

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 Salmon Dill, Sour Cream, Lemon
● ● Market Oyster

30g Oscietra Caviar (add 380*)
● ● Market Oyster (add 65* per pc)



SOUPS

(choose your favourite)

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

MAIN COURSES

(choose your favourite)

Australian 6oz M5 Margaret River Farms Crossbreed Wagyu Tenderloin
South African 14oz M9 Karoo Crossbreed Wagyu Striploin Serves 2
● ● Pan Seared Australian Murray Cod Beurre Blanc Sauce

SIDE DISHES

(choose your favourite)

● ● Truffled Mashed Potato
Creamed Spinach
● ● Sautéed Forest Mushrooms
● ● Flame-Grilled Green Asparagus



DESSERTS

(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.

