

In Room Dining Set Dinner

[D] Chilled Seafood Bowl

Boston Lobster, Chilled Shrimp, Dutch Mussel, Alaska Crab Leg

Cocktail Sauce, Brandy Dressing, Lime Chilli Dips

時令海鮮拼盆

波士頓龍蝦、原隻大蝦、荷蘭青口、阿拉斯加蟹腳

雞尾酒醬汁、白蘭地醬汁及青檸辣椒汁

**

Seared Tuna Nicoise Salad

法式吞拿魚雜菜沙律

Or

[D][P] Caesar Salad

凱撒沙律

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Oven Baked Seabass Fillet with Miso Soya Sauce

京燒鱸魚柳

Or

[B][D] Grilled Rib Eye Steak with Foie Gras Port Wine Sauce

香烤肉眼扒配鵝肝蓉砵酒汁

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[D] Japanese Peach Milk Pudding

日式蜜桃牛奶布甸

Or

Aomori Apple & Citrus Orange Salad with Seasonal Berries

青森蘋果橙肉雜莓沙律

Upgrade with a bottle of G.H. Mumm Cordon Rouge Brut NV Champagne
at \$300 + 10% service charge

B – Contains Beef 含牛肉

D – Contain Dairy products 含奶製品

N – Contains Nuts 含乾果

P – Contains Pork 含豬肉

V – Vegetarian 素