

SIGNATURE SET MENU

1,390 per person
Glass of Champagne (add 100*)

🐟 SEAFOOD SELECTION

Mangrove Tiger Prawn Cocktail Sauce
🍷🍷 Queensland Spanner Crab Cocktail Yarra Valley Salmon Roe
House Smoked Balik Salmon Dill, Sour Cream, Lemon

30g Oscietra Caviar (add 380)
Market Oyster (add 65 / pc)

🍷 SOUP

(choose your favourite)

🐟 Lobster Bisque Cognac, Cream, Chives
French Onion Gruyère Cheese Gratinated, Crouton

🍷 MAIN COURSE

(choose your favourite)

6oz M5 Ranger Valley Crossbreed Wagyu Tenderloin - Australia
Bordeaux Blend | Croix Canon | Bordeaux | 2018 (add 135)

14oz M9 Karoo Crossbreed Wagyu Striploin - South Africa | Serves 2
Cabernet Sauvignon | Leviathan | California | 2021 (add 150)

6oz Grilled Toothfish Green Asparagus, Dill Beurre Blanc
Chardonnay | Mâcon-Milly-Lamartine | Burgundy | 2022 (add 110)

🍷 SIDE DISH

(choose your favourite)

🍷 Truffled Mashed Potato
Creamed Spinach

DESSERT

(choose your favourite)

Mixed Berry Pavlova Meringue, Soft Serve Ice Cream, Gold Leaves
🍷 Chocolate Brownie Bailey's, Dark Cherry Compote

🍷 Signature Dishes

🍷 Vegetarian

🍷 Gluten Free

🐟 Sustainably Sourced Seafood

🍷 Plant Based

🍷 Contains Alcohol

🍷 Contains Pork

🍷 Contains Nuts

*No discount applicable.

Please advise our associates if you have any food allergies or special dietary restrictions.

All our prices are in HK\$ and subject to 10% service charge.

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized safety management system.

We help regional farmers shift to more climate friendly practices by supporting local charity
Zero Footprint Asia as an additional 1% in your bill.

