

 $FORTN \underbrace{UM}_{EST} \underbrace{\&}_{1707} MASON$

DINNER MENU

晚餐菜單

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STARTERS

頭盤

White Pudding Scotch Egg, Piccalilli, Bitter Jam 布丁蘇格蘭蛋伴苦果醬

Rarebit – Welsh, Buck or Elegant 威爾士芝士多士—配番茄、水煮蛋及煙肉

Chicken and Duck Liver Parfait, Forced Rhubarb, Bacon Brioche 雞肝鴨肝芭菲伴煙肉多士

Steak Tartare, 24-month Aged Parmesan, Black Truffle, Grilled Sourdough 牛肉他他伴巴馬臣芝士及松露

> Seared Scallops, Peas, Chorizo, Pine Nuts (+\$88) 香煎帶子伴西班牙辣肉腸及松子仁 (+88)

MAINS

主菜

Braised Prime Short Rib, Horseradish, Pommes Mousseline, Cavolo Nero 慢煮和牛牛小排件薯蓉及羽衣甘藍

Glenarm Estate Irish Salmon, Baby Spinach, Beurre Blanc, Blue Mussels 香煎格萊納姆三文魚配青口牛油汁

> Ricotta Tortellini, Marjoram, Artisan Butter Emulsion 意大利芝士雲吞伴松露香草牛油

Crab and Lobster Linguini, Thai Chilli, Tomato 布里克瑟姆蟹肉及龍蝦意粉

Beef Wellington, Dauphinoise Potatoes, Green Beans and Peppercorn Sauce for Two 威靈頓牛柳、千層薯、豆角及胡椒汁(兩位用) (per person/每位) +\$288

AFTERS

餐後點心

Dusty Road – Chocolate Hazelnut Shortbread, Valrhona Chocolate & Vanilla Ice Cream 石板街—朱古力榛子酥餅、法國頂級朱古力及雲尼拿雪糕

Pineapple Carpaccio, Coconut Sorbet, Chilli Syrup 香草糖漬菠蘿伴椰子雪芭

Banana Brioche, Hazelnut Crumble, Vanilla Ice Cream, Milk Chocolate Cremeux 榛子果仁香蕉蛋糕伴牛奶朱古力醬

Chestnut & Mandarin Sphere 合桃橘子蛋糕

Crepes Normande for two (+\$88) 香桃火焰薄餅 (+88)

DRINKS

飲品

Inclusive of a pot of our unique Musea Blend Tea, one of our Famous Blends, Iced Tea or House Blend Coffee 包含 Musea Blend 紅茶、Fortnum's 經典紅茶、冰紅茶或咖啡

Add a Glass of Fortnum's Champagne NV (+\$100) 另加香檳一杯 (+100)

Add the Fortnum's Sparkling Tea Mocktail of the day 0% ABV (+\$60) 另加 無酒精汽泡雞尾酒一杯 (+60)

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。