

法式手做麵包

French bread

前菜

Appetizer

鮮蟹洋芋煎餅配繽紛生菜佐紅椒醬汁

Pan Fried Crab Cake, Selected Lettuce Salad with Red Pepper Sauce

茴香檸檬漬挪威鮭魚配生菜沙拉佐白葡萄酒醋

Marinated Salmon with Fennel and Lemon Juice, Selected Lettuce Salad with White Wine Vinegar

低溫爐烤櫻桃鴨胸佐香草青醬

Oven Baked Duck Breast with Herb Pesto

湯品

Soups

綠竹筍濃湯配法式油封鴨

Cream of Bamboo Soup with Confit Duck

大黃瓜濃湯配煙燻香草豬

Cream of Cucumber Soup with Smoked Pork

盛夏節瓜蔬菜湯

Summer Style Seasonal Zucchini Soup

主菜

Main Courses

勃根地紅酒燉羊膝

Stewed Lamb Shank with Burgundy Red Wine

嫩燜雞腿搭柔煮鮑佐白蘭地肉汁

A Duo of Oven Baked Boneless Chicken Leg and Abalone with Cognac and Gravy

鮮煎生態蝦佐法式芥菜奶油醬

Pan Fried Prawn with Cream and Mustard Sauce

嫩煎野生季節鮮魚佐酸辣香檸醬

Pan Fried Seasonal Fish Fillet with Chili Lemon Sauce

主廚即興創作甜點盤

Daily Dessert Platter from Chef's Recommendation

飲品

Drinks

南非國寶茶

Rooibos Tea

拿鐵

Latte

美式咖啡

Americano

卡布奇諾

Cappuccino

熱帶風情茶

Peach and Passion Fruit Tea