

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.

