

Lawry's The Prime Rib

Deluxe Wine Pairing Set Dinner

Deluxe 葡萄酒配搭晚膳套餐

Salad Niçoise

Tuna, Salted Anchovy and Special Capers Dressing

尼斯沙律 - 吞拿魚 . 鹽漬銀魚 . 水欖汁

Alois Lageder Pinot Grigio, Alto Adige, Italy

or 或

Lobster Salad with Avocado and Mango +HKD80

Salad Greens and Creamy Citrus Dressing

龍蝦芒果牛油果沙律 - 沙律菜 . 奶香柔滑柑橘汁

Clos Henri Petit Clos Sauvignon Blanc, Marlborough, Italy



Grilled Scallop

Tomato Chutney, Roasted Bell Pepper and Chef's Choice of Seasonal Vegetables

香烤帶子 . 番茄甜酸醬 . 燒燈籠椒 . 廚師精選蔬菜

Pink Lemon Fizz - Sparkling Wine, Campari and Limoncello

or 或

Spice-seared Foie Gras and Wild Mushroom +HKD120

Fennel and Mango Chutney Salad

香草煎鵝肝配野菌 . 茴香芒果甜酸沙律

Cà ed Balos Moscato d'Asti, Piedmont, Italy



Char-grilled USDA Rib Eye Steak (10oz)

Grilled Carrots with Lemon and Chef's Choice of Sauce

燒美國肉眼扒 . 檸檬蒔蘿烤紅蘿蔔 . 廚師精選醬汁

Francis Coppola Diamond Collection Claret, California

or 或

Pan-Fried Sea Bass with Tomato and Black Olive Salsa

Mashed Potatoes, Grilled Asparagus and Sautéed Mushroom

香煎鱸魚配番茄黑橄欖莎莎 . 香滑薯蓉 . 烤蘆筍 . 炒蘑菇

Chablis 1er Cru Montée de Tonnerre Blanc, Domaine Testut, France



Strawberry and Elderflower Cake

士多啤梨接骨木花蛋糕

Robert Weil Riesling Tradition, Rheingau, Germany

Hang Seng Credit Card Customer Special Price

恒生信用卡客戶專享價

HKD758 per person 每位

Original Price 原價 HKD888 per person 每位

Each additional glass of above wine

加享以上葡萄佳釀每杯 +HKD110

Subject to 10% service charge

另收加一服務費