



Dinner Menu

STARTER

Chopped romaine hearts tossed with our homemade Caesar dressing, bacon bits, anchovies, quail egg yolk and garlic croutons

凱撒沙律

or

Half dozen baked fresh oysters on half-shell over rock salt

‘Roland Henin’s Recipe’

諾克菲勒忌廉汁菠菜芝士焗鮮蠔

or

Wild black truffles in light cream garnished with shaves of quail eggs

黑松露菌鶉蛋絲鮮忌廉湯

MAIN COURSE

Long string pasta sautéed with cheese Reggiano Parmigiano and fresh cream topped with slices of char-broiled prime sirloin of beef

炭燒頂級西冷牛扒配巴馬芝士忌廉意粉

or

Pan-seared skin-on ocean fresh of Atlantic sea bass atop freshly sautéed bay clams poached in saffron and vegetable au jus, complimented with toasted Pita triangles

香煎海鱸柳伴鮮湯海蜆

or

Center-cut hefty chops pan-seared and baked with fresh sage

served with apple sauce

蘋果醬洋蘇草烤焗荷內羅州厚豬扒

DESSERT

Tiramisu

意大利咖啡芝士軟餅

(including 1 glass of soft drink, chilled orange juice, beer or house red/white wine per person)