

SET MENU

..... 3 COURSE SET AT \$498 .....

*inclusive of coffee or tea*

STARTER *(your choice of one)*

-   HOME SMOKED SALMON CAESAR SALAD *anchovies, garlic, cheese croutons, bacon*  
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-   TABBOULEH SALAD *tomato, parsley, onion, sumac, lemon, olive oil*  
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-  PARMA HAM *seasonal melon*  
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-  HOMEMADE LIVER PÂTÉ *red wine jelly, rye toasts*  
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-   TRADITIONAL LOBSTER BISQUE *lobster meat, sour cream*  
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-   SICHUAN SPICY DUMPLINGS *shrimp dumplings, chilli oil*

MAIN COURSE *(your choice of one)*

-  300G NEW ZEALAND LAMB CHOPS *roasted potatoes*  
*café de Paris butter / gravy / peppercorn sauce*  
*additional +50*
-  300G ARGENTINEAN RIBEYE  
*café de Paris butter / gravy / peppercorn sauce*  
*additional +50*
-   LOBSTER AND CLAM LINGUINI  
*garlic, chilli, extra virgin olive oil*
-   NORWEGIAN SALMON FILLET  
*grilled asparagus, rocket leaves, dill and caper cream sauce*
-   WOK FRIED SCALLOPS  
*broccoli, x.o. sauce, served with steamed rice*
-    HAINANESE CHICKEN RICE  
*seasonal vegetables, chicken broth, Asian herbs*
-  SINGAPOREAN LOBSTER LAKSA  
*egg noodles, lobster, fish cake, chicken*

  DESSERT *(your choice of one)*

DAILY CAKE  
HOMEMADE ICE CREAM *or* SORBET  
FRUIT PLATTER

 VEGETARIAN

 GLUTEN FREE

 SUSTAINABLY SOURCED SEAFOOD

 PLANT BASE (VEGAN)

 CONTAINS ALCOHOL

 CONTAINS PORK

 CONTAINS NUTS

GRAND

· CAFÉ ·

## 三道菜套餐

..... \$498 .....

包括咖啡或茶

頭盤 (請選以下一款)

  君悅煙製三文魚凱撒沙律 醃鯉魚, 蒜頭, 芝士, 香草脆麵包, 煙肉

  阿拉伯香葉沙律 番茄, 番茜, 洋蔥, 中東香料, 檸檬, 橄欖油

 巴馬火腿 時令蜜瓜


 君悅自製肝醬 紅酒啫喱, 黑麥多士

  傳統龍蝦湯 龍蝦肉, 酸忌廉

  四川紅油水餃 鮮蝦水餃, 辣椒油

主菜 (請選以下一款)

 烤紐西蘭羊架 300克 燒薯仔  
法式牛油 / 燒汁 / 黑椒汁  
另加 +50

 阿根廷肉眼 300克  
法式牛油 / 燒汁 / 黑椒汁  
另加 +50

  龍蝦蜆肉扁意粉  
蒜蓉, 辣椒, 特級初榨橄欖油

  挪威三文魚柳  
烤蘆筍, 火箭菜, 香草水瓜柳忌廉汁

  炒帶子  
西蘭花, xo 醬, 絲苗白飯

   海南雞飯  
時令蔬菜, 蘿蔔雞湯, 亞洲香料

  新加坡龍蝦喇沙湯麵  
龍蝦, 炸魚片, 雞肉

  甜品 (請選以下一款)

是日精選西餅

君悅自製雪糕 或 雪葩

水果拼盤

 素食

 不含麩質

 可持續發展海鮮

 可持續發展海鮮

 含酒精

 含豬肉

 含果仁