

1851.

FORTNUM & MASON
EST 1707

DINNER MENU

晚餐菜單

DINNER MENU

晚餐菜單

STARTERS

頭盤

Seared Scallops with Tomato Chutney, Bacon and Mushroom Puree

帶子配蕃茄酸辣醬, 煙肉及蘑菇蓉

Wild Hereford Beef Steak Tartare

英國赫里福德郡牛肉他他

Parsnip Soup with Apple and Sultana

防風草濃湯配蘋果及葡萄乾

Chicken Liver Parfait with Bacon Brioche

肝醬芭菲配無花果

Crab with Avocado and Burnt Grapefruit +\$58

布里克瑟姆蟹肉配牛油果及西柚, 另加\$58

MAINS

主菜

Middle White Pork with Cabbage Dumpling

英國中白豬伴椰菜包

Chicken Chasseur

雞肉配法式洋蔥蘑菇汁

Cod Fish Pie with Welsh Mash

芝士焗魚批

Mushroom Wellington with Dauphinoise Potatoes, Green Beans and Sherry Sauce

威靈頓蘑菇配千層薯、豆角及雪莉酒醬

Cote De Boeuf with Sauce Diane and Truffle Mashed Potato

牛肋排配白蘭地忌廉汁及松露薯蓉

(per person/每位) +\$298

AFTERS

餐後點心

Dusty Road Coupe

石板街雪糕杯

Coconut Panna Cotta with Pineapple

椰子奶凍伴菠蘿

Banoffee Tart

香蕉拖肥撻

Spiced Vanilla Crème Brulee

雲尼拿焦糖燉蛋

King George Christmas Pudding with Brandy Cream +\$88

英皇佐治聖誕布丁, 另加\$88

DRINKS

飲品

Inclusive of a pot of our unique Musea Blend tea, the Sparkling Tea Mocktail of the day
or a glass of Fortnum's Blanc de Blanc Champagne

包含 Musea Blend 紅茶、0% 酒精氣泡雞尾酒或 Fortnum's Blanc de Blanc 香檳

HK\$588

Our set menus are available Monday to Thursday (except Public Holiday)

套餐只於星期一至四供應 (公眾假期除外)

All prices are shown in Hong Kong Dollars. A discretionary 10% service charge will be added to your bill. Our products are made in an environment where allergens are present. For more information about specific allergens, please speak to a member of staff.

所有價格為港幣, 另加10%的服務費。如有食物敏感, 請與店員聯絡。