恐懼鬥室主題套餐
SAW SET MENU

前菜 APPETIZER

意式蝦雲吞配黑菌忌廉汁及蕃茄汁
POACHED SHRIMP RAVIOLI
WITH TRUFFLE CREAM AND TOMATO SAUCE
泰國蝦 THAILAND SHRIMP

湯 SOUP

甜椒蕃茄湯
BELL PEPPER AND TOMATO SOUP

主菜 MAIN COURSE

紅酒燴牛尾
BRAISED OX-TAIL WITH RED WINE SAUCE

或 OR

鮮茄海鮮南瓜意大利飯
SEAFOOD RISOTTO STUFFED IN PIMENTO
WITH TOMATO AND PUMPKIN PUREE
挪威煙三文魚 NORWEGIAN SMOKED SALMON，
阿拉斯加皇帝蟹肉 ALASKAN KING CRAB MEAT，
加拿大帶子 CANADIAN SCALLOP，紐西蘭青口 NEW ZEALAND MUSSEL

或 OR

檸檬百里香海鹽焗鱸魚配白酒汁
BAKED SEA BASS PARCEL WITH LEMON AND THYME
SERVED WITH CHARDONNAY SAUCE
（製作時間約 20 分鐘 PREPARATION TIME AROUND 20 MINUTES）
英屬南喬治亞島雪花鱸魚 SOUTH GEORGIA U.K. CHILEAN SEA BASS

甜品 DESSERT

椰子竹炭朱古力慕絲
COCONUT WITH CHARCOAL CHOCOLATE MOUSSE

鮮磨咖啡或茶
FRESHLY BREWED COFFEE OR TEA

HK$398
每位 PER PERSON

FEATURING
JIGSAW
IN THEATERS OCT 26

環保海鮮 SUSTAINABLE SEAFOOD
環保海鮮來源地可能因存貨而變更
THE ORIGIN OF SUSTAINABLE SEAFOOD MAYBE ALTERED DEPENDING ON AVAILABILITY

設加一服務費及所有價錢均以港幣計算
PRICE IS SUBJECT TO 10% SERVICE CHARGE AND IN HONG KONG DOLLAR

圖片只供參考
PHOTO FOR REFERENCE ONLY