

Timeless Indulgence

FOUR-COURSE SET DINNER

888 per person

OCTOPUS

grilled, smoked potato foam, parsley oil

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BENEDETTO CAVALIERI LUMACHE

porcini mushroom, truffle sauce and parmesan

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HOLLAND VEAL TENDERLOIN

mini legumes, roasted eggplant, port wine sauce

or

SLOW COOKED AUSTRALIAN WAGYU CHEEK

soft polenta, carrot, pumpkin

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VALRHONA CHOCOLATE

white chocolate mousse, berry and vanilla ice cream


PETIT FOURS

COFFEE or TEA

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If you have any dietary restrictions or food allergies, please let your server know.

Prices are subject to 10% service charge.

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精致优雅晚膳

四道菜晚膳套餐

每位 888

八爪鱼

香烤、烟熏薯仔泡沫、番茜油

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意大利 BENEDETTO CAVALIERI 蜗牛形意粉

牛肝菌、松露酱及巴马臣芝士

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荷兰小牛里脊肉

迷你蔬菜、香烤茄子、波特酒酱汁

或

慢煮澳洲和牛牛脸肉

玉米泥、萝卜、南瓜

~

VALRHONA 巧克力

白巧克力慕斯、杂莓及香草冰淇淋

餐后美点

咖啡或茶


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雅舍

如阁下对任何食物有敏感或要求，请告知您的服务员。

所有价格须另加收10%服务费。

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