

WESTERN DINNER MENU 1

Combination of
Five Spiced Marinated Duck Breast on Pomelo Salad
Alaska Crab Meat Cannoli with White Turnip Pickle, Yuzu gel



Cream of Butternut Squash with Herbs Oil



Slow Roasted US Sirloin "Chateau" style
Roasted Glazed Potato and Chanterelle Mushroom Gravy



Combination of English Trifle and
Lemon Cake with Mango & Passion Sorbet



Coffee or Tea
Home-baked Cookies

HK\$1,100 plus 10% service charge per person

WESTERN DINNER MENU 2

Duo Fish

Tuna Tataki with Muskmelon & Olive Oil Pearl, Wasabi Mayo
Salmon Roll with Passion fruits Cream



Double Boiled Chicken Soup with Ginseng and Snow Fungus



Light Seared MSC Toothfish Fillet with Pistachio Crust, Saffron sauce
Root Vegetable and Green Potato Mashed



Chocolate and Mange Mille-feuille
Marinated Berries Cube with Honey jelly & Mint Espuma



Coffee or Tea
Home-baked Cookies

HK\$1,100 plus 10% service charge per person

WESTERN DINNER MENU 3

Combination of
Seared scallop with Sea Urchin Espuma,
Marinated ASC Prawn with Citrus Salsa, squid ink sago and herbs salad



Cream of Cauliflower with Pistachio Espuma



Pan Seared Chicken Ballotine stuffed with Forest Mushrooms
Beetroot Mousseline and Tarragon Gravy



Chocolate sensation
Chili chocolate cake, Chocolate Mille feuille with mint & Banana salty caramel ice
cream



Coffee or Tea
Home-baked Cookies

HK\$1,100 plus 10% service charge per person

WESTERN DINNER MENU 4

Marinated ASC Prawn with Homemade XO Sauce
Mongolian Beef Terrine with Aged Vinegar, Marinated Radish



Cream of Wild Mushroom with Almond



Slow Roasted "Persian" Lamb Rack in Traditional Spices with Gravy
Potato Parisienne and Mini Bell Pepper with Mushroom



Poached William Pear Tart and Lemon Fromage Blanc Parfait



Coffee or Tea
Home-baked Cookies

HK\$1,200 plus 10% service charge per person

WESTERN DINNER MENU 5

Combination of
Serrano Ham wrapped with Fresh Figs, Balsamic Reduction
Mozzarella Tartar with Heirloom Tomato, Macadamia Puree & Basil Oil



Chicken Consommé with Egg Pasta



Oven Baked Chilean Seabass with Sundried tomato Crust
Potato Fondant and Parsley Espuma



Spiced Forest berries Tart
With Custard Yoghurt Sorbet and Mint



Coffee or Tea
Home-made Cookies

HK\$1,200 plus 10% service charge per person

WESTERN DINNER MENU 6

Boston Lobster with Citrus Jelly, Garden Salad & Avocado
Raspberry Vinaigrette



Cream of Spinach with Scallop



Pan-roasted Beef Tenderloin with Trumpet Sauce
Pumpkin with Garlic and Baby Vegetables



Valrhona Chocolate Hazelnut Cake with Marron Ice-Cream



Coffee or Tea
Home-made Cookies and Pralines

HK\$1,250 plus 10% service charge per person

WESTERN DINNER MENU 7

Italian Anti-Pasto Platter
Salami, Buffalo Mozzarella with Tomato, Smoked Salmon,
Parma Ham with Melon and Mediterranean Vegetables



Lobster Bisque with Cassis



Seared Halibut Fillet with Lime Beurre Blanc
Beetroot Quenelle and Seasonal Vegetables



Sweet Delight
White Peach Flan with raspberry Jelly, Lychee and strawberry foam
Accompanied with Sevarome Pistachio Ice cream



Coffee or Tea
Home-made Cookies and Pralines

HK\$1,250 plus 10% service charge per person