

# SIGNATURE SET MENU

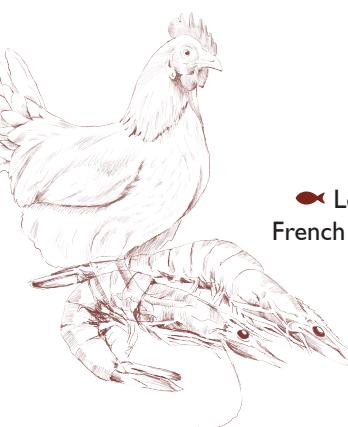
1,390 per person  
Glass of Champagne (add 100\*)



## SEAFOOD SELECTION

● Mangrove Tiger Prawn Cocktail Sauce  
● (W) Queensland Spanner Crab Cocktail Yarra Valley Salmon Roe  
House Smoked Salmon Dill, Sour Cream, Lemon

30g Oscietra Caviar (add 380\*)



## 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  
● (W) 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.

