

SET MENU  
::::: 3 COURSE SET AT \$550 :::::

inclusive of coffee, tea,  
iced brown sugar bubble tea / iced tokachi red bean drink

\* with Tiansai "Skyline of Gobi" Chardonnay 2024, Xinjiang, China / Legacy Peak Cabernet Sauvignon 2022, Ningxia, China + 98

STARTER (your choice of one)

🐟 (S) HOME SMOKED SALMON CAESAR SALAD garlic, cheese, croutons, bacon

(S) CAPRESE SALAD

(S) COLD CUT SELECTION seasonal melon, cornichon

(S) HOMEMADE LIVER PÂTÉ red wine jelly, sourdough toasts

(S) DOUBLE-BOILED CHICKEN SOUP\* dendrobium chrysotoxum, conpoy, wolfberries

(S) CANADIAN RED SEA CUCUMBERS, ABALONE, XO SAUCE



MAIN COURSE (your choice of one)

(S) 300G NEW ZEALAND LAMB CHOPS roasted potatoes  
café de Paris butter / gravy / peppercorn sauce

(S) 300G ARGENTINEAN RIBEYE fried onion rings  
café de Paris butter / gravy / peppercorn sauce

(S) SPICY NDUJA RIGATONI

half fresh lobster, lobster meat, tomato cream sauce, parmesan cheese



🐟 PATAГОNIAN TOOTHFISH MEUNIÈRE  
sautéed greens, shiso leaves, capers

(S) HAINANESE CHICKEN RICE  
seasonal vegetables, chicken broth, Asian herbs



(S) SLOW-COOKED BEEF SHANK\* Chinese angelica, noodles soup

DESSERT (your choice of one)

FRESHLY MADE CRÊPES OR WAFFLES, WITH ONE SCOOP OF ICE CREAM

FRESH FRUIT PLATTER

VEGETARIAN

GLUTEN FREE

SUSTAINABLY SOURCED SEAFOOD

PLANT BASE (VEGAN)

CONTAINS ALCOHOL

CONTAINS PORK

CONTAINS NUTS

# 三道菜套餐

::::: \$550 :::::

包括咖啡、茶、

凍黑糖珍珠奶茶 或 北海道十勝紅豆冰

\* 加配特選中國紅酒 或 白酒一杯 +98

頭盤 (請選以下一款)

🐟 (魚) 君悅煙製三文魚凱撒沙律 蒜頭, 芝士, 香草脆麵包, 煙肉

🥗 (沙律) 番茄水牛芝士沙律

🥩 (肉) 雜錦凍肉拼盤 時令蜜瓜, 醃黃瓜

Ⓐ (自製) 君悅自製肝醬 紅酒啫喱, 酸酵多士

🥩 (燉) 燉竹絲雞\* 石斛蘭, 瑤柱, 杞子

🥩 (燉) XO 醬珊瑚蚌鮑魚



主菜 (請選以下一款)

Ⓐ (燒) 烤紐西蘭羊架 300克 燒薯仔  
法式牛油 / 燒汁 / 黑椒汁

Ⓐ (炸) 阿根廷肉眼 300克 炸洋蔥圈  
法式牛油 / 燒汁 / 黑椒汁

Ⓐ (意大利) 意大利辣肉腸醬大通粉

半隻新鮮龍蝦, 龍蝦肉, 番茄忌廉汁, 巴馬臣芝士

🐟 (煎) 香煎牙魚

法式奶油, 青菜, 水瓜粒

Ⓐ (海南) 海南雞飯

時令蔬菜, 蘿蔔雞湯, 亞洲香料



Ⓐ (慢煮) 慢煮牛展淮山麵\* 當歸, 湯麵

甜品 (請選以下一款)

即製班戟 或 窩夫 伴 雪糕一球

水果拼盤

素食

不含麩質

可持续发展海鮮

纯素

含酒精

含豬肉

含果仁