Duck Egg Burger with Salad & Fries
雞同鴨講漢堡配沙律及薯條

\$148



Kimchi Beef Burger with Salad & Fries
韓式泡菜牛肉漢堡配沙律及薯條

\$148

Parma Ham & Rockets Pizza
意式火箭菜巴馬火腿薄餅

\$148

Thousand Island Pineapple Seafood Pizza
千島菠蘿海鮮薄餅

\$158



10% Service Charge 加一服務費

Pasta & Risotto



Black Truffle Vegetable Medley Linguine (V)

黑松露雜菜磨菇扁意大利麵 (素)

\$128



Seared Foie Gras Risotto

香煎鵝肝意大利飯

\$138

Italian Seafood Risotto

意式海鮮意大利飯

\$138



Whole Lobster Tail Linguine

原隻芝士龍蝦尾扁意大利麵

\$268



10% Service Charge 加一服務費

Meat & Seafood

All Items are Paired with Roasted Greens & Potato Purée
所有主菜均配烤蔬菜和法式薯蓉



Grilled Pork Rib Eye Steak

\$168

pommery mustard, dill, cream, lemon grass
香煎豬肉眼 配 香茅芥末籽忌廉汁

Roasted Half Spring Chicken

\$168

black olive, bell pepper, bacon, tomato
香烤半隻春雞 配 黑水欖青紅波椒汁

Seared Sea Bass

\$168



tobiko, pinot grigio, parsley, heavy cream
香煎海鱸魚 配 飛魚籽番茜忌廉汁

Seared Salmon Fillet

\$168

champagne, heavy cream, shallot, parsley
香煎鮮三文魚 配 香檳忌廉汁



Meat & Seafood

All Items are Paired with Roasted Greens & Potato Purée
所有主菜均搭配烤蔬菜和法式薯蓉



Grilled Duck Breast

\$168

red mulberries, lemon zest, duck jus
香烤鴨胸 配 紅桑子汁

Grilled Sirloin Steak

\$188

pinot noir, shallot, beef jus, butter, thyme
香煎西冷牛扒 配 紅酒牛肉原汁

Pan Seared Lamb Cutlet

\$188



lamb jus, garlic, rosemary, thymes, oregano
香煎羊鞍 配 香草蒜蓉汁

Grilled Wagyu Ribeye

\$298



truffle oil, shallot, beef jus, butter, rosemary
香烤和牛肉眼扒 配 黑松露紅蔥頭汁



Dessert

Dessert of The Day
是日甜品

\$58

Serradura Pudding
葡式木糠布甸

\$58



Chocolate Sea Salt Lava Cake & Gelato (15mins)
海鹽朱古力心太軟 配 雪糕

\$78

Baked Chocolate Marshmallows with Crackers
焗80度朱古力棉花糖配克力架餅

\$88

