

Starter

Classic Seafood Platter (for two)

精選海鮮拼盤 (兩位用)

Half Boston Lobster

Served Cold . White and Green Asparagus . Black Truffled Angel Hair
波士頓龍蝦凍食 . 蘆筍 . 黑松露天使麵

Magic Smoked Norwegian Salmon

Molecular Herb Yogurt . Red Salmon Caviar . Champagne Sauce
魔法煙三文魚 . 醬製三文魚子 . 香草流心乳酪球

Seasonal Mussels with Basil . White Wine Cream Sauce

白酒羅勒煮青口

Seared Japanese Giant Scallops

Raspberry & Red Pepper . Pineapple & Ginger .
Lime & Spinach Essences
日本珍寶帶子 . 三色蔬果醬

Freshly Shucked Imported Oysters

即開國際進口生蠔

Pearl Antipasti

Iberian Ham . Coppa Ham . Salami . Pork Knuckle Souse .
Duck Rilette . Cheddar . Manchego
意式凍肉拼盤

Orange Coated Foie Gras Pâté

French Ficoide Glaciale . Toasts
法式香橙鵝肝醬 . 法國冰菜

Pan-seared Foie Gras

Black Fig . French Ficoide Glaciale . Apple Champagne Essence
香煎法國鵝肝 . 無花果 . 法國冰菜

Chef's Carpaccio of Saga Wagyu Beef

Chive . Sesame Mustard Dressing
意式薄切生佐賀和牛 . 芝麻芥末汁

Parma Ham Thin Crust Pizza

Mozzarella . Mascarpone . Provolone
意式風乾火腿脆薄餅

Soup

Sumptuous Seafood Soup

Baby Abalone . Japanese Scallop . Tiger Prawn
特級海鮮湯

Lobster Bisque

龍蝦濃湯

Tiger Prawn and Butternut Pumpkin Soup

虎蝦意南瓜蓉湯

Cappuccino of Wild Mushroom and Truffle Soup

黑松露蘑菇湯

French Onion Soup

法式洋葱湯

Salad

Grilled Tiger Prawn Salad

Fresh Mango . Butter Lettuce . Arugula . Feta . Lemon Vinaigrette
鮮芒果扒虎蝦沙律 . 羊奶芝士 . 香檸醋汁

Fresh Crabmeat and Avocado Salad

Butter Lettuce . Cherry Tomato
鮮蟹肉牛油果沙律

Fig and Prosciutto Salad

Arugula . Manchego . 25 Years Balsamic Vinegar
無花果意式火腿沙律 . 西班牙芝士 . 25年陳年黑醋汁

Truffle with Tofu . Wild Mushroom . Coral Grass Salad

黑松露野菌豆腐 . 珊瑚草沙律

Buffalo Mozzarella Cheese with Roman Tomato

Arugula . 25 Years Balsamic Vinegar
水牛芝士番茄沙律 . 25年陳年黑醋汁

Caesar Salad

Anchovy . Parmigiano-Reggiano
凱撒沙律

With Grilled Chicken 配燒雞

With Smoked Salmon 配煙三文魚

Rice . Pasta

Seafood Paella (for sharing)

Lobster . Mussel . Scallop . Calamari . Prawn . Saffron Velouté
西班牙海鮮飯 (多位用)

Organic French Chicken Risotto with Aged Balsamic

法國有機雞胸黑醋意大利飯

Wild Mushroom and Black Truffle Risotto

黑松露野菌意大利飯

Prawn or Chicken Indian Curry with Jasmine Rice

印度咖喱蝦或雞 . 茉莉香飯

Lobster Linguine with Seafood Tomato Sauce

鮮茄龍蝦扁麵

Homemade Cuttlefish Mousse Stuffed Penne

with Scallop and Aubergine Sauce
鮮魷魚釀自製長通粉 . 帶子 . 香草茄瓜醬

Mussels with Homemade Egg Pasta . Parsley and Garlic

鮮青口香草蒜蓉自製意大利麵

Char-grilled Aubergine Spaghetti

Courgette . Capsicum . Tomato and Basil Ragout
烤素菜意大利麵

Main

Steak Flambé Au Poivre (served tableside)

Classic Black Pepper Sauce
火焰黑椒牛柳 (席前烹調)

Beef Rib Au Vin Rouge

Smoked Bacon with Brussels Sprout . French Mustard
紅酒炆牛肋骨 . 煙肉椰菜仔

Pan-fried Duck Breast

Fresh Fig . Califlower . Fennel . Cabernet Sauvignon Reduction
香煎鴨胸 . 無花果 . 紅酒汁

Poached Organic French Chicken

Aubergine . Brussels Flower . Sour Cabbage . Morel Sauce
浸煮法國有機黃油雞 . 摩利菌汁

Char-grilled Chilean Sea Bass

Courgette . Chanterelle . Cauliflower Puree . Beaujolais Cru
炭燒鱸魚 . 椰菜花蓉 . 紅酒醬

Char-grilled Norwegian Salmon

Baby Spring Vegetables . Champagne Sauce
炭燒挪威三文魚 . 香檳汁

Grill

Saga Wagyu Sirloin

佐賀和牛

Australian 400-day Grain Fed T-Bone (20oz)

澳洲四百天穀飼T骨扒 (20oz)

U.S. Rib Eye

美國肉眼扒

Australian Veal Chop

澳洲牛仔扒

Australian Baby Lamb Rack

澳洲羊仔扒

U.S. Kurobuta Pork Chop

美國黑豚肉

Boston Lobster

波士頓龍蝦

The above Grills are served with a choice of
Brandied Peppercorn Sauce or Mushroom Gravy
以上燒烤類可配白蘭地黑椒汁或蘑菇燒汁

Side Dish

Vegetables 蔬菜

Mixed Greens and Cherry Tomato

雜菜 . 車厘茄

Baked Garlic Portabella and Mixed Mushrooms

焗蒜香雜菌

Smoked Asparagus and Bacon

煙肉蘆筍

Grilled Italian Mixed Vegetables

意式烤雜菜

Potatoes 香薯

Mashed Potatoes (Choice of Plain / Truffle / Onion / Garlic)

薯蓉 (原味 / 松露 / 洋葱 / 蒜蓉)

French Fries

脆炸薯條

Dessert

Five Dessert Sampler (for two)

五款精選甜品拼盤(兩位用)

Crêpes Suzette (served tableside)

法式橙酒煮班戟 (席前烹調)

My Greta's Potted Berries

Half-baked Chocolate Cake . Vanilla Ice Cream . Mixed Berries
焗軟心朱古力餅 . 雲呢拿雜莓盆栽

Jolly Nest on The Peak

Molecular Cheesecake Golden Eggs . Lemon Sauce
山頂明珠雀巢 . 檸檬芝士金蛋

Passion Fruit Custard Cake with Blackcurrant Sorbet

熱情果吉士餅 . 黑加侖子雪葩

Sticky Banana Pudding with Honeycomb Ice Cream

香蕉布甸 . 蜂蜜雪糕

Fresh Mango Soufflé with Mango Sorbet

香芒梳乎厘 . 鮮芒果雪葩

Homemade Ice Cream and Fruit Sorbet

(Vanilla / Chocolate / Honeycomb / Mango / Blackcurrant)

自家製雪糕及鮮果雪葩

(雲呢拿 / 朱古力 / 蜂蜜 / 芒果 / 黑加侖子)

Fresh Seasonal Fruit Plate

鮮果拼盤