

# Ocean Fusion

## 5-COURSE TASTING MENU

### 「海洋菁萃」五道菜嚐味菜單

每位 HK\$548 per guest

+\$298 With Wine and Cocktail Pairing 美酒及雞尾酒配對

+\$198 With non-Alcoholic Drink Pairing 無酒精飲品配對

### AMUSE-BOUCHE 開胃前菜

#### First Starter

Golden Crab Duo

黃金蟹二重奏

Crab Meat Salad & Crispy Soft Shell Crab

蟹肉沙律及酥脆軟殼蟹

#### Second Starter

Lobster-Infused Arroz Caldoso

西班牙龍蝦湯飯

Seafood Broth & Abalone

海鮮湯炖飯及鮑魚

法國白酒 Glass of Santenay, Chardonnay, Burgundy

Hong Kong Sparkling tea Yuzu Genmaicha 有氣柚子玄米茶

### SORBET 清新雪葩

Homemade Sorbet

Seasonal Selection

自家製時令雪葩

Beluga Vodka 伏特加

### MAIN 主菜

(CHOOSE ONE 選一)

Pan Fried Turbot

香煎多寶魚

Hokkaido Scallops & Artichoke Cream

配北海道帶子及忌廉朝鮮薊汁

法國白酒 Glass of Artesis White, Marsanne Blend, Rhone Valley

Signature Mocktail 招牌無酒精雞尾酒

OR 或

Wagyu Surf & Turf

和牛龍蝦海陸滋味

“Westholme” Wagyu Beef Sirloin & Argentinian Langoustine

“Westholme”和牛西冷及阿根廷紅蝦

法國紅酒 Glass of Pinot Noir, Louis Latour, Burgundy

Signature Mocktail 招牌無酒精雞尾酒

### DESSERT 甜品

House Made Uni Cheesecake 自家製海膽芝士蛋糕

Creamy Coconut Ice Cream 香濃椰子雪糕

Coffee & tea 咖啡或茶

Food items listed on this menu may contain food allergens such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nuts and milk. We are pleased to accommodate your allergy requirements and will try to assist you with your specific dietary needs.

此餐牌列出的食品可能含有食物過敏原，如穀麥，蝦，蛋，大豆，魚，甲殼類動物，花生，堅果和奶類成份，我們非常樂意因應閣下對食物過敏及其他飲食規定而作出安排，請與我們餐廳職員聯絡。

All prices mentioned are in hong kong dollars & 10% service charge applies

所有價目均以港幣計算及需另加10%服務費

Our approach  
to sustainability  
我們的可持續發展方針

