

# DINNER MENU

晚餐菜單

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### STARTERS

#### 頭盤

Herefordshire Beef Steak Tartare

英國赫里福德郡牛肉他他

Scallops with Spiced Hollandaise and Cauliflower

香煎帶子配椰菜花及荷蘭汁

Asparagus Soup, Yuzu and Bacon

煙肉蘆筍湯配柚子蓉

Celeriac Terrine, Malt Glaze, and Hazelnut Dressing

麥芽香芹凍伴榛子汁

Pigeon Breast, Baby Carrots and Habanero Purée +\$58

白鴿胸配甘筍及紅椒蓉, 另加\$58

### MAINS

#### 主菜

Middle White Pork Reform with Black Pudding Mash and Apple Purée

中白豬肉配黑布丁及蘋果蓉

Fish Pie with Beurre Blanc and Mussels

魚批配青口伴法式牛油汁

Lobster and Pea Risotto +\$88

龍蝦青豆意大利飯, 另加\$88

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

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) +\$298

### AFTERS

#### 餐後點心

Victoria – Fruits Soaked in Champagne with Strawberry & Pistachio Ice Cream

維多利亞—香檳酒漬水果配士多啤梨及開心果雪糕

Coconut Panna Cotta with Apricot and Passion Fruit

椰子奶凍配杏脯及熱情果

Bakewell Tart with Vanilla Ice Cream

杏仁果醬撻伴雲呢拿雪糕

Chocolate Croissant Pudding with Caramelized Banana

朱古力酥布甸伴焦糖香蕉

Rhubarb Pain Perdu for Two +\$88

大黃法式多士(兩位用), 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。