

APPETIZERS & SALADS 頭盤及沙律 MOP

Smoked Norwegian Salmon, Rocket & Parmesan Cheese 168
煙挪威三文魚, 火箭菜, 巴瑪臣芝士

Alaskan Crab Meat & Prawns Salad 168
阿拉斯加蟹肉, 蝦沙律

Caesar Salad - choice of Parma Ham, Shrimps or Cajun Chicken 168
凱撒沙律 選配火腿, 蝦 或 炒雞柳

Beetroot and Feta Salad 168
紅菜頭芝士沙律

Pan-fried Foie Gras, Port & Prune Compote 198
法國鵝肝, 砵酒燴西梅

SOUPS 湯

Cream of Forest Mushrooms 68
蘑菇忌廉

Fish Soup with Smoked Cherry Tomato 'Mediterranean' Style 78
煙車厘茄地中海魚

Lobster Bisque 78
法式龍蝦



Signature Dish

MAIN DISHES 主菜

MOP



French Blue Mussels in White Wine 208
白酒炒法國藍青口

Oven Baked Norwegian Salmon 208
燒挪威三文魚

Baked Sea Bass in Herbs, Champagne Lemon Sauce 228
焗香草鱸魚配香檳檸檬汁

Pan Fried French Duck Breast, Green Pepper Sauce 268
煎法國鴨胸配青胡椒汁

PASTA & PIZZA 意大利麵及薄餅

MOP

Crab Meat Ravioli, Tomato Cream Sauce 198
意大利蟹肉餛飩配蕃茄忌廉汁

Angel Hair with Seared Scallops & Porcini 228
煎帶子及牛肝菌配天使麵

Pan Fried White Cod, Tagliolini Pasta with Black Truffle 228
香煎白雪魚配黑松露扁意粉

FROM THE GRILL 燒扒類

MOP

Okinawa Agu Pork 沖繩黑豚豬	9 OZ 安士	388
Australian Rack of Lamb 澳洲羊架	10 OZ 安士	388
U.S Sirloin Steak 美國西冷扒	12 OZ 安士	418
U.S Prime Rib Eye of Beef 美國頂級肉眼扒	12 OZ 安士	448

Sauces:

Hollandaise, Béarnaise, Morel, Mushroom, Red Wine or Pepper

醬汁: 荷蘭汁, 班尼斯, 摩里菌, 白菌, 紅酒或胡椒

Side Dishes:



Baked US Potato, Gratin Potato, Boiled Potato, Selection of Daily Vegetables,

Creamed Spinach

蔬菜或馬鈴薯: 鹽焗美國薯, 忌廉焗薯, 牛油焗薯, 是日精選時蔬, 忌廉菠菜

DESSERTS 甜品

MOP

 Ginger Crème Brûlée 法式薑汁蛋布甸	78
 Temptations Tiramisu 自家製提拉米蘇	78
Mango Mille Feuille 芒果千層酥	
Passion Meringue with Berries 雜莓熱情果馬鈴	78
Cherries Jubilee 火焰櫻桃	98